

# tangelo

## VEGETARIAN MENU

<b>Kare katsu smoked tofu</b> 🌱	<b>250</b>
Deep fried and basted with teriyaki, topped with sweet potato katsu, crispy seaweed, pickled cucumber, crispy onions and pangrattato. Served with a sesame ginger dressed salad of carrot and khol rabi, tangy edamame, wasabi cashew yuzu pesto	
<b>Aubergine zhuganoosh and lavash spice fry crisp herb focaccia</b>	<b>230</b>
Charred aubergine, tahini and coriander zhuganoosh dunk, scattered with pomegranate beads and molasses, aleppo and ras el hanout pepper and sumac salt. Served with lavash spice fried crisp bread	
<b>Huli-huli oyster mushrooms</b>	<b>230</b>
Crispy blue oyster mushrooms, arugula slaw, sesame, spicy huli-huli sauce	
<b>Yuca gnocchi</b>	<b>230</b>
Fresh herbs, braised kale, potato mille feuille, tomato kasundi	
<b>Black truffle arancini</b>	<b>230</b>
Arborio rice, mozzarella, parmesan, roasted garlic marinara sautéed spinach butter with cream, garlic, nutmeg and parsley sauce, topped with rarebit	
<b>And the beet goes on</b>	<b>200</b>
Fresh raviolo filled with golden cross goat's cheese and salt baked beetroot. Served with juniper caraway kraut and horseradish sour cream. Surrounded by a lip-smacking white miso beetroot sauce, finished with goat's rind and miso beet powder	
<b>Spring dumpling</b>	<b>200</b>
Spring onion, carrot kimchi, peas, mustard beet foam	
<b>Sundried tomato sashimi</b>	<b>200</b>
Crispy gohan, sundried tomato sashimi, truffle avocado, kabayaki, serrano chili	
<b>Hickory chicory salad</b> 🌱	<b>180</b>
Chicory and wild rocket leaves scattered with smoked macadamia nut candy crack, kalamata olives and orange fillets. Dressed with seasoned lemon and extra virgin olive oil	
<b>Stuffed piquillos</b>	<b>180</b>
Spanish roasted peppers, artichoke, smoked tempeh, roasted corn, arugula	
<b>Korean fried cauliflower</b>	<b>180</b>
Served with sesame, sticky tamari and black vinegar molasses, a smooth tangy miso ume plum hummus, soused daikon radish and kicking kimchi	
<b>Tacu tacu</b>	<b>180</b>
Chickpea rice cake, pea curry, bok choy, cauliflower	
<b>Chips</b>	<b>150</b>
Sizzled salty chips served with either earthy tangy cep mushroom ketchup or a zesty burnt butter and confit garlic lemon aioli	
<b>Sautéed spinach</b>	<b>150</b>
Sautéed spinach butter with cream, garlic, nutmeg, parsley sauce and topped with rarebit	

🌱 Vegetarian   🌾 Gluten Free   🥜 Nuts   🥛 Dairy free   🐷 Pork   🦞 Shellfish   🍷 Alcohol

All prices in thousand Indonesian Rupiah, prices are subject to 21% government tax and service charge