



# LA GRIGLIATA

## BARBECUE & GRILL

### FLANK STEAK

(Australian Black Angus / Grass Fed)

Flank Steak comes from the beef flank primal cut, and like the skirt steak, it is both flavourful, with fat bundles of muscle fibers that make up its thickly grained texture.

**Marinated In** : Olive Oil – Salt – Pepper – Rosemary – Red Wine.  
**Sauces Choice** : Black Pepper – Chimichurri – BBQ.  
**Side Dishes Choice** : Home Made Fries – Grill Vegetable – Mash Potato – Mix Salad.  
**Portion** : 250 gr.  
**Price** : 270 K\*\*

### RUMP CAP

(Australian Black Angus / Grass Fed)

The rump is a boneless five-muscle primal that sits between the sirloin and topside. Rump cap is the cut that rests on top of the rump because it's not an exerted muscle.

**Marinated In** : Olive Oil – Salt – Pepper – Rosemary – Red Wine.  
**Sauces Choice** : Black Pepper – Chimichurri – BBQ.  
**Side Dishes Choice** : Home Made Fries – Grill Vegetable – Mash Potato – Mix Salad.  
**Portion** : 250gr.  
**Price** : 320 K\*\*

### CUBE ROLL

(Australian / Grass Fed)

Also known as Scotch fillet or Rib Eye, this cut is popular not only for tenderness, but also richness in flavour.

**Marinated In** : Olive Oil – Salt – Pepper – Parsley – Oregano – Mustard sauce.  
**Sauces Choice** : Black Pepper – Chimichurri – BBQ.  
**Side Dishes Choice** : Home Made Fries – Grill Vegetable – Mash Potato – Mix Salad.  
**Portion** : 250gr.  
**Price** : 265 K\*\*

### T-BONE

(Australian / Grain Fed)

T-BONE are a lot like porterhouse steaks, only they are cut slightly forward on the short loin and thus have less or even none of the tenderloin muscle attached. Conversely, because they come further away from the rump, the ribeye muscle in the T-BONE is slightly more tender than in a porterhouse.

**Marinated In** : Olive Oil – Salt – Pepper – Rosemary – Red Wine – Smash Garlic.  
**Sauces Choice** : Black Pepper – Chimichurri – BBQ.  
**Side Dishes Choice** : Home Made Fries – Grill Vegetable – Mash Potato – Mix Salad.  
**Portion** : 400gr.  
**Price** : 240 K\*\*

### STRIP LOIN

(Australian / Grain Fed)

The Striploin, also known as sirloin, is found along the spine in the hindquarter, running from the ribs to the rump. There are two striploins and they sit just above the tenderloin where the eye fillet is cut.

**Marinated In** : Olive Oil – Salt – Pepper – Rosemary – Red Wine – Smash Garlic.  
**Sauces Choice** : Black Pepper – Chimichurri – BBQ.  
**Side Dishes Choice** : Home Made Fries – Grill Vegetable – Mash Potato – Mix Salad.  
**Portion** : 250gr.  
**Price** : 290 K\*\*

### FILET MIGNON

(Australian / Grain Fed)

Filet Mignon is the most tender and expensive cut of beef. This long, pencil-shaped muscle resides deep within the beef short loin where it avoids most of the heavy lifting that can make a steak tough.

**Marinated In** : Fresh Green Pepper – Dijon Cream – Pepper Sauce.  
**Sides Choice** : Home Made Fries – Grill Vegetable – Mash Potato – Mix Salad.  
**Portion** : 250gr.  
**Price** : 245 K\*\*

### GRILLED ROAST BEEF

(Australian / Grain Fed)

Grill-Roasted Tenderloin sliced Beef is a classic beef Sirloin roast above the Flank, Prime cut cooked to perfection on a charcoal or gas grill.

**Marinated In** : Olive Oil – Salt – Pepper – Rosemary – Red Wine.  
**Sauces Choice** : Black Pepper – Chimichurri – BBQ.  
**Side Dishes Choice** : Home Made Fries – Grill Vegetable – Mash Potato – Mix Salad.  
**Portion** : 250gr.  
**Price** : 220 K\*\*

### PORK BELLY

(Indonesia / Grain Fed)

Pork belly is a fatty, boneless cut of meat that comes from the belly of the pig. When kept whole, the cut looks like a brick of meat with a thick layer of fat running along the top and smaller layers of fat marbled throughout.

**Marinated In** : Olive Oil – Salt – Pepper – Lemon Zest – Garlic – Soya & Mix Herbs  
**Side Dishes Choice** : Home Made Fries – Grill Vegetable – Mash Potato – Mix Salad.  
**Portion** : 250gr.  
**Price** : 170 K\*\*

### PORK RIBS

(Indonesia / Grain Fed)

Variation in the thickness of the meat and bone, as well as levels of fat in each cut, can alter the flavour and texture of the prepared dish.

**Marinated In** : BBQ Sauce – Olive Oil – Salt – Pepper – Rosemary – Garlic.  
**Side Dishes Choice** : Home Made Fries – Grill Vegetable – Mash Potato – Mix Salad.  
**Portion** : 250gr.  
**Price** : 170 K\*\*

### CIPOLLATA SAUSAGE

(Indonesia / Grain Fed)

Chipolata is a type of fresh sausage, likely created in France. The word is French and probably derives from the Italian Cipollata, which essentially means "made with onions".

**Marinated In** : Olive Oil – Salt – Pepper – Rosemary – White Wine.  
**Sauces Choice** : Black Pepper – Chimichurri – BBQ.  
**Side Dishes Choice** : Home Made Fries – Grill Vegetable – Mash Potato – Mix Salad.  
**Portion** : 250gr.  
**Price** : 190 K\*\*

### LAMB SHOULDER

(Australia / Grain Fed)

Lamb Shoulder is a cheaper roasting joint than Leg of Lamb because the shoulder has more fat, and needs low and slow roasting to render it out.

**Marinated In** : Olive Oil – Salt – Pepper – Lemon Zest – Garlic – Soya & Mix Herbs  
**Side Dishes Choice** : Home Made Fries – Grill Vegetable – Mash Potato – Mix Salad.  
**Portion** : 250gr.  
**Price** : 190 K\*\*

### CHICKEN BREAST

(Indonesia / Grain Fed)

The chicken breast is a lean cut of meat taken from the pectoral muscle on the underside of the chicken. ... Given its desirable white meat and health benefits.

**Marinated In** : Salt – Pepper – White Flour – Lemon Sauce Reduction  
**Side Dishes Choice** : Sauté Spinach – Mash Potato.  
**Portion** : 250gr.  
**Price** : 175 K\*\*

All Prices are in thousands of Rupiah and Subject to 5% Service Charge & 10% Govt Tax.