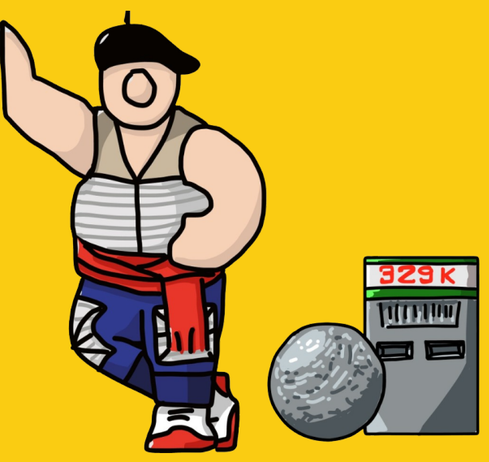
basque cuisine

TXOKO

by Oskar Urzelai



由OSKAR UEZELAI
主厨的TXOKO雅加达餐厅

我们为你提供舒适休闲的氛围和正宗的西班牙巴斯克地区美食。

Txoko Jakarta 将巴斯克地区的美食带到印度尼西亚，将巴斯克的传统美食与现代烹饪技艺融合，是您和朋友欢聚，享用美食，放松身心的绝佳之处。

basque cuisine
Txoko
by Oskar Urzelai

We Share Traditional & Fun

(分享类食物)

FOIE GRASS ALA TXOKO

with Apple Ginger and Raisin Walnut Bread
(Txoko 鹅肝酱
配苹果姜葡萄干核桃面包)

375k

AUSTRALIAN WAGYU BEEF TARTARE

with Apple Sorbet
(澳洲和牛鞑靼
配苹果冰糕)

270k

GRILLED OCTOPUS

with Boletus Cream & Espelette Pepper
(烤章鱼
配牛肝菌奶油和 Espelette 胡椒)

165k

SQUID INK CROQUETAS

6 (Units)
(墨鱼汁炸丸子（6 份）)

80k

MARINATED SALMON

with Avocado Foam and Mustard Ice Cream
(腌制三文鱼
配鳄梨泡沫和芥末冰淇淋)

135k

MUSSELS MARINARA

with Spicy Smoked Tomato Sauce
(西红柿酱青口贝
配上辣味熏番茄酱)

110k

ESCARGOTS

with Idiazabal Sauce In Puff Pastry
(田螺
配酥皮加上 Idiazabal 酱)

105k

ARTICHOKE & IBERICO HAM BROCHETAS

2 (Units)
(朝鲜蓟和伊比利亚火腿烤饼
（2 份）)

120k

GARLIC PRAWNS PRET-A-PORTER

(Pret-a-Porter式大蒜虾)

130k

ROASTED WATERMELON STEAK

with Mint and Pine Seeds
(烤西瓜排
含有薄荷和松籽)

80k

FRIED POTATOES
with Spicy Habanero
Tomato Sauce & Foamy Alioli
(炸土豆
辣哈瓦那番茄酱和泡沫蒜泥蛋黄酱)
75k

FRIED EGGPLANT
with Baba Ganoush & Honey
(炸茄子
含巴巴甘努什和蜂蜜)
90k

ARTICHOKES
with Clams and Cider Sauce
(朝鲜蓟
配蛤蜊和苹果酒酱)
115k

CHARRED CAULIFLOWER MISO
with Almond Cream
(焦花椰菜味噌
配白豆奶油)
105k

GRILLED VEGETABLES & EDAMAME HUMMUS
Spanish Herb Sauce
(烤蔬菜和毛豆鹰嘴豆泥
配西班牙作料酱)
140k

SEAWEED CROQUETAS
6 (Units)
(海苔炸丸子（6 份）)
75k

SPANISH OMELETTE TXOKO
add truffle 25Gr. +70k
(Txoko西班牙煎蛋
（ 添加松露 25Gr+70k ）
75k

SPANISH ANCHOVIES "CONSORCIO"
with Roasted Red Paprika
(10 pcs)
(西班牙凤尾鱼“Consorcio”
配烤红辣椒 (10 粒))
135k

SPICY GREEN PEPPERS
Stuffed with Seafood
(辣青椒
海鲜馅料)
110k

DUCK CANNELLONI
with Truffle Sauce
(鸭肉卷
配松露酱)
140k

BROKEN EGGS BATAVIA STYLE
with Txistora
(Basque Pork Sausage)
(巴达维亚风式的碎蛋
配 Txistorra（巴斯克猪肉香肠）)
115k

Starters
(开胃菜)

FRENCH GREEN SALAD
with Dried Fruit Vinaigrette
(法式蔬菜沙拉
配干果油醋汁)
130k

BURRATA SALAD
with Red Pesto Dressing
(布拉塔沙拉
配红香蒜酱)
195k

TUNA TATAKI SALAD
with Seaweed &
Sesame Dressing
(金枪鱼塔塔基沙拉
配海苔和芝麻酱)
155k

CHORIZO IBERICO, MILDLY SPICY PORK SAUSAGE
with Paprika
(伊比利亚香肠，西班牙猪肉香肠
配青椒)
325k

GRANMA'S RECIPE BASQUE SEAFOOD SOUP
(巴斯克海鲜汤)
80k

PAYS BASQUE ONION SOUP
with Emmental Cheese
Croutons
(巴斯克洋葱汤
配艾门塔尔奶酪油煎面包块)
80k

IBERICO ACORN-FED HAM SERVED
with Tomato bread
(伊比利亚橡子火腿
配番茄面包)
475k

Unique and Innovative Rice & Pasta

(饭食和面食)

PAELLA & FIDEUA

(Seafood, Black, Vegetarian, Chicken)

