



WAROENG
NONA
INDONESIAN STREET FOOD

NASI CHAMPUR - £ 13

A MEDLEY OF FLAVOURS, TEXTURES, AND COLORS IN ONE PLATE

Fragrant coconut turmeric rice, mini gado gado salad, 1x chicken satay, Nona's peanut sauce, 1x spring roll, sambal (Indonesian chilli paste), crunchy crackers aka Kerupuk, crispy fried onion, spring onion and a choice of one main:

MAMA JANE'S BEEF RENDANG

A medium hot slow-cooked beef in coconut curry based and my mum's homemade blended rendang spices. It's so flavoursome. Definitely a must-try!

AYAM BAKAR

Slow roasted chicken Leg's in Javanese spices; garlic, shallots, ginger, lemongrass, turmeric, galangal, tamarind, sweet soy sauce (kecap manis), and chilli.

PA'IS IKAN

Fillet of "catch of the day" marinated in spices and herbs; lemongrass, basil, coriander, tamarind, kefir lime, tomato, shallots, garlic, wrapped and steamed in banana leaf, and finished on the grill.

PA'IS TAHU

Tofu and jackfruit cooked in coconut curry based, wrapped in banana leaf and then finished on the grill. You will also get Tempeh satay for this main. (V & VG)

SIDES

Sate Ayam Meranggi £ 7

Indonesian popular street food of all time - Grilled Chicken Skewers marinated in cumin, coriander, garlic, shallot, lime, brown sugar and soy sauce. Served with salad garnish, pickled vegetable and Nona's peanut sauce.

Ba-Ta-Gor £ 7

Assorted mini deep-fried parcels filled with meatball, stuffed tofu with meatball, and deep-fried potato wedges. Served with salad garnish, pickled vegetable and Nona's peanut sauce, sriracha and sweet soy sauce.

Lumpia Nona £ 6,50

Javanese seasoned soy minced mixed with vegetables wrapped in layers of filo pastry, served with salad garnish, pickled vegetables, garlicky, sweet and spicy tamarind dip. (V & VG)

SWEET

Lemon Nira Pandan Tart

Brown sugar and cardamom sponge tart, layered with lemongrass and kefir lime infused lemon curd, topped with coconut pandan meringue,