

JAKARTA FOOD GUIDE 2025

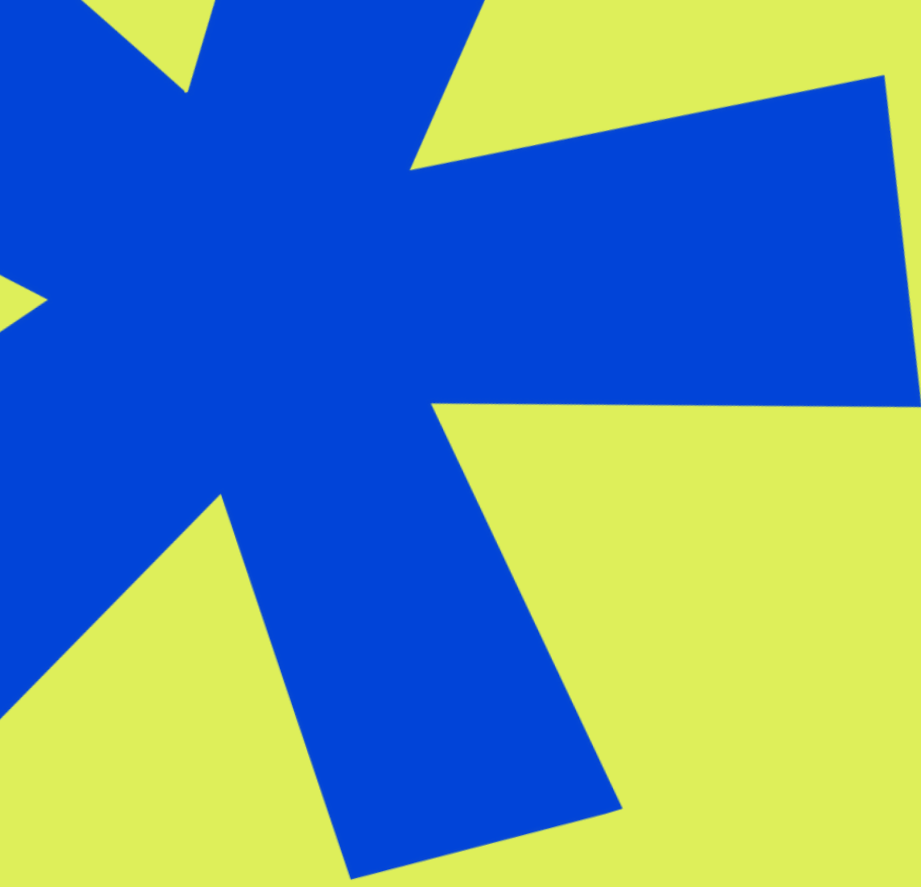
in collaboration with

tworubber



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OVERVIEW

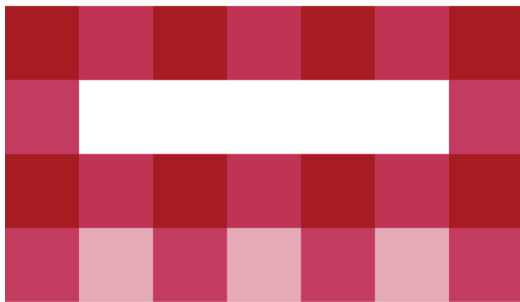
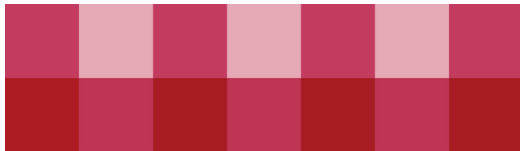
Indonesia is renowned for its extraordinary diversity of ethnicities and cultures. Just a few kilometers of travel can reveal a completely new set of traditions, languages, and culinary flavors.



One city that truly embodies this diversity is Jakarta—the capital that serves not only as the nation's political and economic hub, but also as a paradise for culinary enthusiasts.



Every day, Jakarta presents new food trends that spark curiosity. From innovative modern creations to traditional dishes that have stood the test of time, there is always something exciting to discover. This rich variety attracts not only local residents but also international visitors who come specifically to experience the city's vibrant culinary scene.



tasteatlas

It's no surprise that Jakarta was recently named the Best Culinary City in Southeast Asia by Taste Atlas or 2024/2025, earning a rating of 4.69. Indonesia's capital outperformed other major cities such as Singapore, Bandung, and Surabaya.

