





CASA DE RÖTE

A Culinary Journey at Casa de Rote Where Flavours Dance

In the heart of **South Tangerang**, a **hidden gem named 'CASA DE ROTE'** had been quietly making its mark on the culinary scene. The moment you stepped inside, **a warm and inviting ambiance** embraced you. The interior, adorned with rustic wooden furniture and soft lighting, created an atmosphere that felt like a comforting hug. The walls were adorned with **greenery plants and East Nusa Tenggara artwork**, showcasing the community's vibrant spirit.

At the heart of Casa de Rote's success family of Lewi & Elsje, the inner passion with a vision to **blend traditional Indonesian cuisine with international influences**. As a child, Lewi has had developing enthusiasm for organic cuisine with his mother. Those memories ignited a passion that would eventually lead him and his wife to open Casa de Rote. They has spent a significant amount of time scouring Indonesia for culinary wonders.

One of the restaurant's **signature dishes is "Se'i Sodomolek" - tender smoked beef**, a secret blend of spices encased in special taste of Rotenese cuisine, served with mixed vegetables inspired by 'Rumpu Rampe', inspired by the family food culture.

Casa de Rote also **emphasized community engagement**, hosted **regular events**, from **cooking workshop** to **art exhibitions**, **showcasing the talent of local artist**. This sense of belonging and inclusion turned Casa de Rote into a hub for not just food enthusiasts, but also anyone seeking a connection to culture and creativity.

Casa de Rote a testament to the power of passion, innovation and a love for bringing people together through the universal language of food.









Cream Soups



Cheese Quesadilla



► ★ Beef Nachos



* Bitterballen



★ Se'i Potato Skin



Mix Plattered

STARTERS

	Choices of Cream Soup Mushroom soup or Potato cream soup or Tomato soup or Onion soup.	45
*	Bitterballen Fried breaded Dutch balls stuffed with cheese and chicken served with fries and chili sauce.	55
	Se'i Quesadilla White tortilla stuffed with beef sei, vegetable, and mozarella cheese served with pico de gallo.	55
	Cheese Quesadilla White tortilla stuffed with mozarella cheese	48
*	Se'i Potato Skin Crispy potato skin topped with melted cheese and abon se'i.	55
	Soft Carne Tacos Soft tortilla topped with beef mixed cheese salsa and lettuce.	50
*	Beef Nachos Crispy corn tortilla topped with enchiladas melted cheese and pico de gallo.	55
	Mix Plattered Combination of springroll, riceball, spicy chicken wing and onion ring. Served with various dipping	65

choices: tartar sauce or homemade cheese sauce.





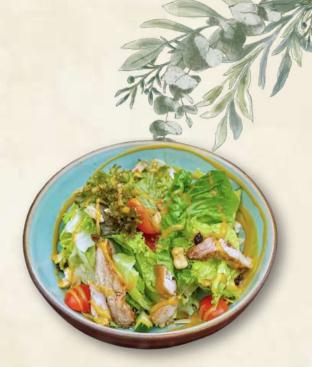
₩ ★ Mix Green Salad



Gohu Tuna Tahu Bitung



Fried Tofu Salmon



Smoked Chicken Salad



Asinan Betawi Mewah



Fried Cassava

STARTERS

Mixed Green Salad Mixed lettuce combined with nut, tomato cherry and homemade fresh cheese.	/, 45
Smoked Chicken Salad Mixed fresh salad and smoked chicken served with choices of mustard orange dressing/ balsamic dressing/ clear dressing.	
Caesar Salad Fresh salad and tomato cherry served with caesar dressing and garlic bread.	60
Gohu Tuna Tahu Bitung Steam white tofu served with gohu sauce.	40
Spicy Chicken Wings Crispy fried chicken glazed with spicy BBQ sauce.	45
Asinan Betawi Mewah Asinan Betawi sweet and sour with shrimp tempura	a. 60
Tahu Tek Bumbu Petis Crispy egg & tofu with Surabaya authentic peanut petis sauce.	55
Fried Tofu Salmon Coated fried tofu filled with Salmon	50
Banana Fritter Fried banana with organic coconut sugar or cheese topping.	38
Fried Cassava Fried soft texture Cassava with 'Sambal Roa'	38
French Fries Fries with homemade cheese sauce.	40



