



EL PADRINO

STEAK HOUSE BY ANDREA PERESTHU



Aging Steak Galore

All the steak process require 15-25 minutes depends on the cuts and aging to achieve room temperature for an optimum taste and flavour.

All steak come with tomatoes, arugula, cold potato salad or french fries

SIN HUESO | OFF THE BONE

CLASSIC STYLE

Classic style is individual portioned steak between 200gr - 300gr

ANGUS SIRLOIN (SOLOMILLO)

Grass-fed sirloin, 250gr, home-aging 30 days
275K

ANGUS RIBEYE (BIFE ANCHO)

Grass-fed ribeye, 250 gr, home-aging 30 days
350K

WAGYU FLAP (VACÍO)

Home-aging Grass-fed Wagyu Sirloin Butt 250gr
350K

WAGYU SIRLOIN MB 4+ (SOLOMILLO)

Home aging Eastern Australia Cross Breed Wagyu Sirloin,
200 gr
350K

WAGYU TOP SIRLOIN MB 8/9

Home-aging Eastern Australia Cross Breed Wagyu Kiwami
300 gr
500K

FULL BLOOD WAGYU RESERVA

Custom specialty cut by grams, FUTARI reserved full blood wagyu from Two People's bay, Western Australia, exclusively for Chef Andrea Peresthu establishment only in Indonesia.

ENTRAÑAS

Hanging Tender is known as "butcher steak" because butcher only keep for themselves instead of selling it, it is only 2-3 kg per cows, deep in flavor and aroma, the best min. cut between 250gr - 300gr

200K/100gr

PICANHA

Wagyu Rump Cap, this cut is very popular in Brazil and Portugal, the best min. cut between 250gr - 300gr

250K/100gr

MARUCHA

Oyster Blade is secondary cuts but is one of the most flavorsome cut, best min. cut between 250gr - 300r

250K/100gr

WAGYU SIRLOIN MB 6/7 (SOLOMILLO)

Best cut for sirloin start from 300gr

350K/100gr

WAGYU RIBEYE MB 6/7 (BIFE ANCHO)

Best cut for sirloin start from 500gr

350K/100gr

WAGYU SIRLOIN 9+ (SOLOMILLO)

Best cut for sirloin start from 300gr

400K/100gr

WAGYU TENDERLOIN 9+ (LOMO)

Wagyu futari tenderloin marble 9+

400K/100gr

WAGYU RIBEYE MB 9+

Served with five sauce varieties: aioli, chimichurri, pico de gallo, black pepper & mushroom sauce | Side Dishes: french fries/mashed potatoes/russian salad & mediterranean salad

400K/100gr

CON HUESO | ON THE BONE

Best minimum cut between 750gr - 1.5kg

WAGYU TXULETON

Wagyu butcher's loin from short loin to prime ribs, cross breed wagyu MB 4+ in Spanish cut, 30-45 days aged. Some part of the loin may contain with an extensive inter-muscular fat that is essential traditionally in Spanish meat tradition. Fat gives flavor, aroma and umami taste to the meat, that what they call it as Txuleton!

150K/100gr

T-BONE

USDA prime short-loin grass-fed | Porter house cut, 45 days aged

150K/100gr

WAGYU TOMAHAWK MB 6/7

Tasmanian cross breed wagyu, 45 days aged

250K/100gr

CHOOSE A STEAK SAUCE

Salt, Pepper & Reserved Olive Oil | Andalusian Chimichurri | Allioli a la Catalana
Crema de la Casa (Blackpepper) | Crema de Champiñones | Pica de Gallo

Please let us know upon your order if you have any food allergies or special dietary needs.

All prices are in thousand (,000) of Rupiah, and subject to 11% government tax and 10% service charge.

YOUR STEAK, YOUR WAY

Tell us how you'd like it cooked!

BLEU

Seared on the outside but completely red thoroughly

RARE

Seared outside and still 75% red through the centre

MEDIUM RARE

Mostly pink to red centre. soft and juicy on the inside

MEDIUM

A more pronounced band of pink in the centre

MEDIUM WELL

Thoroughly cooked with a slight hint of pink inside
Suitable for high marbled full blood wagyu
Not recommended for classic style

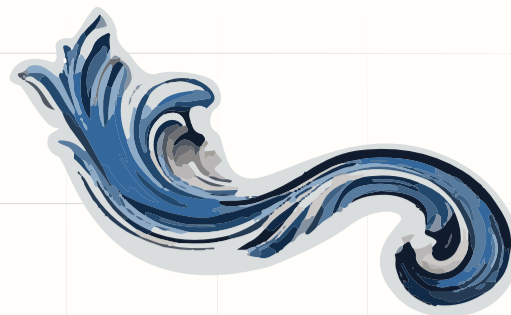
WELL DONE

Completely cooked until brown thoroughly
Suitable for high marbled full blood wagyu
Not recommended for classic style