This recognition was based on over 477,000 food reviews, covering more than 15,000 types of dishes in 17,000 cities around the world—a remarkable achievement that affirms Jakarta's growing presence on the global culinary map.

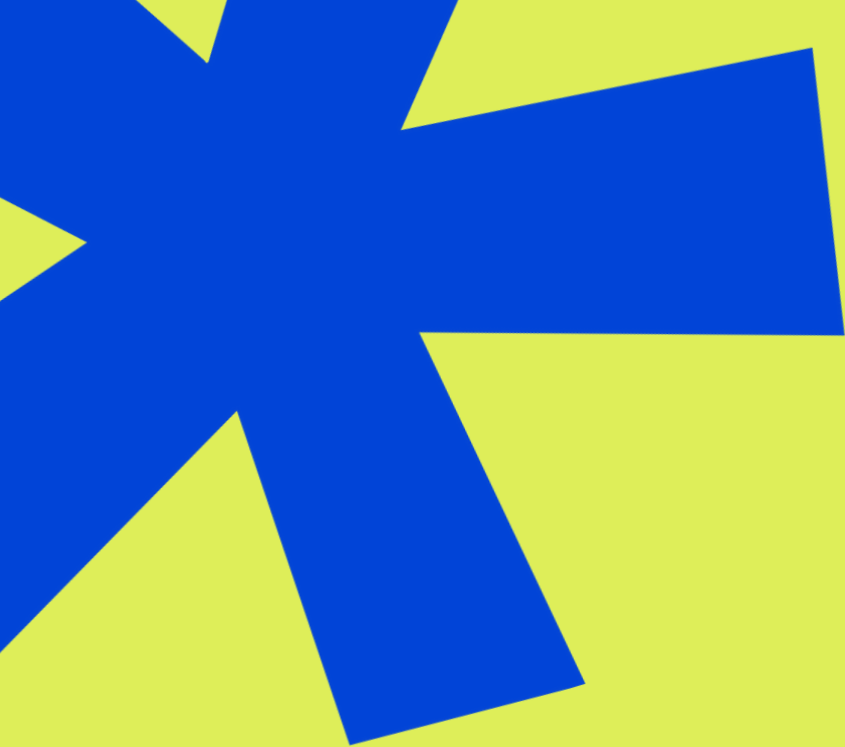
As public tastes and preferences continue to evolve, Jakarta's food scene keeps pace with constant innovation—offering unique, out-of-the-box menus. From reimagined classic flavors to modern street food inspired by global culinary traditions, everything is served with high standards of quality and creativity.

"From reimagined classics to global street food twists, Jakarta serves flavor with flair."

To support this thriving industry, Jakarta Running Festival 2025 is once again teaming up with Food Rumble an IP by TwoRubber—as the official F&B curator. This year, Food Rumble brings 41 carefully selected tenants, known for their quality, creativity, and standout culinary experiences, spotlighting the best from local talents.

Flavor of the Capital:
**Welcome to
Jakarta's
Food
Frontier** ➡

Jakarta Food Guide '25
in Collaboration with TwoRubber



41 FOOD RUMBLE

TENANT HIGHLIGHTS



Akkar Juice Bar is a modern café in Yogyakarta that offers a refreshing alternative to the typical coffee shop, serving a variety of healthy cold-pressed fruit and vegetable juices, as well as smoothies. Born out of the founders' concern for health and the environment, Akkar uses reusable glass bottles to encourage sustainability and reduce waste.



Warung **Babi Tong's** journey began with Anton Ismael's childhood memories, inspired by his grandmother's smoked pork recipe. While traveling as a photographer, he discovered a deeper love for local spices, fueling his desire to revive this nostalgic flavor. In 2021, using a DIY smoker, Anton began crafting smoked pork with passion. Today, Warung **Babi Tong** brings authentic, soulful flavors from our kitchen to your table.



Bakmi Han takes its name from the Han Dynasty, believed to be the first to bring noodles to Indonesia. Our signature lies in our chewy, rubbery-textured noodles that set us apart. Every bowl is topped with homemade, carefully crafted toppings—from authentic Asui-style to inventive combinations—delivering a distinct flavor that defines the unique experience of enjoying **Bakmi Han**.



