

Selamat datang di ViaVia Jogja

Discover the best of world kitchen and a variety of local Indonesian delicacies in our restaurant. With sustainability at our core, we stand for honest and wholesome food. You can expect healthy salads, seasonal juices, and locally grown rice and vegetables. We take pride in sourcing our food locally, seasonal, ensuring that our ingredients are free from MSG, palm oil, preservatives, and artificial food coloring. We are committed to minimizing our environmental impact by avoiding the use of single-use plastics like straws and food packaging and we signed a pledge to only use cage free eggs.

Temukan yang terbaik dari dapur dunia dan berbagai hidangan lezat Indonesia di restoran kami. intinya, dengan konsep berkelanjutan kami menganut prinsip makanan yang jujur dan sehat. Anda dapat menikmati salad sehat, jus segar, dan beras serta sayuran yang ditanam oleh petani lokal. Kami bangga dengan sumber makanan lokal kami, memastikan bahwa bahan-bahan kami bebas dari MSG, minyak kelapa sawit, pengawet, dan pewarna makanan, dan sesuai musim. Kami berkomitmen untuk meminimalkan dampak kerusakan lingkungan dengan menghindari penggunaan plastik sekali pakai seperti sedotan dan kemasan makanan, dan kami telah menandatangani perjanjian untuk hanya menggunakan telur bebas kandang baterai.



MSG free



Vegan and vegetarian options



Organic



Palm oil free



Active waste management



Eco-friendly take away



Washed with safe water



No single-use plastic nor plastic straws

breakfast

Choice of Eggs 55

Scrambled/Poached/Fried/Omelette
With wilted spinach, grilled tomatoes and toasted sourdough.

Choice of Eggs 65

Scrambled/Poached/Fried/Omelette
With beef bacon, grilled tomatoes and toasted sourdough.

Shakshuka 65

A savory Middle Eastern dish of poached eggs in a tomato-based sauce with paprika, shallots, and avocado with a blend of aromatic herbs and spices served with toasted sourdough bread.

Smoothie Bowl 55

A thick tropical fruit smoothie with cashew nuts, topped with banana and nutritious roasted seeds.

French Toast 45

French toast served with mixed berry jam, and caramelized banana.

Egg Benedict 65

Toasted artisan bread with creamy hollandaise sauce served with smashed avocado (seasonal).

Oat Waffles with Yogurt and Fruits 65

Crispy oat waffle served with homemade yogurt and fresh seasonal fruits.

small bites

French Fries 40

Mendoan 30
Slices of fried marinated tempeh, served with sambal kecap.

Garlic Bread 30

Toasted bread topped with garlic and butter / vegan butter.

Fresh Springrolls 40

Fresh veggies and grilled tofu wrapped in ricepaper.

Shanghainese Chicken Springrolls 50

Crispy spring rolls filled with seasoned chicken and vegetables, served with black vinegar dip.

Mixed Beerboard 40

Tempe, tahu and cassava with sambal kecap.

Pesto Brushcetta 40

Toasted baguette from our artisan bakery topped with basil pesto and feta cheese.

greens - soups

ViaVia Salad 50

Fresh vegetables topped with tempeh and peanuts, served with vinaigrette.

Caesar Salad 75

Crisp romaine lettuce, tossed in caesar dressing with tomato, chicken or smoked beef, green olives, parmesan flakes and spiced croutons.

Quinoa Salad 65

Quinoa salad with yellow bell peppers, chickpeas, cucumber, red onion, and cherry tomatoes, tossed in a honey mustard lime dressing.

Also available as a side (served in roasted tomato halves) 45

Beetroot Carpaccio Salad 65

Beetroot carpaccio layered with fresh navel orange, romaine lettuce, and arugula. Finished with a honey lime mustard dressing, topped with sunflower seeds and a touch of sour cream.

Watermelon Gazpacho (Cold Soup) 45

Cold watermelon gazpacho soup with cucumber, red and green bell peppers, red onion, and fresh herbs. Served with toasted baguette bread.