BREAKFAST

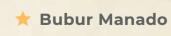
*	Casa de Rote Breakfast Casa de Rote specialty breakfast, omelette filled with cheese, hash brown, toasted focaccia topped with beef Se'i served with mixed green salad.	75
	Crispy Salmon Croissant Croissant, crispy breaded salmon served with mixed green salad and mustard orange dressing.	55
	Mie Cakalang A traditional cakalang noodle soup from Manado	4
*	Bubur Manado Manadonese porridge made from rice, pumpkin, and mixed of various kind of vegetables	48
	Beef Se'i Croissant Croissant stuffed with beef se'i, served with mixed green salad and mustard orange dressing.	70
	Brown Butter Pancake Specialty Pancake with Lewi's Organic Coconut Sugar, served with choices of vanilla ice cream.	4
	Mie / Bihun goreng Jawa Traditional javanese fried noodle dishes	48



Crispy Salmon Croissant



Mie Cakalang





Recommended Plant Base Spicy
Prices are in Rupiah, subject to Government Tax and Service.



★ **Uga Garang Asam**



Salmon Dabu-dabu



Salted Egg Prawn



Nasi Goreng Mexican



★ Nasi Goreng Se'i



Nasi Goreng Iga

RICE DISH

Se'i Sodamolek Rote East Nusa Tenggara beef Se'i served with sauteed vegetables papaya blossoms, sambal and steamed rice.	68
Iga Garang Asam Indonesian authentic sweet and sour beef ribs stew and vegetables served with steamed rice.	98
Sop Iga Aromatic beef ribs soup, potatoes, carrot and celery served with steamed rice	98
Oseng Iga Pedas Kecombrang Sauted rib with shallot, garlic, kecombrang, chilis, authentic Indonesian herbs and served with steamed rice	98
Salmon Dabu-Dabu Grilled salmon seasoned with tomatoes, shallots, lemon and green chili. Served with steamed rice.	98
Salted Egg Prawn Succulent prawns coated generously with a divine salted egg sauce. Crunchy and salty taste.	78
Nasi Goreng Mexican Fried Rice wrap with omelette and salsa.	68
Nasi Goreng Se'i Mild fried rice with East Nusa Tenggara smoked beef Se'i served with crackers and fried egg.	68
Nasi Goreng Betutu Aromatic spice Balinese fried rice with fried chicken matah. Served with pickles and melinjo crackers.	58
Nasi Goreng Iga Authentic Indonesian fried rice with ribs.	78
	East Nusa Tenggara beef Se'i served with sauteed vegetables papaya blossoms, sambal and steamed rice. Iga Garang Asam Indonesian authentic sweet and sour beef ribs stew and vegetables served with steamed rice. Sop Iga Aromatic beef ribs soup, potatoes, carrot and celery served with steamed rice Oseng Iga Pedas Kecombrang Sauted rib with shallot, garlic, kecombrang, chilis, authentic Indonesian herbs and served with steamed rice Salmon Dabu-Dabu Grilled salmon seasoned with tomatoes, shallots, lemon and green chili. Served with steamed rice. Salted Egg Prawn Succulent prawns coated generously with a divine salted egg sauce. Crunchy and salty taste. Nasi Goreng Mexican Fried Rice wrap with omelette and salsa. Nasi Goreng Se'i Mild fried rice with East Nusa Tenggara smoked beef Se'i served with crackers and fried egg. Nasi Goreng Betutu Aromatic spice Balinese fried rice with fried chicken matah. Served with pickles and melinjo crackers. Nasi Goreng Iga







★ Supreme Se'i Pizza



★ Tomato Cheese Pizza



Mushroom Pizza



RICE DISH

	RICE DISH	
	Nasi Goreng Udang Authentic Indonesian spice fried rice with garlic, tiger prawns, pickles and melinjo crackers.	68
*	Nasi Goreng Se'i Mild fried rice with East Nusa Tenggara smoked beef Se'i served with crackers and fried egg.	68
~	Nasi Goreng Kecombrang Fried rice with vegetables and salted fish, with traditional kecombrang flavoured.	58
	Chicken Kungpao Chinese cuisine of diced chicken, Slightly cook with bell pepper, onions and other vegetables with a flavorful sauce. Topped with roasted peanuts that adds crunch and flavor.	58
	Sate Ayam Bumbu Bangka Chicken skewers served with peanut sauce, sweet soy, pickles and steamed rice.	58
	CASA DE ROTE PIZZA	
*	Supreme Se'i Pizza A rich and diverse flavours, with abundant cheese and strong taste of slices beef Se'i add a savory and spicy flavour topping with mozzarella cheese.	128
*	Tomato and Cheese Pizza Fresh slice tomato and mozarella cheese.	110
•	Se'i Sambal Matah Pizza Smoked beef se'i with sambel matah, tamato sauce and mozarella cheese.	128
	Mushroom Pizza Champignon and mozarella cheese.	110



★ Fettucini Creamy Mushroom with Se'i



Spaghetti Aglio e Olio with Prawn



Chicken Parmigiana



Penne Bolognese



sauce.