Located in the heart of Bulungan, **Bakmi Bulungan** is your go-to spot for comforting Chinese-style noodles made with heart. We serve three signature styles: Classic Bakmi with our house spice blend, Chili Oil Bakmi with bold aromatic heat, and Chasiu Chicken Bakmi, featuring juicy, roasted chasiu-style chicken. Complete your bowl with Ayam Jamur, our savory chicken and mushroom topping.



Bakmi Takain offers convenient halal frozen noodles made from premium, homemade ingredients—free from preservatives and harmful chemicals. Enjoy four noodle varieties: large chewy, small chewy, sweet yamin, and spicy rica. Each pack comes with tasty toppings like sukiaw, mushrooms, crispy bits, and quail eggs, delivering a satisfying meal that's easy to prepare and full of flavor.



Big Bite Cuanki is a Bandung favorite known for its rich broth and oversized portions that elevate the classic cuanki experience. This hearty street food features savory meatballs, tofu, and other local ingredients in warm, comforting soup. What sets it apart is the generous serving size—perfect for those craving authentic, bold Bandung flavors. **Big Bite Cuanki** delivers a truly satisfying meal in every bowl.



Amid South Jakarta's hustle, **Biggies BBQ** is the go-to for authentic smoked flavors. Their menu stars tender Smoked Brisket and flavorful Smoked Tongue. Creative options like Rice Tongue Matah and Nasi Goreng Brisket blend smoky richness with spicy sambal. Don't miss the Cheese Burger with soft buns, juicy patties, and melted cheese. On weekends, the sought-after Smoked Ribs delight with smoky, succulent perfection.



BluJam Kitchen is a stylish brunch destination with warm terracotta and cream interiors, accented by a 3D vintage-modern corridor. Specializing in satisfying mid-morning meals, it offers standout dishes like caramelized Foie Gras with potato cream and pomegranate, crispy Duck Breast, and rich Shakshuka with poached eggs in spiced tomato sauce—ideal for those seeking a hearty, delicious brunch experience.



bon! Pasta Bar is a cozy hidden gem in South Jakarta serving fresh, homemade pasta in a warm kitchen bar setting that's both inviting and lively. Open Friday to Sunday, it's a must-visit for true pasta lovers. All pasta is crafted in-house, ensuring rich, authentic flavors in every bite. If you're passionate about pasta and looking for a weekend spot to indulge, **bon! Pasta Bar** is the place to satisfy those cravings.



BOOAH is a refreshing tea drink that blends the finest tea leaves with fresh-cut fruits, all served in a sleek, tall can. Each bottle includes real fruit pieces and juice, perfectly balanced with premium tea for a bold, vibrant taste. Designed for convenience and flavor, **BOOAH** is the go-to beverage for an energizing lift—whether you're on the move or just need a delicious, fruity refresh anytime, anywhere.



Meet **Buburin**, a beloved porridge brand from Jakarta serving warm bowls of comfort with a bold twist. Perfect for flavor explorers who crave something cozy yet exciting. Favorites like Bubur Ayam Wansui and Bubur Ayam Tobiko have become staples at major local events. **Buburin** offers a distinctive take on traditional chicken porridge that keeps fans coming back for more—rich in taste, warmth, and nostalgia.



Burgreens brings fresh, healthy dining to Jakarta's fast-paced life. As a plant-based pioneer, it goes beyond salads with local and global flavors in every dish. From morning to night, enjoy creative meals like Einstein's Breakfast Bowl, Pitaya Bliss, Vegan Yamien, and Ramen. **Burgreens** proves that fast food can be clean, exciting, and delicious—making plant-powered comfort food both accessible and satisfying.



Dapur Koja delivers bold flavors with a signature twist—Koja leaves, also known as curry leaves, infusing every dish with rich aroma. Try their Buttermilk Chicken: crispy fried chicken in creamy, savory sauce. Or the Ox Tongue Sambal Koja: tender beef tongue with spicy, fragrant sambal. Each rice bowl offers a unique taste that's deeply comforting, authentic, and full of Southeast Asian character.



Demie Bakmie is a beloved noodle joint across Jakarta, known for its signature blue interiors and compact, welcoming spaces. It serves comforting noodle dishes like Demie Karet Ayam Jamur—chewy noodles with savory chicken and mushrooms—and Demie Keriting Bebek Panggang, topped with tender roast duck. A favorite among noodle lovers seeking warmth, flavor, and a homey, casual dining experience.



