

Menu



B E R S A M A
INDONESIAN • BAR • RESTAURANT



**Raise a glass together.
Dine together.
Enjoy together.**

Bersama means 'together' in Indonesian. And that is exactly what our restaurant is all about. The finest moments happen around the table, where good food, good conversation and time for one another come together.

At Bersama, enjoy authentic Indonesian dishes, a relaxed atmosphere and the warm hospitality Indonesia is known for.

Whether you join us for lunch, drinks or a leisurely dinner, we look forward to welcoming you.

Selamat Datang!

Do you have a food allergy or intolerance? Please tell our staff before ordering. We will be happy to help you choose a suitable dish.



STARTERS

To start

Small dishes, soups and satay. Prices in euros.



SOTO AYAM 9,50

Aromatic Indonesian chicken soup with tender chicken, glass noodles, egg and fresh herbs, served with lime and sambal.

SOTO BETAWI 12,50

Rich, creamy Indonesian soup from Jakarta with tender beef, coconut milk and aromatic spices. Served with fresh garnishes and lime.

SATE AYAM 8,95

Tender pieces of marinated chicken, flame-grilled until juicy and lightly caramelised. Served with homemade peanut sauce, sweet-and-sour cucumber and crispy prawn crackers.

SATE KAMBING 9,95

Juicy pieces of tender goat or lamb, lightly marinated and carefully grilled. Served with homemade sweet soy and peanut sauce, sweet-and-sour cucumber and crispy prawn crackers.

SATE UDANG 11,95

Juicy prawns marinated in aromatic Indonesian spices and grilled until golden and lightly caramelised. Served with sweet-and-sour cucumber and crispy prawn crackers.

SATE VEGA 7,95

Tender tofu and tempeh marinated in Indonesian herbs and spices, then grilled for a lightly smoky flavour. Served with homemade peanut sauce, sweet-and-sour cucumber and crispy prawn crackers.

SATE RAMAI 14,45

A delicious selection of satay: chicken, goat or lamb, prawns and vegetarian. A lovely way to discover a variety of Indonesian flavours, served with sweet-and-sour cucumber and crispy prawn crackers.

STARTERS

To start

**TAHU ISI**

5,50

Crispy deep-fried tofu filled with a seasoned vegetable mixture, served with a spicy dipping sauce.

LUMPIA AYAM

7,50

Crispy spring roll filled with seasoned chicken and vegetables, served with a sweet and spicy dipping sauce.

LUMPIA VEGA

6,95

Crispy fried spring roll filled with soft tofu, fresh vegetables and aromatic herbs. Deliciously crunchy on the outside, light and savoury within.

PANGSIT GORENG

7,50

Crispy fried wontons filled with chicken and prawns, served with a homemade dipping sauce.

MARTABAK TELOR

5,75

A savoury Indonesian speciality of paper-thin, crispy pastry filled with egg, seasoned minced meat and aromatic herbs. Fried until golden, with a rich, savoury filling. Served with sweet-and-sour cucumber and bird's eye chillies.

AYAM POPCORN

7,95

Crispy chicken bites marinated in Indonesian spices and deep-fried until golden. Served with a spicy dipping sauce.

GOHU TUNA ASINAN

7,50

Fresh tuna prepared Indonesian-style, marinated with lime, onion and chillies. Fresh, lightly spicy and full of flavour.

A LA CARTE

Poultry

**AYAM GORENG LENGKUAS**

19,50

Tender chicken marinated in aromatic Javanese herbs and spices, gently braised and then fried for a beautifully spiced, lightly sweet flavour.

AYAM GEPREK

19,50

Crispy fried chicken, lightly smashed and served with fresh sambal. Spicy and crunchy.

AYAM RICA RICA

19,50

Tender chicken in a spicy, aromatic blend of fresh chillies, garlic and fragrant spices for a bold, vibrant flavour.

AYAM BAKAR

21,50

Juicy chicken in a rich spice marinade, slowly grilled for a lightly roasted flavour. Tender and beautifully seasoned.

