

Welcome to Calaboose, where we take you through the wonderful world of Indonesian spices, brought to us since the Golden Age.

The Golden Age was a period of immense flourishing for the Dutch Republic in the 17th century in arts, science and especially trading, spearheaded by the Dutch East India Company (VOC).

The VOC was operating from Kaap de Goede Hoop eastward all the way to the Strait of Magellan, setting up

trading posts and settlements from South Africa to South East Asia, operating mainly on the Indonesian island like Java and the Moluccan Islands, also known as the spice islands.

For decades the VOC granted the Dutch Republic a monopoly on the overseas spice trade, bringing the East and West together through the world of spices and flavors.

We would like to share these flavors with you through our drinks and dishes.

## CALABOOSE COCKTAILS

**BUNGA SMASH** - Star Anise (\*0% with Seedlip Spice) **10**

Bombay East gin, Italicus, lemon, star anise and coriander seed syrup, fresh basil  
Refreshing bergamot meets in the East with basil with a hint of anise

**DR. MANDOFFEE** - Coffee **10**

Mandarine Napoléon, Bébo Cuban coffee liqueur, Vida mezcal, lime, rosemary sea salt syrup  
Mandarin and coffee, fresh yet complex with a touch of smoke

**GOING PISANG** - Cloves **10**

Bacardi Cuatro rum, Vida mezcal, De Kuyper Banana, lime, clove syrup  
One of our all-time favorites, the Daiquiri with some tropical banana and a layer of smoke

**HONEYMAKER** - Tamarind **13**

Michter's Sour Mash whiskey, Peachtree, lemon, tamarind honey, eggwhite  
A fruity and peachy whiskey sour with tart tamarind and honey sweetness

**ROGER RAWIT** - Red rawit **11**

Fortaleza Blanco tequila, Cherry Heering, De Kuyper Crème de Cacao, lime, agave syrup, red rawit pepper  
A delicious agave pairing with cherry and chocolate, spiced with red rawit pepper

**KETOEM BARFLY** - Koriander (\*0% with Seedlip Garden) **12**

Hendrick's gin, St. Germain elderflower liqueur, lemon, sugar, mint, coriander  
Herbaceous mint and coriander made floral and refreshing

0% = also possible non alcoholic

**CALABOOSE COCKTAILS**

- OLD CEYLON** - Cinnamon **13**  
 Michter's Bourbon, Ceylon tea and cinnamon syrup, Teapot bitters  
 An old fashioned whiskey cocktail, boozy and spiced with Ceylon tea, cinnamon and orange
- 5 ISLAND CENDOL** - Pandan (\*0% with Seedlip Grove) **11**  
 Banks 5 Island rum, pineapple juice, coconut milk, pandan  
 An Indonesian classic of coconut and pandan, mixed with tropical pineapple and spiked with a blended rum
- ALL PEACHY** - Cumin **11**  
 Nolet's Silver dry gin, cumin infused Peachtree, Sipsmith Sloe gin, lemon, sugar  
 Fruity and refreshing, sloe berries and cumin are backed by a floral and peachy gin
- MATCHA ALEXANDER** - Matcha **10**  
 Ketel 1 Matuur, De Kuyper Crème de Cacao, coconut milk, cream, matcha  
 Smoothly aged jenever blended with velvety coconut, chocolate and matcha tea
- KOPI MARTINI** - Cardamom **10**  
 Ketel One Oranje vodka, Bébo Cuban Coffee Liqueur, espresso, sugar, cardamom  
 Our Eastern take on the Espresso Martini, with a refreshing hint of orange and cardamom
- GINGERONI** - Ginger **10**  
 Rutte Celery gin, Martini Riserva Ambrato vermouth, Kings Ginger, Italicus  
 A white version of the Italian classic, with citrusy bergamot and a hint of ginger
- TIKI PASSION** - Passionfruit (\*0% with Seedlip Spice) **11**  
 Don Q Spiced rum, Amaro Montenegro, passionfruit, ginger beer  
 Tropical passionfruit with zingy ginger with a spiced and bitter undertone
- THE GRANDSON** - Cubeb pepper **12**  
 Bobby's dry gin, Cocchi Vermouth di Torino  
 Bold and sweet complexity with Indonesian spirit and spice
- BATIK BOY** - Lemongrass pandan **11**  
 Bobby's dry gin, lemongrass/pandan cordial  
 Indonesian spirit mixed with a sweet and sour and green pandan cordial

