

Driverless Crocodile's Jakarta Food Bingo

A non-exhaustive collection of flavours and textures less-familiar to most Western palates...

Rendang (chewy, thick)	Baso (bouncy, beefy)	Pempek (bouncy, fishy)	Otak-otak (fishy, squishy)	Tahu Gejerot (sour, pongy and spongy)
Agar-agar (firm jelly)	Kue Talam (squishy and tacky)	Tape Ubi or Singkong (Goreng) (spongy, fermenty)	Onde-onde (chewy and clumpy)	Bika Ambon (Bubbly and elastic)
Martabak Manis keju coklat wijen (bubbly and buttery, cheesy and chocolatey)	Kue Putuh (floury sugar-melty)	Surabi (bouncy and lacey)	Singkong Goreng (crispy, floury)	Ikan Teri Kacang (salty fishy crunchy)
Emping (aromatic crunchy)	Peyek kacang daun jeruk (tacky, nutty, limey)	Rengingang (crunchy anti-Rice-Crispies)	Bubur Ayam (soft, crunchy, sweet, savoury)	Soto Betawi (savoury, limey, gelatinous)
Kolak (creamy and firm)	Bubur Sumsum (gelatinous and floppy)	Tape Ketan (fermenty, grainy)	Jengkol and Pete (gaseous)	Cendol (sweet and slippery)
Es Pudeng (multi-faceted sweet value)	Comro and Oncom (spicy and savory / sweet and crispy)	Dadar Gulung (green elastic tremendousness)	Soto Mie Bogor (various and chewy)	Es Campur (snowy syrupy beanness)
Kerak Telor (Eggy crunchy sweetness)	Siomay (peanutty dimsum)	Nasi Uduk (aromatic sweet and spice)	Cakwe and Kue Bantal (crispy and elastic)	Bubur Kacang Hijau and Bubur Ketan Hitam (sweet beany gloopiness)
Tongseng (savoury goat richness)	Rawon (savoury beefy depth)	Sate Padang (rubbery curried savour)	Sate Kambing (fat of the land)	Ketupat Sayur (salty curried squishy)

