



Starters

(S.1) Lumpia Sayur (V) £4.95

Homemade spring rolls. Mixed fresh vegetables with shitake mushrooms, sweet corn, and mung bean/ glass noodles, cased in a crunchy wrapper. Served with sweet chilli sauce.

(S.2) Bakwan Jagung £4.95

Sweet corn patties, made from sweet corn, lime leaves, kemiri or candle nut, crushed coriander seed, shrimp paste and other exotic herbs. Battered with a mix of rice flour, and tapioca flour, so very light, and tasty.

(S.3) Bala-Bala Keju Daging £4.95

Mature cheddar cheese, melted with finest pork, Indonesian basic paste, and fresh, shredded vegetables, in three delicious fried patties. Batter is made from rice and tapioca flour to keep the dish light. Comes served with sweet chilli sauce.

(S.4) Tahu Isi Sayuran (V) £4.95

Brown fried tofu, stuffed with mixed, shredded vegetables and dipped in a light batter. Stuffed tofu is a famous street vendor food in Jakarta.

(S.5) Sate Ayam (GF) £4.95

Marinated chicken fillet, using our own secret recipe, grilled and served with traditional homemade satay (peanut) sauce.

(S.6) Sate Udang Bali (GF) £5.95

Prawn satay marinated in Balinese spices. More than ten spice ingredients! A medium spicy dish, served with sweet chilli sauce.

(S.7) Risoles (V) £4.95

The inspiration behind Findus crispy pancakes. Diced, fresh vegetables in white sauce, rolled in homemade pancake, which is covered in breadcrumbs and fried until golden brown. Two risoles are served with sweet chilli dip. (Pancakes contain egg).

(S.8) Tempe Goreng Tepung (V) £4.95

Deep fried Fermented soya bean. Tempe is very famous in Indonesia, but very hard to find here. Cooked in a light batter, and served with Kecap manis, a dark soy sauce with slices of fresh shallot, tomato, and chopped, fresh, birds eye green chilli.

(S.9) Cumi-Cumi Bakar (GF) £4.95

Grill seared, succulent squid. Marinated in exotic herbs and Worcester sauce, served with a garnish of fresh shredded vegetables.

(S.10) Krakatoa Platter for Two £15.00 (10 items)

(add £7.50 for each additional order of 5 items)

Mixed starter of Sate Ayam, Bakwan Jagung, Lumpia, Tahu Isi and Tempe goreng.
Served with homemade sauces.

Soups

(S.11) Sayur Asam (Request for GF)  £4.95

Hot and sour soup cooked with homemade paste, freshly squeezed tamarind sauce, and a variety of fresh vegetables and young jackfruit. Garnished with fried shallots.

(S.12) Sayur Lodeh (Request for GF)  £4.95

An aromatic coconut soup of lemongrass, galangal, chilli and shrimp paste, with variety of fresh vegetables.

(S.13) Soto Ayam Mini (Request for GF) £4.95

Javanese soup, made from chicken broth and spices, topped with chicken fillet, tomato and half a boiled egg.



Main Courses

All rice, noodle, and vegetable dishes to be ordered separately.

CHICKEN

(C.1) Opor Ayam (Request for V or GF) £9.95

Opor Ayam is an Indonesian dish originating from Central Java. Usually served during Idul Fitri celebrations. This is a very mild curry dish which can also be made with tofu.

(C.2) Ayam Kecap Manis £ 9.95

Stir fried chicken with Indonesian 'Kecap Manis,' or dark soy sauce, light soy sauce and touch of Worcester sauce.

(C.3) Ayam Kari (Request for GF) £ 9.95 🌶️🌶️

Indonesian curry evolved from Indian curry. Introduced by Indian traders to South East Asia, Indonesian curry has a lighter taste and smell. (Can change chicken for tofu.)

