



## MOOIE BOULES

Have you heard of Mooie Boules? We've opened up two new concepts in collaboration with Deliveroo: Pita Pita Pita and Warung Indo. Enjoy a game of Pétanque (jeu de boules) and try some of our delicious Mediterranean pita's, salads or Indonesian specialties. You can also order at home! For more information: [www.mooieboules.nl](http://www.mooieboules.nl)



## CHEFS WANTED

*"Being a chef is like being an athlete – it's hard work but most importantly it's a lot of fun!"*

Have you always wanted to work in one of Ron Blaauw's kitchens? Do you have an affinity for the Indonesian cuisine? Then you're the one we are looking for you! Applications can be done through: [www.joinronblaauw.nl](http://www.joinronblaauw.nl)

### "YOU CANNOT MAKE AN OMELETTE WITHOUT BREAKING EGGS"

Dear guest, together with my fantastic team, we only want one thing: to give our guests a nice culinary lunch or dinner. Of course sometimes something goes wrong in all the hectic times of a restaurant. We always want to solve this in order to let you leave the restaurant with a smile.

Still not entirely happy?  
Let us know directly or mail to:  
[feedback@rongastrobar.nl](mailto:feedback@rongastrobar.nl)

I still learn from mistakes and positive reactions are, of course, also welcome :)

Enjoy,  
Ron

### FOLLOW US

**Facebook**  
[www.facebook.com/RonGastrobars](http://www.facebook.com/RonGastrobars)

**Instagram**  
[@RonGastrobarIndonesia](https://www.instagram.com/RonGastrobarIndonesia)

**Twitter**  
[@RonGastrobar](https://twitter.com/RonGastrobar)

[#rongastrobarindonesia](https://www.instagram.com/rongastrobarindonesia)  
[#loveyoulongtime](https://www.instagram.com/loveyoulongtime)  
[#satevoortwee](https://www.instagram.com/satevoortwee)  
[#ronblaauw](https://www.instagram.com/ronblaauw)

# Eten LE

## THE (INDO) ART OF PLATING

*We've been featured in Elle (food)!*

In the most recent Art of Plating column from Elle (food), chef Agus is praised for the presentation of his plates: simple, presentable and with great content!

If you have any ideas about how we can improve our plating, please let us know!



### DINNER ON LOCATION

We also provide INDO LOVING dinners or catering on location. In addition, our restaurant also is available for hired parties with a delicious lunch or dinner. Email for more info: [indonesia@rongastrobar.nl](mailto:indonesia@rongastrobar.nl)

[#loveyoulongtime](https://www.instagram.com/loveyoulongtime)

#### WIFI

**username:**  
gastrobar gasten  
**password:**  
gastrobar  
Open your browser and click "accept"

#### SOCIAL

[#loveyoulongtime](https://www.instagram.com/loveyoulongtime)  
[#indolover](https://www.instagram.com/indolover) [#ronblaauw](https://www.instagram.com/ronblaauw)  
[#gastrobar](https://www.instagram.com/gastrobar)

#### ADDRESS

Amstelzijde 51  
1184 TZ Amstelveen  
(Ouderkerk a/d Amstel)  
+31 20 30 52 760  
[indonesia@rongastrobar.nl](mailto:indonesia@rongastrobar.nl)  
[www.rongastrobarindonesia.nl](http://www.rongastrobarindonesia.nl)

#### OPENING HOURS

7 days a week  
Lunch: 12:00 - 15:00  
Dinner: 17:00 - 22:30



# INDONESIA POST

ISSUE  
#19

## HOORAY, A SISTER!

*Ron Gastrobar Indonesia is getting a (big) sister!*

You might've already heard, but from early next year we'll be opening a brand new restaurant in the heart of Amsterdam; Ron Gastrobar Indonesia Downtown. Ron Gastrobar Indonesia Downtown builds on the success of Ron Gastrobar Indonesia. That means all the good things about Ouderkerk but slightly more urban and a little bit cheeky. A mix of fine dining and live entertainment. Gastrobar Indonesia Downtown will be all about high-level Indonesian snacks and specialties, with a twist in presentation. The bar will be playing a central role in the restaurant and is extended with a DJ booth. Will we see you "Downtown", soon?