EL PADRINO

STEAK HOUSE BY ANDREA PERESTHU



Tapas

PATATAS BRAVAS

Fried baby potatoes with salsa verde & allioli
45K

TRUFFLE POTATO CHIPS

Thin sliced fried potatoes chips with truffle oil
50K

CHICKEN ALITAS

Spanish chicken wings with garlic & parsley
55K

TORTILLA DE PATATAS

Spanish omelette with potatoes & onion
55K

CROQUETAS

Mixed croquettes with shrimps & shiitake mushroom
65K

TRUFFLE FRENCH FRIES

75K

CHAMPIGNON FRITOS

Fried champignon serve with aioli
65K

GAMBAS AL PIL-PIL

Sautéed shrimps with garlic & parsley
70K

CALAMARES FRITOS

Fresh fried calamari with aioli
75K

BABY SCALLOP MANTECATO

Sauteed baby scallop with garlic, parsley and lemon butter
75K

TAPAS VERDURAS

Grilled oyster mushroom, pimiento, zucchini & eggplant
100K

CECINA

Spanish beef ham "Rubia Gallega" cured for 45 months by the famous Jose Gordon - El Capricho (Leon) serve with bread and tomato garlic "pan con tomato"
450K

Pasta

TAGLIATELLE IN WHEEL PARMIGIANO

110K

CHAMPIGNON WITH WHITE TRUFFLE OIL

110K

SPAGHETTI ALLA BOLOGNESE WAGYU

130K

SEAFOOD AGLIO Y OLEO

140K

SPAGHETTI ALA BUSARA

Venetian tomato based pasta with king prawn
140K

Salad

ARAGULA Y PARMIGIANO

Wild arugula & shaved parmesan cheese
90K

MOZARELLA

Grilled mozzarella with cherry tomatoes
90K

FATTOUSH

Arugula, baby lettuce, onion, tomatoes, boiled egg, cucumber & parsley
95K

BEET

Slow roasted beet, serving with arugula and half boiled eggs with salsa of the house
100K

SMOKED SALMON

Norwegian smoked salmon with greens and deel
120K

BURRATA

Burrata cheese with fresh tomato beef
145K

Seafood

KING PRAWN ANDALUCIA (AL AJILLO)

Sauté king prawns with garlic & parsley
120K

SALT BAKED KING PRAWN (AL SAL)

Salt baked king prawns serve with aioli and salsa verde
120K

GRILLED SUKANG (SUKANG ALA PLANCHA)

Leather jacket fish with salsa verde
120K

GRILLED SALMON (SALMON ALA PLANCHA)

Salmon with salsa verde
180K

SEAFOOD PLATTER (PARILLADA DEL MAR)

Grilled fish of the day, king prawn, clams
250K

FIDEUÀ DE MARISCO

Catalan-style seafood paella with pasta (15-20 minutes preparation for 2-3 people)
300K

PAELLA MARINERA

Spanish rice cooked in seafood stock with shrimps, calamari & clams (15-20 minutes preparation for 2-3 people)
300K

Gourmet Heritage

BOULLABAISSE SOUP

Seafood soup with fish, baby scallop, and shrimp
180K

FISHMAW SOUP

Chef's favorite Gulama fishmaw in deep broth soup
250K

NASI GORENG KAMBING

Fried rice with one whole lamb shank and kecombrang for sharing for 3-4 person
270K

MUSHROOM SOUP

Topped with a drizzle of truffle oil
150K

ABALONE ALA PROVENCAL

Fresh blue Chilean abalone grilling with freshly made provençal gravy or fried garlic ala oriental
450K

ENSALADA DE VENTRESCA

Gourmet Galician Espinaler blue fin tuna belly confit with tomatoes, onion, and red wine vinegar
480K

LOBSTER (LANGOSTA)

Fresh rock lobster, can be cooked:
- ala plancha with salsa verde
- butter garlic
- fried rice or char kwetiau
- Manado sambal rica style (piquante)
1.500K/KG

Poultry

CHICKEN SHASHLIK (PINCHOS de POLLO GRANADINA)

Andalucian grilled chicken style shashlik served with french fries / white rice & greens
99K

POLLO ASADO

Andalusian-style grilled chicken (1/2)
150K

Dessert

CHEESE PLATTER

Spanish Cured Manchego from Bellota. Reserva cheese selections from 45 months Comte from Marcel Petite, Oude Rotterdamsche, Brie de Meaux, Tate de Moine, German Lord, Italian Fior d'Aranchio and many others
250K

APPLE STRUDEL

Served with one scoop of vanilla ice cream and crumble
85K

TIRAMISU

Served with crumble and strawberries
75K

BAILEY'S CHEESECAKE

Served with crumble, strawberries, and Bailey's Irish Cream
85K

BELGIAN CHOCOLATE LAVA CAKE

Served with vanilla ice cream
85K

ICE CREAM SCOOP

One scoop of vanilla/chocolate ice cream
35K

Please let us know upon your order if you have any food allergies or special dietary needs.

All prices are in thousand (,000) of Rupiah, and subject to 11% government tax and 10% service charge.