

MOXY PICKUPS

SAVOURY WARM BITES

Nachos

Corn chips served with bolognaise and mozzarella. Bolognaise cooked with original tomato from local farmer, which cooked slowly simmer to tendered the local minced beef from East Java.

32K

Cilok Seblak

This food inspirations from popular local snack especially Bandung, tapioca balls combining with seblak which is spicy chili mixture with local galangal from the local farmer to get a special flavor.

20K

Cireng Mang lik

Mang lik is someone who expert in made cireng. Cireng is popular local snack especially in Bandung, it's made from tapioca flour with garlic, leek and salt then served with sambal Bangkok and coriander chopped.

20K

Tahu Banjar or Tahu Cabe Garam

These foods are also popular in Bandung, these are local snack spicy food. Tahu or Bean curd made from local home production Cibuntu in Bandung. Tahu Banjar served with tamarind sauce from Java and sambal matah on the top, signature chili sauce from Bali. Tahu Cabe Garam is sautéed with dried chili and leek and served with watercress.

18K

SWEET WARM BITES

Colenak Wrap

Colenak is fermented cassava and local food which popular in Bandung. But we combined it with sweet grated coconut and cinnamon in tortilla then toasted on the pan.

25K

Dessert Ice Cream

Ice cream on the top of Danish Raisin from local production, served with strawberry coulis, chocolate messes, caramel & cha cha.

27K

Caramel Banana

Local banana from Sukabumi, West Java. We cooked it with breadcrumb then served with caramel coulis and cheese on the top. We can find it in local area in different kind dishes such as *Pisang Goreng*.

30K

SOUP

Soup by Chef

Special soup of the day, we provide this soup occasionally on daily available ingredients.

35K

GREENS

Chicken Salad

Chicken salad is provided from local chicken farm from Garut, West Java. Tossed with mix lettuce (endive, lolorosa, iceberg & green lettuce), kyuri, cherry tomato and crouton then combined with mango salsa which the mango is from local farmer also.

35K

Moxy Asian Slaw

Asian slaw inspiration from Asian taste fusion. Mix lettuce, kyuri, cherry tomato tossed with black sesame dressing and local purple sweet potato chips. All ingredients are using local ingredients from the farmers in Bandung.

35K

DANCE ON THE FLOOR

Spicy Tortilla Rendang

Rendang is signature dish from West Sumatera, we served it in different style. Local minced beef cooked as rending then combined with cassava leaf and mozzarella in tortilla. This fusion food should melting your day xoxo; D

35K

Sweet Tortilla Banana

Local banana from Sukabumi, West Java. Mixed with chocolate messes, caramel and cheese cheddar inside tortilla. This fusion local food has become trending snack on the present for local youngsters.

28K

Moxy Beef/Chicken Burger

Our local minced beef from East Java is popular and has a good flavor. We used it for our patty burger and local mozzarella cheese. Combined with local herb & spices to reaches the flavor.

35K

Open Fish Mayo Sandwich

This sandwich basically using hot dog bun made by local bakery chef in Bandung, we used it for sandwich with John Dory fish & spicy mayo sauce. These combination should give an experience when you eat it.

30K

WEST GO WEST

Cheesy Chicken Crumps

Fried chicken crisp with cheese sauce, French fries, red onion mushroom on top. This menu inspiration from Chef's creation for his kids who love cheese and chicken at home.

48K

Fish and Chips

One of popular dish usually for kids, contains of John Dory fish fried with flour dough. Served with French fries, lemon wedges and tartar sauce.

35K



Our chef recommendation

Price above is not inclusive 11% government tax & 10% service

MOXY PICKUPS

PASTA AND NOODLES

Spaghetti/Fettuccini Bolognese

38K

Spaghetti Bolognese is Italian food which popular in culinary. All ingredients from local farmer is the differences on this menu. Minced beef from East Java, tomato from Subang local farmer, and mozzarella cheese from local production. Should try the taste!

