

## Press Release

*For Immediate Release*

### **Costa Brings Bold Catalan Flavors to Jakarta**

*A refined casual restaurant showcasing bold Spanish flavors with a modern Catalan twist in the heart of Senopati.*



**Jakarta, 23 September 2025** — Bold, vibrant, and unapologetically Catalan, Costa Jakarta arrives as more than just another Senopati restaurant. It is a celebration of amazing produce and soulful cooking, an invitation to gather, savor, and share. Showcasing Spanish flavors with a contemporary Catalan twist, Costa is poised to redefine what it means to experience a premium restaurant in Jakarta: unpretentious yet sophisticated, familiar yet refreshingly new.

Brought to life by BIKO Group, the powerhouse behind Silk Bistro, Fujin Izakaya, and Acta Brasserie, Costa embodies the Catalan philosophy of *'mar i muntanya'* — sea and mountains. This vision is artfully translated onto the plate by Chef Ryan Theja, whose craft bridges land and ocean through vibrant, ingredient-driven cooking. From the bounty of the sea to the harvest of the earth, each dish is a tribute to simplicity, honesty, and the quality of the produce itself.

Tucked away along Jalan Gunawarman in South Jakarta, Costa feels both cosmopolitan and intimate. The restaurant embraces a sense of warmth and authenticity rarely found in the city's dining scene. It is a place where the rhythm of Catalonia flows into the pulse of Jakarta—an ideal destination for refined gatherings, business lunches, or a memorable dinner in Jakarta.



### **A Culinary Journey Led by Chef Ryan Theja**

Born and raised in the coastal embrace of Lombok, Chef Ryan's earliest memories are tied to the scent of the sea and the warmth of his family's kitchen. Following his mother as she cooked and savoring the joys of family dinners, he discovered a lifelong passion for food.

His culinary journey began at Le Cordon Bleu Sydney, where he earned certificate three in cuisine. With this solid foundation, he refined his skills in some of Australia's most renowned kitchens, including the prestigious Bridge Room Restaurant and the iconic Bennelong Restaurant in Sydney. His talent and dedication soon led him to Bali, where he emerged as one of the island's most promising chefs. As executive chef at Bartolo in Uluwatu and later at Lulu Bistrot, he not only established himself as a keen culinary talent, he also put those restaurants on the map, garnering recognitions such as Tatler *Best in Asia* and Travel + Leisure Best Restaurants in Indonesia.

### **The Menu: Mountain, Sea, and Storytelling on a Plate**

Costa's offerings shifts with the seasons, highlighting what is freshest and most flavorful at the market. Signature dishes include **Wagyu tartare on hash browns**, crowned with aged Manchego and bluefin tuna from Bali. Another highlight, **Calamares al Ajillo**, paired with Costa's artisanal wood-fired bread, evokes rustic Catalan dining with simple ingredients elevated into unforgettable bites.

For seafood lovers searching for the best seafood, Costa delivers with fish sourced daily from Oka of Fresh Fish Bali or flown directly from Tokyo's famed Toyosu Market. Meanwhile, the house **arroz**—whether with prawns, Iberico pork, or seasonal variations—showcases Costa's mastery of rice, the heartbeat of Mediterranean kitchens.

### **An Atmosphere Beyond Dining**

Costa Jakarta is more than food—it is an experience. The interiors mirror the philosophy of the menu: refined, inviting, and layered with subtle storytelling. Every detail, from the wood-fired aromas drifting through the room to the attentive yet relaxed service, creates a dining journey that feels elevated but never stiff.

As a unique restaurant in Jakarta, Costa offers versatility for every occasion. Families can gather over shared plates, executives can enjoy a sophisticated business lunch, or friends can linger at the bar over wine and small bites. It is at once refined and casual, international yet rooted in locality.

For more information, please visit <https://biko-group.com/costa> or rsvp on

### **COSTA**

Jl. Gunawarman No. 63, Kebayoran Baru,  
Jakarta Selatan 12180

Mon - Fri : 05.00 PM - 12.00 AM

Sat - Sun : 12.00 PM - 03.00 PM / 05.00 PM - 12.00 AM

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### **About Costa :**

Costa is a Catalan-inspired restaurant focusing on Mediterranean cuisines crafted from the best produce of "*mar i muntanya*" (from Catalan, meaning the mountain and the sea). It is an homage to Chef Ryan Theja's culinary journey of cooking and dining around the world, where he aims to create a melting pot of diversity, flavors and culture. Located in the heart of Jakarta, Costa offers a vibrant dining experience where tradition meets creativity, showcasing the bold, fresh, and authentic tastes of the coast. The establishment celebrates the art of slow, thoughtful cooking in an exceptional hospitality manner, giving off a seashore-like setting where guests are delighted by stories of the land and the ocean through every dish served. Live cooking. Bonfire. Fresh catch. Spices, here and there. Those are the very essence of Costa.

### **About BIKO Group**

Founded in 2010, BIKO Group is a Jakarta-based food & beverage company dedicated to creating innovative dining concepts and elevating the casual lifestyle experience. With a commitment to exceptional service, outstanding menus, fine drinks, immersive ambiance, and award-caliber design and architecture, BIKO Group sets the benchmark for refined casual and premium dining across the city.

Today, BIKO Group operates an impressive portfolio of outlets spanning multiple culinary styles and concepts. The group's brands include:

- **Casual Dining Concepts:** Costa (Catalan-inspired and refined casual dining), Pippo Italian, Fūjin Izakaya, Silk Thai, Silk Bistro, Acta Brasserie
- **Bar Concepts:** Bar Miglia, Beer Garden+ (and Beer Garden), Beer Hall, Duck Down Bar, Cantinero
- **Fine Dining:** Kindling

The group is known for sourcing quality ingredients, paying attention to design details, and curating dining journeys that feel both premium and accessible. It also maintains a strong reputation for designing spaces that are not just functional but aesthetically striking.

### **For more information, please contact:**

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