



WINE & GRILL
BANDUNG



FESTIVE TAPAS

AT MAD COW AND AKASA

08 – 31 DECEMBER 2025

WEEKDAYS : 4 PM – 10 PM

WEEKENDS : 4 PM – 12 MIDNIGHT

HAPPY HOUR 4 PM – 8 PM : 10% OFF ALL TAPAS AND DRINKS

SAVOURY

EMPANADILLAS DE PATATA

IDR 42,000 NET

In Murcia region of Spain, empanadillas are the smaller version of empanadas, traditionally known as “empanada jumillada”.

Deep-fried pastry filled with potato, peppers, and pine nuts, served with tomato sauce

TROUT ESCABECHE

IDR 67,000 NET

A classic Andalusian preparation perfected by fisherman to naturally preserve and intensely flavor their fresh catch.

Cured marinated trout sous-vide sweet and sour lemon, crispy potato

BEEF HAM PINXTOS

IDR 67,000 NET

The concept of tapas bar that serves dried cured meat and takes you back to Basque in Spanish tradition, every bite brings people closer.

Homemade cured dried beef ham, caramelized onion, pickled gherkin served on a slice of rustic bread

CROQUETAS DE CARNE

IDR 67,000 NET

One of the iconic tapas, a French-influenced dish with Spanish roots.

The name refers to its crispy, deep-fried style, making it the perfect companion to a drink.

Thick béchamel dough with beef pancetta, coated in breadcrumbs and served with garlic aioli

PINCHO MAERQUEZ & MANCHEGO

IDR 79,000 NET

A bold fusion of Spanish and North African traditions. Manchego cheese from La Mancha offers a firm, nutty texture, while spicy Merguez sausage introduces lamb and rich spices, symbolizing cultural exchange.

Manchego cheese and lamb merguez, finishing in Jospier





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SWEET

POLVORON

Andalusian shortbread cookies, with a delicately crumbly texture from almond.
The name comes from “Polvo”, meaning “dust” in Spanish. It evokes childhood memories.
Almond shortbread rolled into bite sized balls, flavored with dust icing sugar

IDR 42,000 NET

ROSCON DE REYES WITH CHEESE FROSTING

One of Spain’s most culturally significant and historically rich pastries,
traditionally served as the king cake of the day.
Mini sweet yeast bread, dried fruit, filling with cheese frosting

IDR 42,000 NET

TURRON

One of the most famous and essential Spanish Christmas sweets,
it originates from Catalan traditions and Mediterranean-rooted ingredients.
It is a truly multicultural culinary creation.
Spanish nougat from almond, caramel, chocolate

IDR 42,000 NET

CHURROS WITH CHOCOLATE DIPPING SAUCE

One of Spain’s most beloved and nostalgic treats, churros are perfect at any time of day,
even as a late-night snack. They capture the spirit of an old-world tradition,
often cooked by a “mama” in a large frying pan until the dough is a perfect,
golden round then cut into smaller pieces.
Bite sized deep fried pastry dough churros, cinnamon sugar, dark chocolate sauce

IDR 48,000 NET





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CURATED CHRISTMAS BEVERAGES

08 – 31 DECEMBER 2025

WEEKDAYS : 4 PM – 10 PM

WEEKENDS : 4 PM – 12 MIDNIGHT

HAPPY HOUR 4 PM – 8 PM : 10% OFF ALL TAPAS AND DRINKS

COCKTAILS SELECTION

IDR 138,000 NET

THE TOMAGI

Dry Gin, Clarified Tomato, Tonic Water

TWISTBERRY

Gin, Homemade Tonic Berries, Fruit Berries

CITRUS BLOOM G&T

London Dry Gin, Aperol, Tonic Water, Sliced Grape Fruit, Lemon Peel, Rosemary Sprig

PANDAN WHISPER G&T

Gin infused with Pandan, Midori, Tonic Water, Lime Juice, Simple Syrup

GREEN GARDEN G&T

Gin infused with cucumber and basil, Tonic Water, Lime Wheel, Basil Leaf

MOCKTAILS SELECTION

IDR 70,000 NET

WILD TOMA-TINI

Clarified Tomato, Blood Orange, Maldon Salt, Grilled Salted Caramel Tomato

RIND & RIDE

Clarified watermelon, Grenadine, Lemon Juice, Simple Syrup