	*	Fettucini Creamy Mushroom with Se'i Fettucini with creamy mushroom sauce, savory umami blend with beef se'i.	78
		Spaghetti Aglio e Olio with Prawn Experience the Delight of Linguini Aglio e Olio with Prawn, Crafted with flavorful Garlic, Chili flakes and Fragrant Olive Oil.	78
		Spaghetti Aglio e Olio Salmon Dabu-Dabu Experience the Delight of Linguini Aglio e Olio with Salmon dabu-dabu, Crafted with flavorful Garlic, Permesan, Chili Flakes and Fragrant Olive Oil.	78
*		Spaghetti Aglio e Olio with Se'i Al dente spaghetti served with garlic, chili, beef Se'i and parmesan.	78
		Chicken Parmigiana Breaded chicken breast with tomato sauce and cheese, served with spaghetti.	68
		Penne Bolognese Al dente penne dressing in authentic bolognaise	78







Chicken Peri-Peri



Chicken Cordon Bleu



Chicken Steak



Salmon Pesto



★Grilled Salmon Lemon Balsamic



GRILLED AND FRIED

	Chicken Peri-Peri Mild chili and lemon flavored roasted chicken served with baby potatoes and mixed salad.	58
*	Chicken Cordon Bleu Cripsy breaded chicken breast with cheese and beef Se'i filling, served with mashed potatoes.	58
	Chicken Steak Grilled chicken fillet with mushroom sauce. Served with mixed vegetable and choice of mashed / fried potatoes.	68
*	Rustic Wagyu Meltiq Grilled sirloin wagyu meltiq (200gr) with baby stringbean, potato and barbaque cocktail sauce.	148
	Tenderloin Meltiq Chargrill tenderloin meltiq (200gr) served with mix vegetable and mashed potato and mushroom / blackpapper / barbeque sauce	148
	Back Ribs Steak Grilled back rib served with mix vegetable and mash potato with BBQ sauce.	95
	Salmon Pesto Grilled Norwegian Salmon with creamy basil pesto sauce. Served with sauteed baby potatoes and mixed salad.	120
*	Grilled Salmon Honey Lemon Balsamic Grilled Norwegian Salmon with honey lemon balsamic sauce, served with sauted baby potatoes, zucchini, tomatoes and fresh green salad.	120

KIDS MENU

*	Fish and Chips Crispy fried fish served with french fries and tartar sauce.	58
	Mini Burger Slider Homemade beef burger sliders with onion rings, cheese, potato chips and chili mayo sauce.	58
	Spaghetti Bolognese Al dente spaghetti served with authentic bolognaise sauce.	58



Spaghetti Meatball

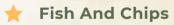
Spaghetti tomato with meatball.

Japle Toast
Bread toast filled with cheese and chocolate.



58

38





Spaghetti Bolognese

Recommended Plant Base Spicy Prices are in Rupiah, subject to Government Tax and Service.





COLD PRESSED JUICE

Everyday Booster
Mixed of beetroot, apple, ginger.

Power Bank
Mixed of orange, apple, ginger.

48

Tropical Shower
Mixed of pineapple, coconut and lime.

48

FRUIT JUICE MOCKTAILS

★ FJM Watermelon
 Frest Juice Watermelon, aromatic kaffirlime & sweet jasmine.

 FJM Dragon Fruit
 Fresh Juice dragon, strawberry puree, and aromatic flavour.

 FJM Honey Dew
 Fresh Honeydew, aromatic kaffirlime, jasmine.

 ★ FJM Lemon
 Refreshing lemon juice with herb & spices, sweet & sour.