**In the mood for wine?**  
Ask for our wine menu!



**Fancy a cocktail?**  
Ask for our cocktailmenu!

## INDO STREET FOOD €3,50 PER SNACK

### MARTABAK

Streetfood from Sumatra with chicken, egg and vegetables

### LEMPER KEPITING

Lemper with crayfish and crab, sweet and sour bean sprouts, seroendeng and creamy kentjoer sauce

### PANGSIT GORENG

Crispy Indonesian wonton with pork and spicy ginger sauce

### TEMPEH MENDOAN

Pan fried tempeh in tempura with spicy ketjap sauce

### TACO AYAM BESISIT BALI

Taco with spicy Balinese chicken, Bangkok spread and kentjoer coconut mayonnaise

### SATÉ LILIT

Mix of chicken and shrimps, red pepper, ginger and homemade tomato sauce

### LOEMPJA BEBEK

Loempja with duck, rice vermicelli, ketjap sauce and star anise

### RISOLES

Indonesian croquette with vegetables ragout and fresh peanut sauce

### PEPESAN GOELOENG

Spring roll with fish, marinated in boemboe pepesan and curry mayonnaise

### AYAM GORENG

Marinated and fried chicken wings with laos and lemongrass

**RATHER HAVE A SUPRISE OF SEVERAL SNACKS?**  
**TRY THE BLACKBOX - 2 PERSONS 21,50 OR 4 PERSONS 39,00**

## COCKTAILS 11,50

### SAJANG MARTINI

Espresso Martini with 'spekkoek' liqueur and vodka

### KELAPA PEDAS

Oro rum, cocos and pineapple water, orange juice and sambal

### DEWI

Limocello and cucumber and waterlemon soda

### PINEAPPLE GINGER MOJITO

Rum, pineapple, ginger syrup and mint leaves



## ON YOUR WAY TO A PARTY OR CONCERT?

Let us know! We will make sure you'll be in front of the line! ;-)

# MENU €7,50 PER DISH

Ron has created this menu with several dishes so you can put together your own menu as you wish.

## DAGING GILING

Black Angus tartare, lemon leaf mayonnaise and puffed rice

## IKAN DABU

Tartare of yellow fin tuna, miso and ginger mayonnaise and emping-soy tapioca

## FAKE TARTARE - II,-

Tartare of tomato with cocos lemon sauce, puffed rice and spinach

## GADO GADO - II,-

Steamed vegetables with tofu in peanut sauce

## SOTO - II,-

Dutch-Indonesian spiced chicken broth, chicken, rice vermicelli, bean sprouts and a fresh egg

## UDANG GALA GURIH

Baked half lobster with kailan and Indonesian bisque

## KEPITING LUNAK

Soft shell crab, spicy pandan sauce, baby spinach and broad beans

## IKAN IJO LITE

Pan fried fillet of sea bass, gai lan, green peper sauce and cream of candlenuts and coconut

## SATE UDANG BAKAR 15,-

Grilled shrimps with a sambal-ketjap sauce

## CUMI ASEM PADE

Pan-fried baby squid with gai lan shanks and sweet and sour sauce of bell pepper

## HATI ANGSA GORENG

Baked foie gras with wild mushrooms and spicy cream sauce

## OTAK SAPI MUDA

Fried veal brain with rica gurih sauce and bok choi

## IGA BABI BAKAR

Ron's famous BBQ spare ribs with sambal sauce  
**GASTROBAR CLASSIC**

## RAWON

Slowly cooked beef in kluwak with ketjap, poached egg, celery and bean sprouts

## BABI LAPIS

Slow cooked pork belly with Balinese 'Babi guling' herbs and foam of Atjar

## DAGING BLADO

Slowly cooked beef with a sambal sauce

## OSENG DOMBA KETJAP

Lamb rib with sweet soy green peper sauce and sweet and sour vegetables

### "ALL YOU CAN EAT SAMBAL BUFFET"

Get your own bowl of sambal, but be careful... mild, hot and 'aaaaah hot!'