Pea Soup 55

A warm, green pea soup blended with olive oil, cumin, and sesame for a subtle nutty aroma. Served with toasted sliced baguette bread.



vegan or non-vegan

Indonesian Rijsttafel

A complete set of various dishes from Indonesia including a welcome drink order one day beforehand min 2 pax

vegan 450
non-vegan 500

Our breads and baked goods are freshly made by ViaVia Artisan Bakery

All prices in '000 IDR, incl. tax & service

big bites

taste the world

Mushroom Cheese Quiche 70

Served with a refreshing salad.

Thai Lemon Chicken with Basil and Mint 60

Served with wilted spinach, rice and fried egg.

Tom Yum 85

Thai soup with prawn, chicken, mushroom, chili, lemongrass, and coriander.

Served with rice.

Fish and Chips 75

Crispy mackerel fish, served with french fries and tartar sauce.

Indian Veggie Curry 65

Vegetables gently simmered in a rich and flavorful sauce, infused with a blend of indian spices served with rice, pickles, chutney, raita and papadum.

Pad Thai 50

Tofu-stir-fried rice noodle in tangy tamarind sauce, served with crushed peanut, lime, chili flakes, and sugar.

Vietnamese Rice Noodles Salad 55

Vietnamese rice noodle salad with tofu, fresh herbs, cherry tomatoes, baby romaine lettuce, crushed peanut served with fried spring rolls and light refreshing sweet sour dressing.

Moroccan Couscous with Chicken Skewers 75

Spiced Moroccan couscous with vegetables, infused with warm aromatic spices and herbs, served with chicken skewers and greek yogurt.

Moroccan Couscous with Veggie Skewers 65

Spiced Moroccan couscous with vegetables, infused with warm aromatic spices and herbs, served with veggie skewers and greek yogurt.

Indian Fish Curry 75

Mackerel fish simmered in a rich and flavorful sauce, infused with a blend of indian spices served with Jeera rice, and salad.

Vegetarian Mezze 70

A selection of hummus, beetroot hummus, babaganoush, and tabbouleh, served with pita bread, olives, fresh vegetables, and feta cheese.



indonesian corner

Sop Buntut 100

A traditional Indonesian dish with tender oxtail simmered in a flavourful broth infused with a blend of spices and herbs, served with rice, emping, acar and sambal.

Vegan Nasi Campur ViaVia 50

Rice with crispy tempeh, eggplants balado, satay lilit tempeh, long bean and coconut lawar, acar, and Balinese sambal matah.

Nasi Campur ViaVia 70

Rice with crispy tempeh, eggplants balado, beef rica-rica/ chicken, satay, long bean and coconut lawar, acar and Balinese sambal matah.

Vegan Garang Asem 40

Indonesian veggie steamed with light tangy broth from bilimbi fruit, coconut mylk, and herbs. Served with rice and fried tempeh.

Garang Asem Ayam 60

Indonesian chicken steamed with light tangy broth from bilimbi fruit, coconut mylk and herbs. Served with rice and fried tempeh.

Sayur Labu Kuning 40

A comforting Indonesian coconut milk stew with pumpkin and long beans, simmered in aromatic spices and herbs. Served with pepes, rice and sambal.

pasta

Pasta Carbonara 90

Pasta with beef bacon tossed in cream, egg and parmesan cheese.

Spaghetti ViaVia 75

Pasta with Bolognese sauce à la ViaVia, flavoured with a mixture of spices, topped with grated parmesan cheese.

Vegetarian Spaghetti ViaVia 55

Pasta with a vegetarian tomato based sauce and flavoured with a mixture of spices, topped with grated Parmesan cheese.

Spaghetti Pesto 55

Spaghetti tossed in homemade basil pesto, topped with shaved parmesan cheese.

burger - pita



Beef Burger 90

Artisan bun stacked with beef burger, lettuce, tomato, tomato sauce, and onion relish. Served with a side salad, and french fries with mayonaise.

Veggie Burger 70

Artisan bun stacked with a chickpea patty, tomato, lettuce and onion relish. Served with a side salad, and potato wedges.

