

# ARTHA RINI INDONESIAN RESTAURANT

+12405057203 | 10562 Metropolitan Ave, Kensington, MD 20895



Welcome! At Artha Rini Indonesian Restaurant, we believe authenticity is key. Our chef uses traditional Indonesian recipes and techniques to create dishes that taste close to our home, Indonesia. We started our journey by catering events for our closest friends and as the time goes by, we grew relationships and trust with people we're proudly called our beloved customers.



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## Appetizers

Indulge your taste buds with our refreshing starters!



### PEMPEK KAPAL SELAM \$16.45

*Fish cake with egg filling served with cuko--sweet sour sauce, as the Palembangnese called it. Taste the freshness of the sauce as they're surprisingly go well together!*

### PEMPEK ADAAN \$16.45

*Fish cake ball with sweet sour sauce. Different shape of pempek, different taste*



### SIOMAY \$16.45

*Fish & shrimp dumpling served with peanut sauce. It's a comfort snack for many Indonesians, perfect for starters*



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### MENDOAN (PER PIECE) ✓ \$3.50

*Batter fried tempeh. Very popular snack (gorengan) in Indonesia, enjoy while it's still warm!*



### TAHU GEJROT ✓

\$8.25

*Fried tofu with spicy & sour sauce, originating from Cirebon, West Java. The sweet and savory sauce with a hint of spiciness will elevate the way you enjoy a warm fried tofu like never before*



*\*Tempe or tempeh (Javanese) is a traditional Indonesian food made from fermented soybeans.*

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## Salads

Try Indonesian mix veggies that will make you think,  
“Wow, this taste unique in a healthy way!”



### KAREDOK ✓

\$14.15

*Indonesian raw vegetable salad (cabbage, eggplant, long bean, cucumber, tofu, and basil) mixed with peanut sauce and kencur (Kaempferia galanga) which is aromatic ginger that is quite hard to find in the US*



### GADO-GADO ✓

\$15.25

*Indonesian mixed vegetable salad (kale, green bean, potato, cabbage, tempe, tofu, egg, rice cake, lettuce, cucumber & tomato), mixed with peanut sauce*





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## Soups

Warm bowl that feels like home. We crave them when it's cold and raining and would say, "let's go get one!", when it's scorching hot too!



### MIE BASO

\$15.25

*Meatball soup with noodle. The combination of baso (meatball) and noodle is top notch...and the fried onions on top surely smells nice!*

### TENCKLENG \*WITHOUT RICE

\$14.15

*Lamb soup curry without coconut milk. Savour every sip of the broth, and enjoy the tender lamb meat absorbing the spice*



### RAWON

\$18.85

*Indonesian black beef soup, a famous dish originating from East Java. Rawon uses keluak (edible nut), which gives its distinctive black colour soup. Comes with rice, salted egg & potato fritter*





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### SOTO AYAM ✓

**\$16.45**

*Yellow chicken soup comes with noodle, cabbage & egg, served with rice & potato fritter. It has rich flavour of chicken broth and aromatic ingredients like ginger, shallot, and turmeric. The whole plate gives truly a homey feeling*

*\*For vegetarian option: shredded chicken can be swapped with bean curd sheet (our broth is made from mushroom seasoning)*

### SOTO MIE

**\$15.25**

*Beef noodle soup served with spring roll, cow feet & chips. You will be amazed at how the mixture of each ingredients give a tasteful and enjoyable texture in one bowl*



### SAYUR ASEH

**\$18.85**

*Vegetarian sour soup served with rice, grilled chicken, batter fried tempeh and chips*



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## Regular Menu/Entrees

Great for sharing, savour the spices of Indonesian delight



### RENDANG \*WITHOUT RICE

\$18.85

Spicy beef stew cooked slow with coconut milk. The most-famous Indonesian dish thanks to our Minang ancestry. It has incredibly rich flavour and complex layers of spices. Making it one of the most enjoyable meals of all time



### AYAM BAKAR PADANG

\$16.45

\*WITHOUT RICE

Grilled chicken Padang style. Grilling process enhances the flavour of the marinated chicken



### GULAI NANGKA \*WITHOUT RICE \$15.25

Jackfruit curry is one of a must-have items when having Nasi Padang. Taste the tender, flavourful of jackfruit curry that is best pair with warm rice!