0% = also possible non alcoholic

**CALABOOSE MIXERS**

<b>BOHO ESTATE</b>	<b>10</b>	<b>SLOE AND GREY</b>	<b>11</b>
Bombay English Estate gin, Martini Riserva Ambrato, raspberry/peppermint shrub, Royal Bliss Bohemian Berry Sensation		Grey Goose vodka, Rutte Sloe gin, Fever Tree Ginger beer	
<b>BLUE 75</b>	<b>10</b>	<b>NOTHING BUT A P TING</b>	<b>10</b>
Star of Bombay gin, tonic/citrus cordial, Cocchi brut		Patron Silver tequila, Cocchi Rosa, Ting grapefruit soda	
<b>ITALICANO</b>	<b>9</b>	<b>FULL MONTE</b> (*0% with Seedlip Spice)	<b>8</b>
Italicus, Martini bitter, Cocchi brut		Amaro Montenegro, pear/cinnamon/ginger shrub, Fever Tree Soda	
<b>GRANNY'S MYTH</b> (*0% with Seedlip Spice)	<b>9</b>	<b>GO MANGO</b>	<b>9</b>
Bobby's dry gin, Granny Smith/mace shrub, Fever Tree Ginger ale		Santa Teresa 1796 rum, coconut milk, mango puree, gula djawa syrup	
<b>DJAHÉ LIBRE</b>	<b>9</b>		
Bacardi Cuatro, Kings Ginger, Coca Cola, lime			

**JUNIPER IN THE MIX**

Bombay Sapphire and Fever Tree Indian tonic	<b>10</b>	Hendrick's gin and Fentiman's Rose lemonade	<b>12</b>
Nolet's Silver dry gin and Fever Tree Indian tonic	<b>12</b>	Bobby's jenever and Fever Tree Ginger ale	<b>11</b>
Ketel 1 jenever and Pinky Rose Spiced Lemon and Rose	<b>9</b>	Rutte Old Tom jenever and Fever Tree Sicilian lemonade	<b>12</b>
Ketel One Botanical and Fever Tree Soda	<b>10</b>		
Peach and Orange blossom / Cucumber and Mint / Grapefruit and Rose			

**BEVERAGES**

**WHITE WINES**

Escapa Verdejo Sauvignon Blanc (Bio) Fresh ~ Fruity ~ Light-bodied	4,5 / 21
Diwald Grüner Veltliner (Bio) Elegant ~ Smooth ~ Apple	4,8 / 25
Domaine Begude Chardonnay (Bio) Buttery ~ Full-bodied ~ Stone fruit	5,8 / 29
Chapoutier La Combe Pilate Viognier Floral ~ Complex ~ Round	36
Tenuta Rapitala Grand Cru Chardonnay Intense ~ Woody ~ Sicilian Bernardus	50

**ROSÉ**

Greg & Juju Pinot Grenache (Bio) Fruity ~ Summery ~ Strawberry	4,5 / 21
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**RED WINES**

St Martin Merlot Reserve Delicate ~ Fruity ~ Laurel and Leather	4,5 / 21
Silenzi Infinity Primitivo Spicy ~ Full-bodied ~ Sweet Cherry	5 / 26
Montes Limited Selection Pinot Noir Intense ~ Smoky ~ Red fruit	5,8 / 29