GULAI AYAM

21,50

Tender chicken pieces slowly cooked in a rich coconut sauce with aromatic Indonesian spices. Fragrant and creamy, with a gentle kick.

BEBEK ITAM MADURA

24,95

Tender duck slowly cooked in a dark, spiced Indonesian sauce with a deep, rich flavour.

Served with nasi putih (steamed white rice), sweet-and-sour cucumber and prawn crackers. Other rice or noodles + 2,50: nasi kuning, nasi daun jeruk, nasi goreng or bami goreng.

A LA CARTE

Beef & Lamb

**EMPAL DAGING** 22,75

Tender slices of beef, slowly cooked in a spiced marinade and then lightly fried. Succulent and full of flavour.

DAGING RENDANG 22,75

Slow-cooked beef in a rich sauce of coconut milk, chilli and Indonesian spices.

DAGING BALADO 22,75

Tender beef with an aromatic sambal made from fresh chillies and Indonesian herbs. Boldly seasoned, with a gentle kick.

DAGING SEMUR 22,75

Gently braised beef in a rich, sweet and savoury Indonesian sauce with sweet soy sauce and aromatic spices. Tender and full of warm, spiced flavours.

GULAI KAMBING 24,95

Gently braised lamb in a rich coconut sauce with aromatic spices and a touch of heat. A classic Indonesian dish with deep, rounded flavours.

IGA KOTELET 24,50

A juicy, tender grilled lamb chop, carefully seasoned and cooked with a crisp exterior and a succulent centre. A refined classic for lamb lovers.

IGA BAKAR SULTAN 25,50

Slow-cooked beef rib, then grilled for a lightly caramelised exterior. Juicy, tender and rich in flavour.

Served with nasi putih (steamed white rice), sweet-and-sour cucumber and prawn crackers. Other rice or noodles + 2,50: nasi kuning, nasi daun jeruk, nasi goreng or bami goreng.

A LA CARTE

From the Sea



UDANG PETE	24,95
Prawns stir-fried with petai beans, chilli and Indonesian herbs in an aromatic, lightly spicy sauce.	
LOBSTER SAUS PADANG	39,95
Succulent lobster in a bold Indonesian Padang sauce with chilli, herbs and aromatic spices.	
IKAN PEPESAN	25,75
Fresh fish marinated with Indonesian herbs, chillies and aromatics, wrapped in banana leaf, then steamed and grilled for a rich flavour.	
IKAN BAKAR	25,75
Grilled fish marinated in Indonesian herbs and spices. Served with three sauces and fresh garnishes.	
UDANG CABE IJO	25,75
Juicy prawns in a green chilli sauce with aromatic Indonesian spices. Fragrant, fresh and spicy.	
UDANG GORENG MENTEGA	24,95
Juicy prawns fried until golden and coated in a rich butter sauce with aromatic herbs and spices. Tender, fragrant and full of flavour.	
IKAN PESMOL	25,25
Tender fried fish in an aromatic sauce with bright, fresh spices. A classic Indonesian combination of delicate fish and rich, spiced flavours.	
IKAN ASAM MANIS	25,25
Tender fried fish in a delicate sweet-and-sour sauce. An inviting dish with a delicious balance of sweet and tangy flavours.	
IKAN JIMBARAN BALI	25,25
Tender fish marinated in Indonesian herbs and grilled for a lightly smoky crust. Served with a spiced sauce inspired by the flavours of Jimbaran.	

Served with nasi putih (steamed white rice), sweet-and-sour cucumber and prawn crackers. Other rice or noodles + 2,50: nasi kuning, nasi daun jeruk, nasi goreng or bami goreng.

A LA CARTE

Vegetarian dishes

**SAYUR LODEH** 14,75

Indonesian vegetables in a creamy, gently spiced coconut milk sauce. Full of fresh vegetables and delicate spices, with a mellow, rich flavour.