Depot Nasi Pajero is a Cipete favorite, inspired by classic Javanese roadside warungs. Open late into the night, it offers a vibrant, semi-outdoor setting with music and local energy. The menu focuses on beef and chicken offal, fried, souped, or braised in rich sweet soy gongso. Highlights include their beloved tendon gongso, known for its deep flavor and melt-in-your-mouth texture—a true comfort dish.



Dough Lab began in 2017 as a home kitchen project by Hana Makarim and is now known for its handcrafted cookies made with premium, natural ingredients. Each cookie carries its own "personality," inspired by strong women in Hana's life—like The OG and The Flower Child. Beyond cookies, **Dough Lab** also offers soft serve and curated coffee pairings, delivering warmth and a personal story in every bite.



Fotkop x Work Coffee is a collaboration between two café brands driven by a passion for Indonesian flavors. Their modern take on Nasi Rames blends traditional spices and recipes with creative presentation. The result is a fresh, nostalgic dining experience that honors local heritage while appealing to modern palates. Here, comfort, togetherness, and bold Indonesian taste come together in one unforgettable meal.



Fumo Chicken is a bold fried chicken joint tucked in a cozy compound in Cipete, South Jakarta. Known for its Nashville-style heat, **Fumo** serves up crispy wings, spicy The Massville burger, cheesy jalapeño fries, and fresh chicken salad. With a vibrant red façade and laid-back vibe, **Fumo** is perfect for casual hangouts. It's the go-to spot for comfort food lovers craving flavor-packed, fiery bites.



Futago is a halal Japanese eatery in Blok M, Jakarta, known for its signature onigiri and Japindo fusion dishes. Their menu features flavorful rice balls, hearty brisket don, warm udon, and crispy gyoza. Each dish blends authentic Japanese techniques with bold local ingredients, creating a unique taste that's familiar yet new. **Futago** is the perfect spot for halal-friendly Japanese comfort food.



Gococo is a premium coconut drink crafted from fresh coconuts sourced from top regional farms. Known for its naturally refreshing taste, **Gococo's** signature OG Coconut Shake is a hit for all ages. Light, smooth, and hydrating, it's the perfect treat to beat the heat or simply recharge. With every sip, **Gococo** delivers tropical goodness that's simple, satisfying, and full of natural flavor.



Green Rebel is Indonesia's leading plant-based food tech startup, founded in 2020 by Max and Helga. Focused on making healthy, sustainable eating easy and tasty, they offer Asian-style plant protein, tempeh, and dairy-free cheese—all made from wholefoods like mushrooms and GMO-free soy. With no preservatives, lower fat, and zero cholesterol, **Green Rebel's** products are good for your health and the planet.



Hijoo Salad Bar redefines healthy eating with vegetable-based dishes crafted for local tastes. Unlike typical salads, each bowl is packed with fresh veggies, savory meats, crispy dried cheese, and rich, flavorful dressings. To suit Indonesian palates, Hijoo offers spice level options and local-inspired twists—making clean eating more delicious, comforting, and affordable for everyday enjoyment.



Jatinangor House began with a heartfelt idea: to create a space where everyone feels at home through the warmth of good food. Every dish is crafted with care—meant to spark connection, conversation, and comfort. Here, serving food means more than just a meal. It's about sharing stories, memories, and joy. **Jatinangor House** brings comfort, togetherness, and nostalgia in every unforgettable bite.



Kang Tebu, from the Rujak Shanghai Encim 68 family in Glodok, blends "Kang" (Korean for ginger) and "Tebu" (sugarcane) in a refreshing concept. Offering 100% natural sugarcane juice with no added sugar or preservatives, each bottle is freshly pressed for top quality. It's a healthy drink that soothes the throat, refreshes the body, and delivers essential nutrients—all in one cool, vibrant sip.



Kopikalyan is a Jakarta-based specialty coffee roaster and café built by passionate coffee lovers. With a focus on quality, they source and roast beans primarily from across Indonesia, showcasing the diversity of local terroirs. Their cafés offer a thoughtful experience—where great coffee, design, and community come together. At **Kopikalyan**, every cup is a celebration of Indonesian coffee culture.



Lawless Burgerbar brings bold, no-rules burgers inspired by rock & roll spirit. Juicy patties, loud flavors, and unapologetic portions—each bite hits like a power chord. This isn't just food, it's rebellion on a plate. With names and vibes straight out of a metal album, Lawless serves indulgence with attitude. Come hungry, leave louder. These burgers don't play it safe—and neither should you.