(C.4) Ayam Rendang (Request for GF) £10.95 🌶️🌶️

Chicken Rendang is a spicy dish from the Minangkabau area of Indonesia. This is a Krakatoa special interpretation of the original beef dish. Succulent pieces of chicken fillet cooked in the Rendang paste. (You can also substitute chicken for tofu.)

(C.5) Soto Ayam Besar (Request for GF) £10.95

Javanese chicken broth cooked with chicken fillet, new potatoes and spices, topped with a boiled egg. Garnished with beansprouts, spring onion, and fried shallots.

PORK

(P.1) Babi Rica-Rica £10.95

Roast pork belly, cooked with a very spicy chilli paste and a mix of many different spices. Rica-rica is a famous dish from Manado. It's **super spicy**, it can blow your mind.

We sell milk!

(P.2) Acar Kuning Krakatoa (Request for GF) £10.95

A very mild stir fry dish, 'acar kuning' means 'yellow pickle,' and replicates the flavours of the pickle that normally accompanies nasi goreng. This dish can be found across the

Indonesian archipelago in various forms, but most usually it comes with cucumber, cauliflower, carrot, and a dash of vinegar, giving that famous savoury/sour flavour. The Krakatoa version is made with stir fried pork tenderloin, but you may substitute the pork with chicken, or, tofu and vegetables.

(P.3) Babi Kangkung (Request for GF) £10.95

Succulent chunks of roast pork, stir fried with spicy morning glory, oyster sauce and Indonesian basic paste. An amazing combination of flavours and textures.

BEEF

(B.1) Rendang Daging £10.95

Beef Rendang is a spicy meat dish which originated from the Minangkabau area of Indonesia, and is now served across the country. The authentic Padang Rendang takes hours to cook, that's why cooking Rendang is time consuming and requires patience.

(B.2) Gule Sapi (Request for GF) £10.95

This traditional beef curry is another dish eaten during the Idul Fitri holiday. A tasty Indonesian curry made with a variety of exotic spices. Cooked in rich coconut milk.

Simple, but still delicious. Can exchange beef for **LAMB**.

(B.3) Tumis Daging Sapi £10.95

Tender strips of beef stir fried with ginger and spring onions in oyster sauce. Slices of fresh chilli give this dish a real kick.

DUCK

(D.1) Bebek Betutu (Request for GF) £ 11.95 

A classic Balinese dish traditionally slow cooked on the bone. Krakatoa Betutu uses duck fillet and the same great ingredients, but is stir fried for greater freshness.

SEAFOOD

(SF.1) Udang Balado (Request for GF) £11.95 

Stir fried prawns with crush red chillies. 'Balado' is used in Padang specialities to indicate a spicy dish.

(SF.2) Oseng-Oseng Cumi (Request for GF) £11.95 

Tender squid stir fried with peppers and pineapple in oyster sauce, basic paste, black pepper and chilli. This dish has an intensely peppery flavour with an additional kick from the fresh chilli. It's seafood, but not as you know it.

(SF.3) Ikan Bakar (Request for GF) £11.95 

Fresh, grilled, sea bass. Flavoured in the Balinese style, this is a medium spicy dish that simply bursts with flavour.

VEGETABLES

(V.1) Gado-gado (V) (GF) £9.95

Gado-gado is a classic Indonesian salad made with green beans, boiled potatoes, carrots, cabbage and bean sprouts, garnished with sliced boiled egg and drizzled with luscious peanut sauce. Gado-gado is such a hearty and filling salad that it can easily be eaten as a complete meal.

(V.2) Cah Kangkung (V) £8.95 

Stir fried morning glory with tomato and chilli. This dish contains shrimp paste. Please ask if a vegetarian option is required.

(V.3) Cap Cay Polos (V) £8.95

Stir fried mixed vegetables, shiitake mushrooms, and tofu in soy sauce, or oyster sauce, and a basic Indonesian paste. Please ask if a vegetarian option is required.

RICE, NOODLES AND ACCOMPANIMENTS

(X.1) Nasi Goreng Telor £3.00

Egg fried rice.

(X.2) Nasi Putih (GF) £2.00


Plain steamed rice.