GADO GADO 16,50

A classic Indonesian vegetable dish with fresh vegetables, egg and a creamy, spiced peanut sauce. Fresh, savoury and full of flavour.

TERONG BAKAR PECEL 16,50

Grilled aubergine with a soft, smoky flavour, finished with Indonesian herbs and sambal.

TERONG BALADO 15,95

Fried aubergine with a fragrant, spicy sambal.

TAHU TAOTJO 15,95

Tofu in a savoury fermented soybean sauce with Indonesian herbs.

TAHU TELOR 17,50

Crispy fried tofu and egg, served with rich peanut sauce, sweet soy sauce and fresh vegetables.

TEMPE BLADO 16,25

Lightly fried tempeh coated in fragrant, spicy balado sambal. Savoury and full of flavour.

ORAK ARIK 17,25

Stir-fried vegetables with egg and Indonesian herbs.

BAYAM CAH BAWANG PUTIH 17,50

Fresh spinach quickly stir-fried with fragrant garlic.

TAUGE TAHU 17,25

Crunchy beansprouts and soft tofu, quickly stir-fried with aromatic herbs. Light, fresh and full of flavour.

Served with nasi putih (steamed white rice), sambal goreng kentang and emping crackers. Other rice or noodles + 2,50: nasi kuning, nasi daun jeruk, nasi goreng or bami goreng.

Selera

For 2 or more people



37,50 euros per person

RENDANG

Tender beef slowly cooked in coconut milk and Indonesian spices.

DAGING SEMUR

Tender beef in a sweet and savoury soy sauce.

AYAM RICA-RICA

Chicken with fresh chillies and Indonesian herbs.

DAGING BLADO

Tender beef with a spicy sambal sauce.

SATE AYAM

Grilled chicken skewers with peanut sauce.

SATE KAMBING

Grilled tender lamb skewers with peanut sauce.

GADO-GADO

Fresh vegetables with tofu, egg and peanut sauce.

SAMBAL GORENG KENTANG

Crispy potatoes with spiced sambal.

SAYUR LODEH

Vegetables in a mild coconut milk sauce.

TELUR BALADO

Hard-boiled egg, lightly fried and served with a sweet and spicy balado sauce.

SAMBAL GORENG TEMPE

Crispy tempeh with spiced sambal.

KETIMUN ASAM-MANIS

Refreshing pickled sweet-and-sour cucumber.

SERUNDENG

Toasted coconut with Indonesian spices.

KRUPUK

Crispy Indonesian prawn crackers.

NASI PUTIH

Steamed white rice.

Alternative rice or noodles + 2,50 per person. Add a starter + 5,00 per person: Soto Ayam OR Lumpia & Pangsit.

Makan Bersama

For 2 or more people



43,50 euros per person

RENDANG

Tender beef slowly cooked in coconut milk and Indonesian spices.

GULAI KAMBING

Tender lamb in a rich, spiced coconut sauce.

AYAM RICA-RICA

Chicken with fresh chillies and Indonesian herbs.

IKAN SAUS PADANG

Fish in a fragrant, spicy Padang sauce.

UDANG CABE IJO

Prawns with green chillies and Indonesian herbs.

IGA BAKAR SULTAN

Slow-cooked beef rib, grilled until caramelised.

GADO-GADO

Fresh vegetables with tofu, egg and peanut sauce.

SAMBAL GORENG KENTANG

Crispy potatoes with spiced sambal.

SAYUR LODEH

Vegetables in a mild coconut milk sauce.

TELUR BALADO

Hard-boiled egg, lightly fried and served with a sweet and spicy balado sauce.

SAMBAL GORENG TEMPE

Crispy tempeh with spiced sambal.

KETIMUN ASAM-MANIS

Refreshing pickled sweet-and-sour cucumber.

SERUNDENG

Toasted coconut with Indonesian spices.

KRUPUK

Crispy Indonesian prawn crackers.

NASI PUTIH

Steamed white rice.