Pimp Your Noodles!

30K

Indomie as the biggest local noodles product with lot of varieties is our choice to fulfill our Grab & Go food retail product. Our chef will cooked for you with availability of vegetable, egg & sausage or meatball.

Spaghetti Aglio E Olio

35K

This menu consist of garlic oil, local coriander leaf from local market for flavor, local dried chili flakes, fresh chili bought from a happy farmer in Regency of Bandung, and paprika powder. All these local ingredients cooked to a signature Italian food, should make you happy while eat this ;D

Baked Macaroni and Cheese

35K

Popular pasta dishes recently among teenagers, macaroni pasta cooked with cheese sauce and local mozzarella cheese on top. Tasty for cheese lovers!

LOCAL FAVOURITE

Moxy Fried Rice

30K

Moxy Fried Rice is a signature of local kaempferia galangal mixture with green chili from local farmer in Regency of Bandung. Cooked with chicken, leek, sliced chili and egg (*dadar telur*) as blanket, and served with signature spicy watermelon on the side.

Sop Buntut

75K

Sop Buntut (*oxtail soup*) is popular dish in Indonesian cuisine. Served with vegetables in a rich but clear beef broth. It contains boiled potatoes, carrots, tomatoes, leek, celery, fried shallots. Indonesian **Sop Buntut** is seasoned with shallot, garlic and native spices such as black pepper, nutmeg, and clove. A relatively new variant is called **Sop Buntut Goreng** (*fried oxtail soup*), where the oxtail is seasoned, fried and served dry; the soup is served in a separate bowl. The dish is commonly eaten with rice and accompanied by sambal, sweet soy sauce and lime juice.

Chinese Beef Black Pepper

55K

It's signature Chinese food which combined with local beef from farmer in East Java. Cooked with black pepper sauce and served with sautéed pok coy and steamed rice.

Ayam Penyet

35K

This local Indonesian cuisine served with local signature sambal. It's popular among teenagers and easy to find. The chicken braised to tenderize the texture and to reach the seasoned into the chicken. It's like ayam goreng (fried chicken) then hammered the chicken and put the sambal on the top. The dish usually served with steamed rice and lettuce, cucumber and tomato.

Sop Iga

75K

Sop Iga (*ribs soup*) is popular dish in Indonesian cuisine. Served with vegetables in a rich but clear beef broth. It contains boiled potatoes, carrots, tomatoes, leek, celery, fried shallots. Indonesian **Sop Iga** is seasoned with shallot, garlic and native spices such as black pepper, nutmeg, and clove. A relatively other variant is called **Sop Iga Bakar** (*grilled ribs soup*), and others. The ribs seasoned, fried and served dry; the soup is served in a separate bowl. The dish is commonly eaten with rice and accompanied by sambal, sweet soy sauce and lime juice.

Nasi Goreng Sambal Matah

35K

Combination of signature sambal from Bali, fried with rice and egg. Served with marinated chicken satay, pickles & melinjo crackers. Matah is mean uncooked or rare, it consists of shallot, garlic, lemongrass, chili, lime leaf, shrimp paste, lemon juice, salt & salad oil. All ingredients bought from local farmer Mang Aceng from Pangalengan, South Bandung Regency.

Ayam POP Moxy

38K

Signature dish from Bukit Tinggi, West Sumatera, since 1963 this food is popular. Began from a local family restaurant who starts selling Ayam Goreng menu and during that time their customers was rising. To serve the customers fast, they boiled the chicken with spices and easy fried. So that's the beginning of **Ayam Pop** was raised.

Bubur Ayam

35K

Indonesian congee which very popular in Indonesian people. Long time ago people usually eat this dish only in the morning for breakfast, but now it's present or all day dining. It contains chicken shredded, boiled egg, cakue, leek, celery, fried soybean, tong chai, fried shallots and cracker.



Our chef recommendation

Price above is not inclusive. 11% government tax & 10% service