**SPARKLING**

Cocchi Brut	6,5 / 52
Cocchi Brachetto	6,3 / 50

**BEER**

Hertog Jan	2,8
Lefte Blond	4,2
Bintang	4,5
Jupiler 0,0%	3

**SODA**

Chaudfontaine 250 ml / 750 ml Still / Sparkling	2,6 / 7
Coca Cola / Zero, Fanta, Sprite	2,8
Finley Ginger ale	2,8
Fever Tree Indian tonic, Mediterranean tonic, Ginger ale, Ginger beer, Sicilian lemonade, Lemon tonic	3,8
Royal Bliss Bohemian Berry Sensation	3,8
Fentiman's Rose Lemonade	3,8
Ting Grapefruit soda	3,5
Pinky Rose Fresh Lemonade Spiced Lemon & Rose / Floral Ginger & Orange	3,5
Fuze tea Sparkling / Green / Mango Chamomile	2,8
Minute Maid apple juice	2,8
Chocomel	2,8
Fristi	2,8
Big Tom Spiced tomato juice	3,5

**HOT DRINKS**

Americano	2,5
Espresso	2,3
Double Espresso	3,5
Cappuccino	3
w/ Coconut Milk	3,2
Latte Macchiato	3,3
w/ Coconut Milk	3,5
Koffie Verkeerd	3,3
w/ Coconut Milk	3,5
Tea	2,5
Smooth Grey / Velvet Green	
Rose Berry / Ginger Green	
Fresh mint tea	3
Ginger/lemongrass tea	3

## MENU

Our kitchen is known for the herby, fresh and above all heart warming flavors. All of our dishes are to share. Start off with some sate, after that gado gado and rendang or our instant classic the ayam goreng. Add some rice for a complete meal.

Besides the fact that you can eat our dishes at the bar, we also added some bar bites to complete your night out!

### BITES

**RENDANG CROQUETTES 6**

Rendang croquettes ~ lime mayonaise

**BAO AYAM GORENG 4**

Steamed bun ~ crunchy chicken

**BAO BABI 4**

Steamed bun ~ pork belly

**PRAWN CRACKERS & EMPING 4**

With three kinds of sauce

**SAUSAGE 4**

Indonesian spiced roasted sausage

### SATE

**SATE BABI 10**

Four skewers of pork sate ~ sambal ketjap sauce ~ pickles ~ lontong

**SATE AYAM 10**

Four skewers of chicken sate ~ peanut sauce ~ pickles ~ lontong

**SATE VEG 11**

Four skewers of vegetarian sate ~ peanut sauce ~ pickles ~ lontong

**SATE PLATTER 20**

Ten skewers of your favorite sate (chicken/pork)

### MEAT/FISH

**RENDANG 15**

Slow roasted brisket ~ rendang sauce ~ pickled red cabbage

**MUSSELS 10/18**

Stir fried mussels ~ our secret mussel sauce ~ spring onion

**AYAM GORENG 12,5**

Crunchy chicken ~ sweet & sour ginger sauce ~ Szechuan chili flakes

**BABI MERAH 15**

Crispy pork belly ~ smoky eggplant sauce ~ fruity tomato sauce

### VEGGIES

**GADO GADO 9,5**

Beetroot ~ sugar snaps ~ pumpkin ~ tempeh ~ peanut

**SAJOER LODEH 9,5**

Broccoli ~ cauliflower ~ grilled asparagus ~ coconut lime leave sauce

**JACKFRUIT RENDANG 9,5**

Roasted jackfruit ~ rendang sauce ~ pickled red cabbage

### SIDES

**LONTONG 2**

**RICE 2**

**BABY MEAL 3**

Gado gado in the mix

**CHEF'S DELIGHT (\*v) 32,5 pp**

A three course sharing menu that will make you smile

Sate

Sausage ~ babi ~ gado gado

Sajoer lodeh ~ rendang

**DESSERT OF THE DAY 6**

\*v = also possible vegetarian

Menu items may contain dairy, peanut, nuts, wheat, etc. In case of allergies please inform us.