Who would've thought a classic Dutch treat could thrive in a modern Bintaro market? At **Little Amsterdam**, poffertjes—fluffy, bite-sized Dutch pancakes—are made fresh by a true Dutch native. Soft, sweet, and similar to kue cubit but uniquely their own, these mini pancakes are served warm with powdered sugar and butter. A nostalgic European snack, now loved locally by families and foodies alike.



Founded in 2014, **MAD Bagel** was born from the struggle to find real New York-style bagels in Jakarta. Thick, dense, chewy—done right. Their menu goes beyond plain with flavors like Everything On, blueberry, cinnamon raisin, and jalapeño cheddar. Healthier picks? Try whole wheat. Craving sweet? Oreo cheese or rainbow bagels await. At **MAD Bagel**, texture meets taste in every creative bite.



Maru is a viral food stall in Bintaro's Fresh Market, known for reinventing kue gabin. Ditching fermented cassava, Maru fills fried gabin with rich vla custard in flavors like vanilla, dark chocolate, matcha, cheese, peanut butter, and meat floss. Add Milo, cheese, or choco toppings for extra fun. With thousands sold daily, **Maru** also offers frozen packs, Milky Pop drinks, and panna cotta treats.



NASGERO was born during the COVID-19 pandemic by Gerry Zulchairy, a music scene regular turned culinary creator. What began as a home kitchen hustle is now a go-to fried rice spot. Using Basmati rice for its long grains and spice-absorbing quality, **NASGERO** delivers a lighter, Medan-style fried rice packed with bold flavor. It's a soulful, satisfying take on a classic Indonesian comfort dish.



Nasi Goreng Nagih Mama Gigi is a Padang-style fried rice brand by celebrity Nagita Slavina. Bursting with bold Minang spices, it brings rich, aromatic flavors to every bite. Try Nasi Goreng Upiak, topped with a fried egg and house-blend spices, or the savory Nasi Goreng Rendang with tender, spiced rendang. This isn't just quick comfort food—it's an authentic taste of Padang, made with love.



NoriNom is Indonesia's first Australian-style sushi roll brand, inspired by grab-and-go sushi culture. Say goodbye to tiny bites—these bold, full-sized rolls are handheld, satisfying, and packed with flavor. Perfect for sushi on the move, **NoriNom** offers creative fillings in a fun, modern format. Wrap. Roll. Nom. That's how you enjoy sushi—bigger, bolder, and better than ever before.



Patatas is the first in Indonesia to bring authentic Dutch-style fries and fish & chips. Specializing in crispy fries and hearty bites, Patatas serves bold flavors with generous sauces inspired by Dutch street food—from creamy and tangy to spicy and savory. With sauce combos that are hard to resist and light bites to match, **Patatas** is your go-to for a crave-worthy, satisfying snack fix.



Plate Palate is a cozy Kemang gem blending classic and modern recipes with homemade comfort. Made from scratch with no pork, preservatives, or added fats, each dish stays true to honest cooking. The menu pairs familiar flavors with creative twists—like Mama's Loco, a creamy, buttery rice served with savory beef patty. It's soulful, hearty food served in a warm and welcoming space.



RM. Fariz is a casual eatery in Taka House, Bintaro, serving bold, homestyle Indonesian food. Its signature Bumbu Madura—a dark, fragrant spice blend—is paired with your choice of proteins like chicken, beef, squid, or omelet. Other sauce options include Kare Minang and Cabe Ijo. Each dish comes with rice, sambal, and Tehser (lemongrass tea) for a truly satisfying meal.



Established in 2017, **Shake Wagyu** is a crowd favorite at food events, known for its premium Wagyu beef dishes. Specializing in comforting, indulgent meals, their signature Wagyu on Rice features tender slices of Wagyu atop perfectly steamed rice. With quality and flavor at its core, **Shake Wagyu** satisfies both casual eaters and meat lovers—delivering rich, hearty bites that stand out in Indonesia's food scene.



Slobberdawg Hotdog puts a bold twist on the classic hotdog with playful, indulgent creations. Their star menu item? A juicy hotdog topped with creamy mac & cheese—a combo that surprises and delights in every bite. Beyond that, they offer a variety of loaded hotdogs with seasoned meats and vibrant toppings, served fast and fresh. **Slobberdawg** delivers the perfect mix of flavor, fun, and creativity.



