

CHACHIA - GILI AIR

Authentic Tunisian Food & Mediterranean Soul

THE CHACHIA STORY

Chachia was created to feel like home: warm, generous, simple and full of life. Inspired by Tunisian family tables, we welcome every guest like someone we already know. For many, this is a first taste of Tunisia: crispy pockets, fresh salads, slow-cooked dishes, fragrant tea and handmade sweets. Quality is at the heart of our kitchen: tuna from North Africa, Terra Delyssa olive oil, Harissa from Tunisia and rose water from Tunis. Good ingredients, generous flavors, real care. Take your time, share your meal and enjoy Chachia.

APPETIZERS & STARTERS

Small bites to open the appetite.

Fatma's Fingers (Doigts de Fatma - 3 pcs) - 75,000 IDR

Light, crispy pastry rolls with a soft savory filling. Easy to share, simple to love.

Crispy Tunisian Brik - Egg 75,000 IDR / Tuna 85,000 IDR

A thin crispy triangle with a warm soft center. Crunchy, simple and delicious.

Soft-Boiled Wellness Shot (Mraweb) - 55,000 IDR

A warm protein shot, simple and nourishing. A Tunisian way to start again.

SNACKS & SANDWICHES

All sandwiches are served with crispy French fries and creamy coleslaw.

Traditional Fricasse (2 PCS) - 125,000 IDR

A small fried Tunisian bread pocket, opened and filled like a mini taco, but 100% Tunisian.

Tuna Fricasse (2 PCS) - 140,000 IDR

The same Tunisian bread pocket, made richer with tuna and a fresh spicy filling.

Refined Octopus Boutargue Fricasse (2 PCS) - 145,000 IDR

A refined Tunisian pocket with grated octopus boutargue for a salty Mediterranean taste.

Signature Tuna Sandwich - 145,000 IDR

Fresh, generous and spicy. A full Tunisian-style sandwich in every bite.

Grilled Chicken Sandwich - 145,000 IDR

Tender grilled chicken with fresh salad and a light spicy kick.

TRADITIONAL TUNISIAN SPECIALTIES

Warm, generous plates with bold Mediterranean flavor.

Traditional Lablabi - 125,000 IDR

A warm Tunisian chickpea soup: spicy, garlicky, filling and full of energy.

Lablabi With Premium Tuna - 140,000 IDR

The same rich chickpea soup, made more generous with tuna.

Traditional Kafteji - 120,000 IDR

A colorful mix of vegetables, finely chopped with eggs and Tunisian spices. Rustic, spicy and satisfying.

Kafteji With Grilled Chicken - 135,000 IDR

A richer version topped with tender grilled chicken for a more complete meal.

Tunisian Chakchouka - 95,000 IDR

North African-style eggs simmered in a rich spicy tomato sauce with peppers, garlic, onions and Tunisian spices.

SLOW-COOKED & HOUSE SPECIALS

Deep flavors, slow cooking and Tunisian tradition.

Authentic Tunisian Mloukheya - 175,000 IDR

A dark Tunisian stew with tender beef, cooked slowly for more than 9 hours with bay leaves.

Daily Tunisian Couscous - Vegetarian 175,000 IDR / Meat Or Fish 190,000 IDR

Soft couscous grains with vegetables and a rich warm sauce.

Shan Mokli (Fried Feast) - 135,000 IDR

A traditional Tunisian plate of fried vegetables, served with spicy tomato sauce, eggs and fresh bread.

Tunisian Spicy Spaghetti (Makrouna) - 170,000 IDR

Traditional Tunisian spicy spaghetti with a homemade red sauce and bold flavor.

SALADS & FRESHNESS

Fresh plates with color, crunch and light spice.

Tropical Oasis Salad (Avocado & Mango) - 110,000 IDR

Creamy, sweet and lightly spicy. A fresh salad made for island weather.

Houria (Tunisian Carrot Salad) - 90,000 IDR

Original steamed carrot puree with garlic, caraway and a gentle spicy finish.

Mediterranean Tuna Salad - 100,000 IDR

Fresh, light and easy to enjoy at any time of the day.

Smoky Flame Mechouia Salad - 90,000 IDR

Fire-roasted vegetables with a smoky taste and a light spicy finish.

Mediterranean Couscous Salad - 105,000 IDR

Light, fresh and zesty, perfect as a cool island plate.

CREPES

Thin crepes, simple fillings, beautiful flavor.

Chachia Savory Special (Tuna Or Ham) - 130,000 IDR

A warm savory crepe with Mozzarella, egg and a small spicy touch.

Premium Pistachio Sweet - 120,000 IDR

Smooth, rich and elegant, made with imported Pistachio Cream.

Nutella Dream - 115,000 IDR

Warm, soft and generous.

Orange Blossom & Sugar - 110,000 IDR

Light, fragrant and simple. A soft sweet finish.

DESSERTS - BAMBALOUNI & TUNISIAN SWEETS

Warm Tunisian sweets made to end the meal beautifully.

Bambalouni Classic White Sugar - 90,000 IDR

A warm Tunisian sweet dough: crispy outside, fluffy inside.

Bambalouni Caramelized Brown Sugar - 95,000 IDR

A deeper caramel taste on a warm fluffy Bambalouni.

Bambalouni Creamy Nutella - 110,000 IDR

A warm Bambalouni with Nutella spread, rich and generous.

The Oasis Date Selection (Plate Of 5) - 75,000 IDR

Sweet dates with a soft filling: small, elegant and natural.

Authentic Tunisian Masfouf - 75,000 IDR

A light sweet couscous dessert with a soft floral note.

Date-Filled Makroudh (5 Pieces) - 75,000 IDR

A small date pastry with a warm honey finish.

DRINKS - THE TUNISIAN EXPERIENCE

Simple drinks with fragrance, freshness and tradition.

Authentic Arabic Coffee (Zazoua With Rose Water) - 45,000 IDR

Zazoua is a small traditional pot used to slowly prepare Arabic coffee. The result is strong, warm and fragrant.

Traditional Green Mint Tea - 40,000 IDR

Fresh mint tea, light and relaxing.

Green Tea With Roasted Almonds - 50,000 IDR

Fresh mint tea with a crunchy almond finish.

Green Tea With Delicate Pine Nuts - 50,000 IDR

A softer and more elegant tea with pine nuts.

Chachia Homemade Mint Lemonade - 50,000 IDR

Cold, zesty and refreshing. A bright homemade drink for island heat.

COFFEE & SOFT DRINKS

Cold, simple and refreshing.

Americano (Hot / Cold) - 42,000 IDR

Smooth coffee served hot or iced.

Espresso - 36,000 IDR

Short, strong and intense.

Soft Drinks - 35,000 IDR

Coca-Cola, Coca-Cola Zero, Sprite Regular and Schweppes Tonic. Served perfectly chilled.

Still Water - 25,000 IDR

Sparkling Water - 30,000 IDR

*Prices are in Indonesian Rupiah (IDR).
Tax included. Service charge: 5%.*