(海鲜饭和 Fideua 面
（海鲜、黑肉、素食、鸡肉）)

330k

(All paella menus can be served with rice or noodles)
(提供所有西班牙海鲜饭菜单
与米饭或面条一起食用)

PAELLA & FIDUEA

(Lobster, Pork)

(海鲜饭和 Fidena 面(龙虾、猪肉))

375k

SQUID INK SPAGHETTI

with Fried Calamari
(墨鱼汁意粉
配炸鱿鱼)

145k

MUSHROOM RAVIOLI

with Truffle & Foie
(蘑菇馄饨
配松露和鹅肝)

150k

BEEF CHEEK & MUSHROOM MELLOW RICE

(牛颊肉蘑菇香醇饭)

175k

SEAFOOD PAPPARDELLE

with Cherry Tomatoes & Lemon Confit
(海鲜宽面
配樱桃番茄和柠檬油封)

165k

From the Sea & from Excitement

(海鲜类)

GRILLED WHOLE FISH OF THE DAY

with Lyonnaise Potatoes
(当日烤全鱼
里昂土豆)

195k

FISH FILLET

with Cava Sauce & Clams
(鱼排
卡瓦酱和蛤蜊)

175k

TUNA TENDERLOIN

with Marmitako Sauce & Onion Panna Cotta
(金枪鱼里脊肉
Marmitako 酱和洋葱意式奶冻)

155k

SALMON

with Squid, Edamame & Ginger Beetroot Sauce
(三文鱼
配鱿鱼、毛豆和姜甜菜根酱)

190k

SQUID IN ITS OWN INK

with Caramelized Onion
(墨水酱鱿鱼
配焦糖洋葱)

165k

From the Mountain & Its Kindness

(从山上 和它的善良)

LAMB SHANK

with Sweet Potato Porto Wine Sauce

(羊腿
红薯波尔图酒酱)

315k

GRILLED AUSTRALIAN BEEF STRIPLOIN TXULETA

250 Gr./ 500 Gr.

(烤澳大利亚西冷牛肉
（250 克/500 克）
(250g 360K / 500g 720K))

395k 780k

BEEF CACHOPO

with Truffle & Fried Eggs
(served with French Fries)

(卡乔波牛肉
配松露和煎蛋（配炸薯条）)

250k

GRILLED IBERIAN PORK

with Tolosa Pesto
& Idiazabal Cheese

(烤伊比利亚猪肉
配托洛萨香蒜酱和迪亚萨巴尔芝士)

295k

DUCK CONFIT

with Cassis Sauce

(油封鸭
配黑醋栗酱)

210k

PORK RIBS

with Kalimotxo Sauce
(Red Wine & Coca-Cola)

(猪肋排
配 kalimotxo 酱（红酒和可口可乐）)

280k

CHICKEN CORDON BLEU

with Blackpepper Sauce

(蓝带鸡
配黑胡椒酱,薯条和沙拉")

155k

CRISPY SUCKLING PIG

with Baby Corn Sauce,
Lime & Jalapeño Jelly

(脆皮乳猪
配玉米酱、青柠和墨西哥辣椒果冻)

275k

ROASTED WHOLE SUCKLING PIG

Serves 8 People, Available To Order
48 Hours in Advance

(烤全只乳猪
供8人，提前48小时订购)

2.850k

Desserts, Sweets & Happiness

(甜点)

CRÈME CRAMEL

with Miso Ice Cream

(焦糖奶油玉米
配味噌冰淇淋)

70k

IDIAZABAL CHEESECAKE

with Honey Ice Cream

(伊迪亚萨瓦尔芝士蛋糕
配蜂蜜冰淇淋)

90k

CAFÈ LATTE CAKE

with Coffee Ice Cream
& Whisky Sorbet

(拿铁咖啡蛋糕
配咖啡冰淇淋和威士忌冰糕)

110k

PASSION FOR CHOCOLATE LAVA

with Rosemary Ice Cream

(巧克力熔岩蛋糕
配迷迭香冰淇淋（烹饪 10 分钟)

110k

APPLE ALMOND TATIN

with Meringue & Milk Ice Cream

(苹果杏仁塔丁
酥皮牛奶冰淇淋)

80k

BROKEN LEMON PIE

with Lemongrass Ice Cream

(柠檬派
配柠檬草冰淇淋)

85k

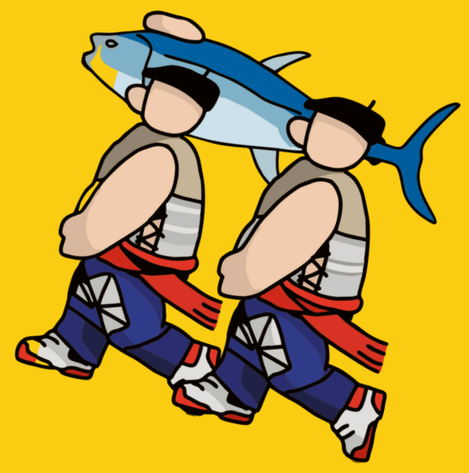
CHEESE PLATTER

(芝士拼盘
伊迪亚萨瓦尔、戈贡佐拉干酪、曼切戈干酪、
埃门塔尔干酪和羊乳酪)

225k

TXOKO SANGRIA

Red Wine Sangria Glass	130k
White Wine Sangria Glass	130k
Cava Sangria Glass	175k
Red Wine Sangria Pitcher	550k
White Wine Sangria Pitcher	550k
Cava Sangria Pitcher	750k

@txokojakarta

Jl. Suryo, No. 6, Senopati, Kebayoran Baru, Jakarta Selatan