Talenta Bar is a local favorite in Pasar Bintaro, serving halal-friendly misoa made without cooking wine, pork, or lard. Their signature Misoa Ayam is packed with flavor and served in a comforting chicken broth, with add-ons like extra egg and soup. They also offer crispy tofu, chicken bao, and red bean bao. With hundreds of bowls sold daily, **Talenta Bar** wins hearts with its quality, flavor, and warmth.



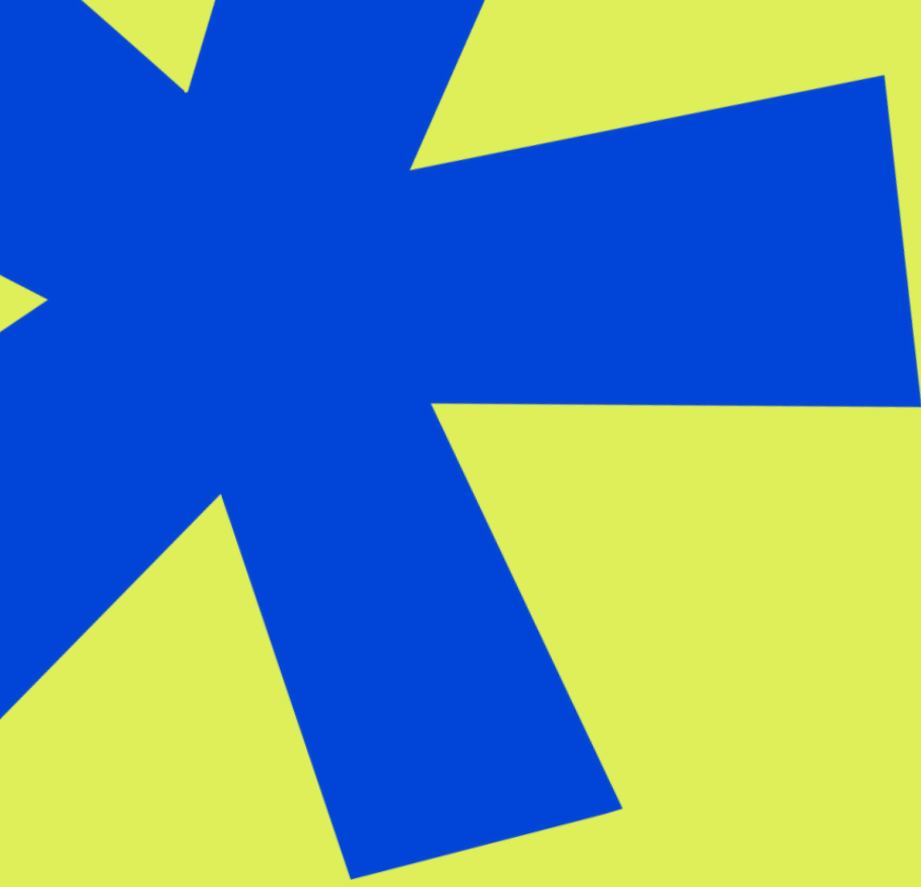
Tempura Club is a halal Japanese eatery led by a former airline chef, known for crispy, flavorful tempura made with skill and heart. Their signature Tendon Bowl comes with shrimp, sweet potato, pumpkin, and eggplant over rice, served with miso soup and house-made sauce. Whether you crave authentic flavors or Tokyo-style vibes, **Tempura Club** delivers a satisfying halal Japanese food experience.



Toko Kopi Tuku is a beloved neighborhood coffee shop that celebrates Indonesian coffee culture. Best known for its signature Kopi Susu Tetangga, **Tuku** brings high-quality, affordable coffee rooted in simplicity and community. With a cozy, down-to-earth vibe and a strong focus on local beans and flavors, **Tuku** has become a go-to spot for daily brews, shared stories, and familiar warmth.



Wicked Pies is Indonesia's best-selling premium pie brand, known for handcrafted pies made with top-quality ingredients. Their Fest Melt Pie—filled with savory minced beef and melted cheese—is a fan favorite. Another standout, Rocky's Punch, combines tender steak and mushroom in a rich filling. Whether for a snack or meal, **Wicked Pies** delivers flavor-packed comfort in every bite.



EXCLUSIVE MENU **at JRF EXPO**

Get ready, runners and foodies! Some of your favorite brands are showing up big at the Jakarta Running Festival 2025 — and they're bringing something extra special to the table.