Chicken Shoarma 80

Marinated boneless chicken in pita bread with garlic yoghurt sauce.

Lamb Shoarma 110

Pan seared marinated boneless lamb in pitta bread and raita.

Falafel Pita 55

Pita bread with falafel, red and white coleslaw, tomatoes, spinach, onion relish, and garlic yoghurt sauce.

desserts

Dame Blanche 47

3 Scoops of ice cream topped with chocolate sauce.

Pisang Goreng 35

Classic Indonesian dessert: crunchy fried banana served with cinnamon sugar.

Cinnamon & Banana Crepes 42

Crepes filled with banana, and cinnamon, served with coconut nectar.

Crème Brûlée 45

A home made custard dessert with a crispy layer of burnt sugar.

Carrot Cake 37

Moist, and full of flavor, one of our favorites..

Affogato 45

Vanilla ice cream with a shot of espresso.

Vietnamese Coconut Coffee 40

Creamy blend of strong coffee, coconut milk, and condensed milk.

Kulfi 45

Creamy Indian ice cream made from slow-cooked milk, cashew, pistachio, almond, green cardamom, and saffron, topped with dried rose, pistachio, and almond.

Look at the blackboard for daily delicacies

All prices in '000 IDR, incl. tax & service

drinks

juices - smoothies

Pure Orange 45

Strawberry 45

Vitamin Rush 45

Orange, grape, strawberry, banana

Summer Paradise 45

Mango, pineapple, passionfruit, coconut mylk

Cheeky Monkey 40

Frozen banana, almond, peanut butter, dates

Mean Green (slow-pressed) 35

Bokchoy, celery, coriander leaves, apple, pineapple, lime, kyuri

Heart Beet (slow-pressed) 35

Apple, carrot, beet root, ginger, lime

C Booster (slow-pressed) 35

Carrot, Lime, ginger, honey

Ginger Burst (shot) 30

Ginger, Lemon, Navel Orange

Tamaric Boost (shot) 30

Tamarind, Turmeric

milkshakes

Vanilla 40

Chocolate 40

Banana 40

Strawberry 45

fermented drinks

Kombucha Kawista 35

Kombucha Strawberry 35

Kombucha Pineapple 35

Tepache de Piña 35

Lime Ginger Fizzy 35

coffee

Small Espresso 30

Long Black 30

Cappuccino 40

Café Latte 40

Double Shot +15

Kindly ask for oat mylk +5

tea

Hot / Ice Tea 15

Lime / Ginger Tea 20

Lemongrass Tea 20

Ginger Lime Honey Tea 25

chocolate drinks

Hot / Iced Chocolate 45

Kindly ask for oat mylk +5

soft drinks

Coca cola - Soda water 15

Lime Squash 35

Equil S 35

Equil L 40

Infused Water ½ liter 20

Infused Water 1 liter 30

Coconut Water 650ml 30

beer

Bintang / Anker S - L 45 - 60

Bintang Radler S 45

Prost Pilsener S 45

Singaraja S 45

Kura Kura Easy Ale 65

Kura Kura Island Ale 75

Kura Kura Session Hazy 70

Kura Kura Lager 70

local drinks

Es Kelapa Muda Jeruk 30

Young coconut water and orange juice

Wedang Keraton 30

Javanese drink made from sappan wood bark, cinnamon, pandan leaves, lemongrass and ginger

Cendol Almond Mylk 35

Dairy-free Indonesian dessert made from seaweed based flour cendol, almond mylk, and coconut nectar

jamu

Kunyit Asam 35

Turmeric, tamarind, and coconut sugar combine to refresh the body and mind, support digestion, and boost stamina

Beras Kencur (Served Cold) 35

A blend of rice and aromatic ginger(kencur), tamarind, lime, and coconut sugar, relieves body tension, clears the throat, tackles cold and cough, and boosts blood circulation

Wedang Pokak 35

Ginger, lemongrass, pandan leaves, cinnamon, lime, cloves, and cardamom work symbiotically to boost the immune system and provide relief from cold and cough symptoms

mixed with 1 shot espresso +15