



# SPECIAL MENU OF THE WEEK



KINDLY INFORM US OF ANY DIETARY RESTRICTIONS:  
GLUTEN-FREE, AND VEGETARIAN OPTIONS ARE AVAILABLE.

## ANTIPASTI | STARTERS

### Bombetta Pugliese – 105

Pork chuck rolls filled with provolone, cured pork belly, and aromatic herbs.  
Baked until golden and served with a rich tomato sauce.

### Insalata di Polpo e Patate – 95

Grilled tender octopus, served chilled with potato salad, celery stalks, and cherry tomatoes.  
Dressed in lemon juice and extra virgin olive oil.

### Insalata d’Anatra – 120

Slow-cooked and seared duck breast served over mixed greens with cherry tomatoes, carrots, and celery.  
Finished with a citrus-blueberry dressing.

### Jamón Ibérico (50g) – 170

Finely sliced aged Spanish ham, served with rocket salad leaves.

### Foie Gras – 230

Toasted brioche topped with foie gras, berry compote, velvety pumpkin purée, and caramelised apple.

## PASTE | PASTA

### Spaghetti Broccoli e Acciughe – 95

Spaghetti tossed with sautéed broccoli florets, anchovy fillets, and garlic-infused extra virgin olive oil.

### Pappardelle Mascarpone e Finferli – 125

Homemade bicolour pappardelle with beef bacon and chanterelle mushrooms in a rich mascarpone cheese sauce.

### Ravioli di Mare Vongole e Pomodorini – 130

Homemade ravioli filled with fish velouté, tossed in a delicate clam and prawn bisque with cherry tomatoes.

## SECONDI | MAINS

### Dentice e Carciofi – 215

Seared red snapper served over an artichoke ragù with black olives and roasted potatoes.

### Gamberoni Grigliati – 185

Two chargrilled king prawns, dressed in lemon citronette and fresh parsley.  
Served over a Mediterranean-style sauté of cherry tomatoes, capers, and shallots.

### Merluzzo alla Veneziana – 195

Pan-seared cod fillet served with chickpea purée, grilled bell peppers, and sweet onion sauce.

### Guancia in Umido – 235

Slow-braised beef cheek with roasted chanterelle mushrooms and vegetable mirepoix.  
Served over creamy mashed potatoes.



@SALERESTAURANTBSD



FOODARTISANINDONESIA.COM



TRUST US - WE'RE ALWAYS LISTENING. YOUR  
FEEDBACK MATTERS.  
SCAN THE QR CODE AND HELP US KEEP IMPROVING,  
ONE PLATE AT A TIME