## SIDE DISHES 6,-

### NASI GORENG

Pan fried rice

### NASI KUNING

Yellow coconut rice

### PERAPAN WRAP

Wrap with steamed vegetables and spicy coconut zest

### TUMIS TEMPEH TAHU

Tempeh tahu with ketjap sauce

## ESPECIALY FOR TWO

## BEBEK TIGA KAKI 40,-

BETUTU - BAKAR - GORENG

Three duck legs with urap jukut, sambal mata and sambal mbe bali

## SHARING IS CARING

Our dishes are perfect to share!

## LUNCH MENU

31,- per person

SOTO

X

MINI RICE TABLE

X

COFFEE OR TEA WITH 'SPEKKOEK'

## BBQ SATÉ FROM OUR GRILL 15,-

These saté are served with rice cubes and atjar ketimoen

### SATÉ AYAM

Roasted saté of chicken thigh with peanut sauce

### SATÉ MARANGGI

Roasted saté of spicy beef with ketjap sauce

### SATÉ KAMBING

Roasted saté of goat with ketjap sauce

### SATÉ BABI LAPIS

Roasted saté of belly pork with ketjap sauce and peanut crumble

## SMOKING

## SATÉ

## STRAIGHT FROM

## THE GRILL

'SATASTING' 15,- FOR 4 STICKS / 30,- FOR 8 STICKS *Sharing and tasting together!*

# 'RIJSTTAFELS'

A 'rijsttafel' (free translated: rice table) is a table covered with de most delicious Indonesian and Dutch-Indonesian food. All served in small bowls and usually on a warm plate. At the time Indonesia still was a Dutch colony, people used to show their welth by serving these 'rijsttafels'. Nowadays this culinary concept brings back lots of loving memories from this period of time where family and friends came together to enjoy dinner, both Chef Agus and Chef Ron share loving memories to the 'rijsttafel'.

## CHEF AGUS - 15 SMALL DISHES MINIMAL OF TWO PEOPLE, 37,50 PP

### UDANG PETEH

Pan fried shrimps with peteh beans and coconut sauce

### IKAN KERRIE

Pan fried cod fish in curry sauce

### DAGING RENDANG

Slowly cooked Sumatra style beef

### BABI KETJAP

Pork meat in ketjap, star anise and ketoembar

### DAGING LJO

Beef stew in spicy turmeric sauce

### SATE AYAM

Saté of chicken thigh with peanut sauce

### SATE KAMBING

Saté of goat with ketjap sauce



SERVED WITH NASI GORENG AND NASI PUTIH

## CHEF RON - 12 DISHES MINIMAL OF TWO PEOPLE, 31,50 PP

### DAGING RENDANG

Slowly cooked Sumatra style beef

### SATE AYAM

Saté of chicken thigh with peanut sauce

### SATE KAMBING

Saté of goat with ketjap sauce

### BABI KETJAP

Pork meat in ketjap, star anise and ketoemba

### SAMBAL GORENG TELOR

Egg in spicy coconut sauce

### SAJOER LODEH

Vegetables in coconut broth with peteh beans



SERVED WITH NASI GORENG AND NASI PUTIH

## DESSERTS 9,50 PER DISH



### CENDOL CLASSIC

Indonesian coconut drink with pandan, palm sugar, pandan jelly and jack fruit

### ES KEJU RUJAK

Cheesecake of lemongrass and coconut cream with a tapioca of mango

### ES DURIAN ISTIMEWA

Bombe with doerian mousse, passion fruit and pineapple sorbet

### CICIPAN ES BUA

Home made sorbet of mango, peach and blood orange

### KUE DADAR IJO

Indonesian pancake filled with coconut, palm sugar and served with mango ice cream

### JERUK BAKAR

Crème brûlée of sereh and ginger with raspberry ice cream

### RUJAK PETIS

Grilled pineapple with cucumber, apple and cream of mango, served with red peper watermelon ice.

CAN'T CHOOSE BETWEEN ALL THESE DESSERTS?

THE BLACKBOX SURPRISE GRAND DESSERT - 12,50 PER PERSON | AGUS WILL MAKE A SELECTION OF THE DESSERTS

To go with your coffee or tea

CARAMEL BALLS

6 pieces

5,50