Alternative rice or noodles + 2,50 per person. Add a starter + 5,00 per person: Soto Ayam OR Lumpia & Pangsit.

Samudra

For 2 or more people



49,50 euros per person

LOBSTER SAUS PADANG

Succulent lobster in a lightly spicy Padang sauce.

IKAN PESMOL

Fish in a fresh, aromatic spice sauce.

UDANG MENTEGA

Prawns in a savoury butter sauce.

IKAN ASAM MANIS

Fish in a refreshing sweet-and-sour sauce.

UDANG BLADO

Prawns with a spicy Indonesian sambal.

SATE UDANG

Grilled prawn skewers in a flavourful marinade.

GADO-GADO

Fresh vegetables with tofu, egg and peanut sauce.

TELUR BALADO

Hard-boiled egg, lightly fried and served with a sweet and spicy balado sauce.

SAMBAL GORENG KENTANG

Crispy potatoes with spiced sambal.

SAYUR LODEH

Vegetables in a mild coconut milk sauce.

SAMBAL GORENG TEMPE

Crispy tempeh with spiced sambal.

KETIMUN ASAM-MANIS

Refreshing pickled sweet-and-sour cucumber.

SERUNDENG

Toasted coconut with Indonesian spices.

KRUPUK

Crispy Indonesian prawn crackers.

NASI PUTIH

Steamed white rice.

Alternative rice or noodles + 2,50 per person. Add a starter + 5,00 per person: Soto Ayam OR Lumpia & Pangsit.

Nusantara Vegetarian

For 2 or more people



33,50 euros per person

TEMPE BLADO

Lightly fried tempeh with a spicy Indonesian sambal.

TAHU TAUCO

Tofu in a savoury soybean sauce with Indonesian herbs.

TERONG BLADO

Fried aubergine with a fragrant, spicy sambal.

SATE VEGA

Grilled vegetarian skewers with Indonesian herbs and peanut sauce.

ORAK-ARIK

Stir-fried vegetables with egg and Indonesian herbs.

URAPAN

Fresh vegetables with spiced grated coconut.

GADO-GADO

Fresh vegetables with tofu, egg and peanut sauce.

SAMBAL GORENG KENTANG

Crispy potatoes with spiced sambal.

SAYUR LODEH

Vegetables in a mild, gently spiced coconut milk sauce.

SAMBAL GORENG TEMPE

Crispy tempeh with spiced sambal.

KETIMUN ASAM-MANIS

Refreshing pickled sweet-and-sour cucumber.

SERUNDENG

Toasted coconut with Indonesian spices.

EMPING

Crispy crackers made from melinjo nuts.

NASI PUTIH

Steamed white rice.

Alternative rice or noodles + 2,50 per person. Add a starter + 5,00 per person: Soto Ayam OR Lumpia & Pangsit.

DESSERTS

Dessert

**BUBUR KETAN HITAM WITH COCONUT ICE CREAM** 10,50

Warm black sticky rice gently simmered in coconut milk, served with creamy coconut ice cream.

PANDAN SRIKAYA 10,50

Soft pandan pudding with a creamy Indonesian srikaya flavour.

CENDOL 7,65

A refreshing Indonesian classic with green cendol jelly, coconut milk and palm sugar syrup.

PISANG GORENG WITH VANILLA ICE CREAM 8,75

Crispy fried banana, served warm with creamy vanilla ice cream.

ES CAMPUR - BERSAMA PELANGI 10,50

A colourful Indonesian iced dessert with a variety of sweet ingredients, syrup and refreshing ice.

DADAR GULUNG WITH VANILLA ICE CREAM 9,50

Soft pandan pancake filled with sweet coconut and palm sugar, served with vanilla ice cream.

SPEKKOEK WITH VANILLA ICE CREAM 9,50

Indonesian spiced layer cake, served with vanilla ice cream.

KUE LAPIS 10,50

Indonesian steamed layer cake, served with vanilla ice cream.