(X.3) Nasi Kelapa (GF) £3.00

Coconut rice.

(X.4) Mie Goreng Polos £2.50

Plain fried egg noodles.

(X.5) Sambal Terasi £1.50 

Side order of homemade, spicy, chilli sauce, to add heat to any dish. Contains shrimp paste.

(X.6) Sambal Kacang (GF) £1.50

Homemade peanut sauce.

(X.7) Oseng Buncis £3.00 

Stir fried green beans with Indonesian basic paste, sambal, and a dash of kecap manis. Contains shrimp paste but you may request a vegetarian option.

(X.8) Stir Fried Chinese Leaves £3.00

Chinese cabbage stir fried in oyster sauce and Indonesian basic paste.

(X.9) Cap-Cay Mini £3.00


Stir fried mixed vegetables, shiitake mushrooms, in soy sauce, or oyster sauce, and a basic Indonesian paste. Please ask if a vegetarian option is required.

(X.10) Kerupuk Pedas £2.00 

Spicy prawn crackers.

A selection of Indonesian favourites


(F.1) Nasi Goreng Krakatoa £12.95

Indonesian famous fried rice cooked with prawns or chicken. Comes with a range of complimentary side dishes, including fried egg, chicken satay, pickled cucumber, chilli paste , and prawn crackers. Stir in the sambal chilli paste until you are happy with the level of spice/heat.

(F.2) Mie Goreng Krakatoa £12.95

Same as the Nasi Goreng but with fried egg noodles

(F.3) Nasi Rames Krakatoa £13.95

Steamed rice (add 50p for coconut rice) with Beef Rendang, sambal goreng tempe, acar ketimun (pickled cucumber), oseng buncis (stir fried green beans), traditional prawn crackers (kerupuk), chicken sate and complimentary chilli paste  (sambal).

NOTA BENE

Please make sure you have informed your waiter that you require a vegetarian (V), or a gluten free (GF) option, as otherwise, shrimp paste or soy sauce containing glutens may be added. GF dishes are prepared using non-gluten containing products. Our food is not suitable for the nut allergic and we cannot guarantee that there will be no cross-contamination. You may request dishes to be made less spicy/hot at the time of ordering – you will not be able to return a dish as ‘too hot’ later. Please remember all dishes are scratch made and contain NO MSG, so yes, we are a little more expensive than our competitors, but we believe, you’re worth it.



DESSERT

(Z.1) Cassava Cake with vanilla ice cream £4.95

Baked, grated, cassava, with young coconut pulp, eggs, and a touch of vanilla essence, served with a scoop of ice cream of your choice.

(Z.2) Kolak Pisang dan Ubi Merah £4.95

Banana and sweet potato cooked in aromatic coconut milk with pandan leaves. Light and sweet, this dessert is very famous during Ramadhan season, eaten after a long day of fasting.

(Z.3) Pisang Goreng £4.95

Deep fried banana in a sweet batter. A very famous snack, found on every street corner of Jakarta. Goes well with a cup of tea.

(Z.4) Bubur Ketan Hitam £4.95

A black rice, sticky porridge, pudding. A classic Javanese dessert. Don't be put off by the colour, the taste is really good. Served with drizzled, creamy coconut milk, and homemade palm sugar syrup.

(Z.5) Almond Chocolate Cake (gluten free) £4.95

For everyone but the nut allergic. Made with ground almonds and dark chocolate. It looks like a chocolate brownie, but is much lighter.

Ice cream selection

Two scoops of delicious ice cream £ 4.95
Traditional ice cream made by local producer, Yorvale.

Traditional flavours

Vanilla
Double chocolate

Tropical fusion flavours

Another taste of tropical and exotic flavours.

Coconut and ginger
Mango and lime
Papaya kiwi and mint
Rose and lychee

Sorbet

Two scoops of delicious exotic sorbet £4.95

Mandarin
Mango
Mediterranean lemon
Pink grapefruit