We're talking exclusive, one-time-only menu creations made just for this event. Yup, these delicious bites and sips won't be available anywhere else, ever. So come hungry and don't miss your chance to taste something totally new — only at JRF 2025!



Akar Juice Bar presents the Beet Booster – a pre-run energy drink crafted to boost stamina and endurance. Made with beetroot, apple, watermelon, orange, and starfruit, it supports oxygen flow for better performance before the race.

The logo for bon!, featuring the word "bon!" in a lowercase, sans-serif font with a small exclamation mark, all contained within an orange circle.

bon!

bon! Pasta Bar brings a comforting classic with a twist – Chicken Meatballs served in a tangy, buttery Picatta sauce. Juicy, flavorful, and balanced with citrusy notes, this dish delivers a satisfying bite perfect for fueling up or winding down after the race.

The logo for Patatas, featuring the word "PATATAS" in a bold, red, sans-serif font, all contained within a white circle.

PATATAS



Patatas brings their signature Animal Style Fries – a bold, savory snack that delivers big flavor in every bite. Perfect for sharing or enjoying solo, it's a festival favorite that hits the spot anytime.



The Coffee Coco Shake is a smooth and refreshing blend with a tropical twist, crafted exclusively by **Gococo** for the Jakarta Running Festival. It's the perfect pick-me-up after a long run or a stroll through the festival, offering a unique flavor you won't find anywhere else. To keep you feeling your best, pair it with our crisp and pure Fresh Water — ideal for staying cool and hydrated throughout the day.



The Beev Burrito offers a hearty and wholesome wrap filled with bold flavors and satisfying textures, making it perfect for a fulfilling meal on the go. Paired with the Crisp Roast Beev Burger, a savory delight with a deliciously crisp bite, this combo brings comfort and flavor together in every mouthful.



Biggies BBQ serves up their signature Smoked Brisket – rich, tender, and slow-cooked to perfection. Packed with deep, smoky flavor, it's a bold and satisfying bite made for serious meat lovers and comfort food seekers alike. As a special festival promo, every purchase comes with a free side dish – don't miss out!

BOOAH

Booah brings two refreshing picks to the festival: Melon Wave and Lemon Buzz. Melon Wave offers a cool, mellow twist for sunny moments, while Lemon Buzz brings a zesty kick to keep you energized throughout the day.





Kang Tebu introduces Tebu Cakwe – a crispy, golden treat with just the right hint of sweetness. Perfect as a light snack or a fun companion to your drink, it's a nostalgic bite that brings comfort and crunch in every piece.



NoriNom presents the Salmon Avocado Roll – a fresh, flavorful roll that blends richness and balance in every bite.

Light yet satisfying, it's the perfect pick for those looking for something refreshing, wholesome, and full of umami to enjoy during the festival.

HIJOO



Enjoy a well-balanced duo from **Hijoo Salad Bar** with the Crispy Teriyaki Wrap and a refreshing cup of Earl Grey Milk Tea. The wrap delivers a satisfying crunch with rich, savory flavors, while the milk tea offers a smooth and aromatic twist on the classic—light, refined, and perfect to refresh your day. Together, they create a wholesome, feel-good meal that's both comforting and uplifting.

MAD BAGEL



Mad Bagel is rolling out an exclusive creation made just for Jakarta Running Festival '25 — say hello to the JRF Fiesta Bagel Sandwich! This one's not on the regular menu, and you won't find it anywhere else. It's bold, festive, and crafted to match the energy of the festival. Whether you're here to run, vibe, or just eat good — this bagel's got your name on it.



About Food Rumble

Food Rumble is an intellectual property (IP) owned by **TwoRubber**, created specifically to curate standout culinary experiences at major events. The brands under the Food Rumble umbrella are part of the TwoRubber ecosystem—trusted partners who have consistently delivered in previous collaborations. Food Rumble bridges the culinary industry with the lifestyle ecosystem through large-scale, engaging events.

About Jakarta Running Festival

Jakarta Running Festival (JRF) is an international-scale annual running event organized by **PT Kelompok Lari Anak Bangsa (KLAB)** since 2024. Promoting sportsmanship and a healthy lifestyle, JRF features race categories such as 5K, 10K, Half Marathon, and Marathon, alongside a vibrant festival experience with music, food, and community-driven activities in the heart of Jakarta.



For More Information

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