SORBET DINGIN - TROPIS 10,50

Refreshing mango, strawberry and lemon sorbet.

DAME BLANCHE 10,50

Creamy vanilla ice cream with warm chocolate sauce and a generous swirl of whipped cream.

Soft drinks

Prices in euros.

Coca Cola Original	3,90	Sweet Iced Tea	4,50
Coca Cola Zero	3,90	Lychee Tea	4,50
Sprite Zero	3,90	Lemon Tea	4,50
Minute Maid Apple Nectar	4,00	Lemon Juice	5,50
Redbull	5,70	Es Cendol	7,65
Fanta Orange	3,90	Es Buah	10,50
Chaudfontaine Still 0,25 L 0,75 L	3,90 7,10	Es Soda Gembira	6,50
Chaudfontaine Sparkling 0,25 L 0,75 L	3,90 7,10		
Homemade Iced Tea	4,50		

Beer

Draught beers

Heineken 0,25 L	3,90
Heineken 0,50 L	7,80
Heineken Pitcher 1,5 L	22,50
Affligem Blond 0,3 L	6,00
Affligem Blond 0,5 L	10,50
Affligem Blond Pitcher 1,5 L	30,50
Texels Skuumkoppe 0,3 L	6,00
Texels Skuumkoppe 0,5 L	10,50
Texels Skuumkoppe Pitcher 1,5 L	30,50
Langunitas IPA 0,3 L	6,00
Langunitas IPA 0,5 L	10,50

Bottled beers

Bintang Indonesian Beer	6,50
Bali Hai Indonesian Beer	6,50
Singha Thai Beer	6,50
Tsingtao Chinese Beer	6,50
Tiger Singapore Beer	6,50
Asahi Japanese Beer	6,50
Saigon Vietnamese Beer	6,50
Desperados	6,50
Birra Moretti	5,00
Amstel Radler	5,00

Coffee

Espresso	3,50
Doppio	3,50
Americano	3,50
Latte	3,80
Cappuccino	3,80
Affogato	4,20
Latte Macchiato	4,70
Hot Chocolate	3,90
Whipped Cream	0,60

Coffee with syrup

Coffee Gula Aren	4,50
Caramel Coffee	4,50

Speciality coffees

Irish Coffee	9,80
Spanish Coffee	9,80

Spirits & Cocktails

Prices in euros.

Spirits

Jack Daniels	7,90
Jameson	7,90
Chivas Regals	8,50
Bacardi Carta Blanca	7,60
Havana Club	7,90
Ketel1 Young Jenever	4,90
Absolut Vodka	7,70
Grey Goose Vodka	9,00
Malibu	6,10
Bombay Sapphire	6,70
Gibson Gin	7,70
Hendricks Gin	9,00

Liqueurs

Licor 43	6,50
Tia Maria	6,50
Baileys Irish Cream	6,50
Kahlua	6,50
Aperol	6,50

Shots

Jack Daniels Fire	5,00
Johnnie Walker Black Label	7,90
Salmari	5,00
Tequila	5,00
Jägermeister	5,00
Jägerbomb	7,50
Hennesy Cognac VS	9,00
Remy Martin VSOP	9,00

Cocktails

Gin & Tonic (Monkey 47 or Bombay)	11,00
Mojito	13,50
Pornstar Martini	13,50
Espresso Martini	13,50
Tom Collins	11,00
Margarita	13,50
Daiquiri	13,50
Singapore Sling	11,00
Dark N Stormy	11,00
Cuba Libre	11,00
Vodka Tonic	11,00
Sex On The Beach	11,00
Rum & Coke	11,00
Vodka Redbull	11,00
Paloma	11,00
Cosmopolitan	11,00

Signature cocktails

Banana Fantasy	13,50
Javanero	13,50
Kiss Of Java	13,50

Mocktails

Tropical Breeze	9,00
Virgin Mojito	9,00
Coconut Mojito	9,50
Green Apple Splash	9,50



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Stay Updated!

restaurantbersama.nl