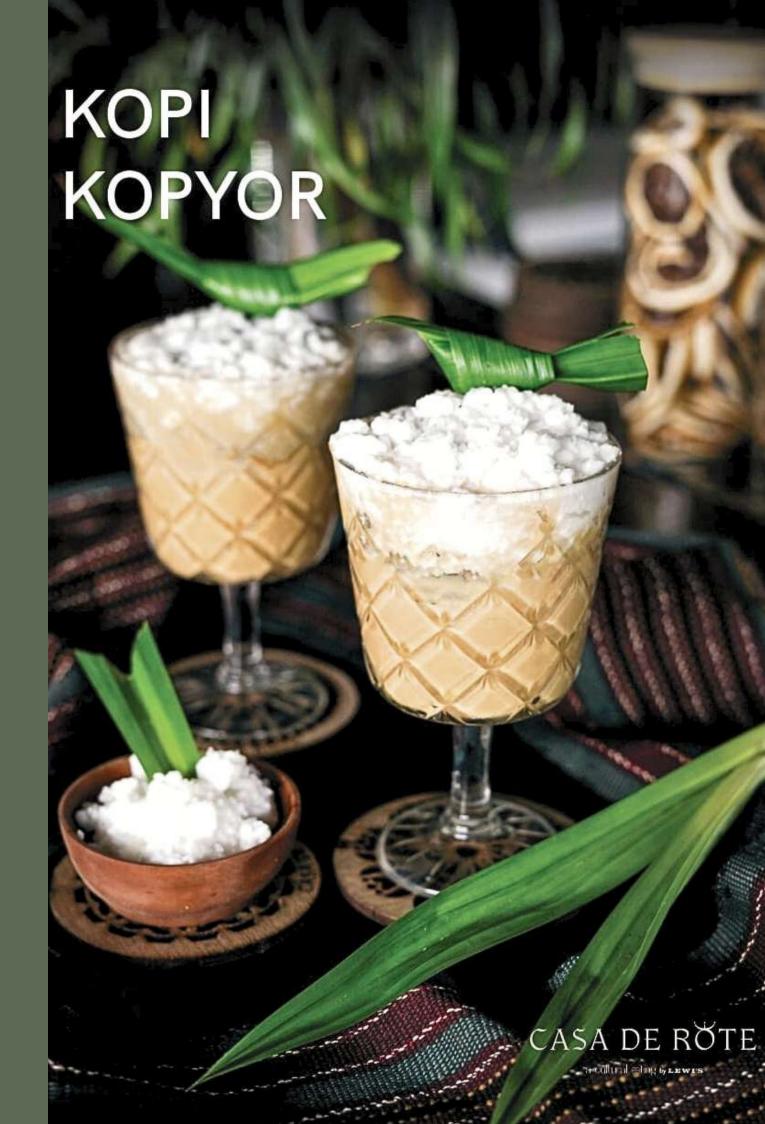


FJM Watermelon

FJM Dragon Fruit

FJM Honey Dew





MOCKTAILS

*	Lewi's Kopi Kopyor Our special coffee topped with fresh coconut kopyor.	48
	Lost in Termanu Oolong Sour. Spicy-tinged sour symphony. Ginger, Burnt Oolong, Lemon Juice	38
	Nemberala Sunset Pina Colada. Fruity, Tropical, Mellow.	38
	Bittersweet Faith Negroni. Fruity, Bitter, Elegant.	38
*	Garcinia Nectar Sweet & sour garcinia mocktail with lontar nectar.	38
*	Elsje's Lover Ginger puree, salted galangal tea, citrus & sparkling.	38
*	Sour Purple Butterfly pea flower, garcinia & kecombrang infusion with sugar.	38
	Apple pie beverage Appel juice mixed with infused cinammon served in rock glass rimmed with coconut sugar	38
	Klappertart beverage Cold brewed coffee shakened with coconut milk and raisin infused	48
	PITCHER	
*	Sour Purple Pitcher	98
*	Garcinia Nectar Pitcher	98
	Cold Chocolate Pitcher	110
	Matcha Pitcher	110
	Bali Black Pitcher	75



Nemberala Sunset



Bittersweet Faith



Lost in Termanu



Apple Pie







★ Elsje's Lover



★ Sour Purple



COFFEE BASED

	Affogato Single shots espresso with vanilla ice cream.		38
	Americano Fresh brewed espresso filled up with water.		30
*	Black Lime Sweet & sour ice black coffee.		38
	Espresso Fresh brewed coffee shots.		30
	Caffe Latte Espresso & steamed milk.		38
	Cappuccino Espresso & steamed milk & froth.		38
	Mochaccino Cacao powder, espresso & milk.		38
	Piccolo Single risretto coffee shots & steamed milk.		35
	MANUAL PREW		
	MANUAL BREW		
	Local Beans International Beans		40 48
	SIGNATURE		
*	Cold white Our signature cold coffee mixed with Lewi's Organics coconut sugar.	45 glass	80 bottle
	Cold Brew Overnight brewing coffee with cold water.	40 glass	70 bottle

BLENDED TEA

	Butterfly pea flower, nutmeg.	35
*	Mountain Ginger Butterfly pea flower, clove, ginger.	35
	Pink Cooler Butterfly pea flower, etlingera flower.	35
	Sour Purple Butterfly pea flower, garcinia, etlingra flower.	35