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### BOILED EGG WITH RED SAUCE \$11.75

**\*WITHOUT RICE**

*This egg dish is simple yet offers an intense flavour that gives you a hint of red bell peppers. Such a taste that you will crave*



### GULAI KIKIL \*WITHOUT RICE \$10.55

*Cow feet curry. Taste the thick and rich flavour curry with chewy-tender cow feet*



### BANDENG ASAP GORENG \$10.55

**\*WITHOUT RICE**

*Fried boneless smoked milkfish. Dip it in the sambal to elevate the taste! Served best with warm rice*





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## Regular Menu/Entrees

Savour the spices of Indonesian delight



### SATE AYAM

\$15.25

*Kaffir lime leaf-marinated chicken skewer with gluten-free peanut sauce on the side. Taste the aroma of lime, and the sweetness of peanut sauce combined! Comes with rice cake*



### SATE MARANGGI

\$18.85

*Originating from Purwakarta (West Java), our Sate Maranggi has unique coriander kick combined with spicy, gluten-free sweet soy. Rice cake included. We use tenderloin, so bye-bye tough texture!*



### SATE KAMBING

\$18.85

*Juicy lamb skewers marinated with spicy, gluten-free sweet soy. The sauce has a hint of sweetness with a balanced spiciness. Comes with rice cake*



### SATE PADANG

\$18.85

*Beef tongue satay with thick curry gluten-free sauce. Taste the rich flavour of the curry with included rice cake in one plate!*





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## Rice Platters

As Indonesians say, "You have not eaten yet until you eat rice!". Rice supremacy!



### RICE PLATTER, START FROM \$10.55 PADANG STYLE

*Rice platter with choices of rendang, grilled chicken, spicy egg, and jackfruit curry.*

*One item for \$10.55, 2 items for \$13.99, 3 items for \$16.99, 4 items for \$18.99*

### NASI UDUK

\$21.15

*Fragrant coconut rice with chicken Kalasan style, sweet & spicy anchovies & peanut, spicy potato & shrimp, shredded egg & chips*



### NASI KUNING

\$21.15

*(TURMERIC COCONUT RICE)*

*Fragrant coconut rice with turmeric served with chicken Kalasan style, sweet & spicy anchovies & peanut, spicy potato & shrimp, shredded egg & chips*



### PECEL LELE

\$18.55

*Fried catfish comes with rice, fried tofu, tempeh & sambal terasi (shrimp paste chili sauce)*





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## Beverages/Desserts



### ES CAMPUR

\$9.45

Indonesian mixed iced dessert comes with coconut, jackfruit, cendol, palm seed, avocado, tapioca pearls, and grass jelly, served in shaved ice, syrup and condensed milk

### ES DOGER

\$9.45

Shaved ice with tapioca pearl, fermented cassava & black sweet rice, coconut, and jackfruits with syrup and coconut milk



### ES CENDOL

\$9.45

Iced dessert with pandan-flavoured green rice flour jelly, coconut milk and palm sugar syrup



### SEKUTENG

\$7.05

A ginger-based hot drink, served with dice bread, mung beans, tapioca pearls, palm seeds, peanut & condensed milk



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## Beverages/Desserts



### BAJIGUR

\$5.85

*Ginger milk, perfect for sweater-weather.*

*\*Contains whole milk. Alternative available: almond milk*

### JUS DURIAN

\$11.75

*Durian is delicious, now durian smoothie?  
Double delicious!*

*\*Contains whole milk. Alternative available: almond milk*



### JUS MANGGA

\$9.45

*Creamy and sweet and everything you  
love about mango come in a glass  
full of mango smoothie*

*\*Contains whole milk. Alternative available: almond milk*



### JUS ALPUKAT

\$9.45

*Avocado smoothie. Try avocado in another  
enjoyable way*

*\*Contains whole milk. Alternative available:  
almond milk*





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## Beverages/Desserts



### SODA/ WATER/ TEA

**\$2.35**

*Choice of canned soda, Teh Kotak, Teh Botol, or bottled water*

### JAMU TURMERIC & TAMARIND JUICE

**\$8.25**

*Traditional mix of turmeric and tamarind, blended with palm sugar*



### AJI TEA

**\$3.15**

*Multiple flavours of locally made jasmine tea with honey*



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## Sides



**STEAMED RICE** \$2.95

**COCONUT MILK RICE** \$3.50

**TURMERIC COCONUT RICE** \$3.50  
(NASI KUNING)

## Crackers / Chips



**EMPING** \$4

*Emping is a type of Indonesian chip, a bite-size snack made of melinjo (Gnetum gnemon) nuts (which are seeds)*

**KERUPUK UDANG**

*Shrimp crackers*

**\$4**



**KERUPUK TAPIOKA**

*Tapioca crackers*

**\$4**





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## Crackers / Chips



### KERUPUK BAWANG

\$4

*Garlic crackers*

### REMPEYEK / PEYEK

\$9.45

*Rempeyek is a deep-fried savoury Indonesian-Javanese cracker made from flour with other ingredients, such as kacang (nuts), teri (dried anchovies), or ebi (dried shrimp)*

*\*Food allergy warning. This product contains: peanuts and fish*



### RENGGINANG

\$15

*Rengginang is Indonesian thick rice crispy crackers, made from cooked glutinous sticky rice and seasoned with spices, and then sun-dried.*