MINERAL WATER

Aqua Reflection (380ml)	30
Aqua Sparkling (380ml)	30
Dolomia Still (330ml)	33
Dolonia Sparkling (330ml)	33



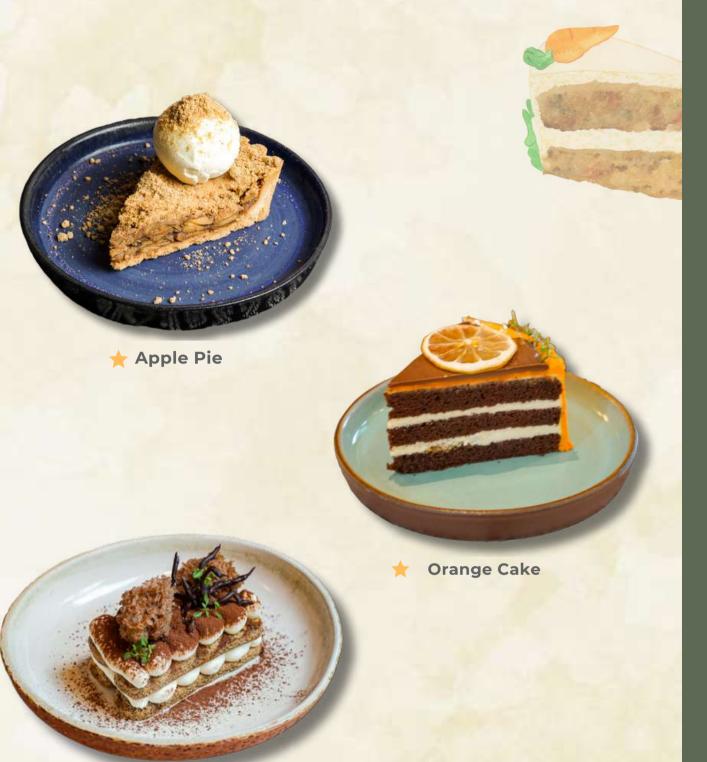
Recommended

Prices are in Rupiah, subject to Government Tax and Service.



PREMIUM TEA

*	Bali Black Tangy sweet & sour notes that evaporate quickly in the mouth and medium astringency.	30
	Bali Green Combination is medium roasted to carry a gently steamed, softly sweet green tea.	30
	Genmaicha Renowned Japanese style green tea with roasted brown rice.	30
	Oolong Black Dragon Tea, pearly and moderately termented.	35
	Sencha Refreshing aroma with some taste of seaweed-like flavour.	30
*	Silver Needle Unique ripe grape, exceptionally soft, smooth & sweet silky luxury.	35
	White Peony Brilliant amber infusion with honey like viscosity and mild flavor that pairs well with food.	35







Triple Choco

BAKERY

SAVORY

*	Kenari Croissant Butter layered croissant stuffed with Kenari nuts.	28
	Butter Croissant Plain croissant with butter on the side.	25
	Pain Au Choco Butter layered croissant dough with chocolate inside.	25
	Kouign Aman Butter layered croissant stuffed with cream, granulated sugar and cinnamon.	25
	SWEETS	
*	Apple pie Classic pie filled with apple raisin and Lewi's Organics Coconut Sugar.	38
*	Orange Cake Chocolate sponge cake layered with orange- infused cream cheese and ganache.	45
	Lemon Cake Lemon cake with lemon curd and mascarpone cream cheese.	38
*	Basque Burnt Cheesecake Cheesecake, slightly burnt and caramelized top and edges.	38
	Tiramisu Layer of Lady finger soaked with espresso with mascarpone cheese and chocolate powder	50
	Triple Choco A premium chocolate sponge cake layered with Chocolate mousse and chocolate ganache.	38

LEWI'S CAKE

(made by order)

★ Basque Burnt Cheesecake

Lemon sponge cake layered with lemon curd and light mascarpone cream.



IDR 225.000

Lemon Cake

Lemon sponge cake layered with lemon curd and light mascarpone cream.



IDR 225.000

Triple Chocolate

Chocolate sponge cake layered with chocolate ganache and glazed with chocolate mirror glaze.



IDR 250.000

★ Apple Pie

A braided flaky pie dough filled with a sweet sour apple fillings.



IDR 225.000

★ Orange Cheese Chocolate Cake

Chocolate sponge cake layered with orange-infused cream cheese and ganache.



IDR 250.000

