kamu nakal

COUNTRY & COFFEE CLUB

MENU

Open Everyday!

LIFE IS TOO SHORT, STAY NAKAL

Coffee

Single espresso	17
Double espresso	25
Americano	25
Long black	30
Espresso machiato	30
Cafe latte	35
Piccolo	35
Cappucino	40
Cortado	40
Affogato	40

Milk Alternative

Almond/ Oat Milk	10

Smoothies

Strawberry/Dragon fruit/Banana	45

Milkshake

Matcha/Chocolate/Vanilla	45

Fresh Juice

Watermelon/Orange/Dragonfruit	35

Mineral Water

House-made infused water	35
Equil still/sparkling	35

Beers & Soft Drinks

Bintang/Singaraja	55
Coca Cola Zero/Ginger Ale	30

Manual Brewed V60

All Arabica	35
Wild Luwak Coffee	50

Non Coffee

Matcha Latte/Chocolate	45

Loose Leaf Tea 35/pot

Peach me away (Black tea, peach)

Midnight in Paris (Black tea, lavender)

VelociTea (Black tea, siberian ginseng, beetroot, schisandra berry, cordyceps, maca root)

Daydream fuel (Green tea, chamomile flower)

Prices in '000 of Rupiah and subject to 11% government tax & 4% service charge

Highlands Flavors

Brunch Me Up 75
Smashed avocado, poached eggs, tomato cherry, fetta cheese, balsamic glazed served on sourdough toast, cassava fries & sambal ulek dip

The Cheeky Dilla 70
Juicy minced beef, cheddar, fresh tomato, avocado and pickles folded in a golden grilled tortilla. Served with cassava fries & sambal ulek dip

Sambal Matah Sandwich 65
A bold bite of Bali! Grilled chicken tossed in spicy shallots & lemongrass sambal, stacked with crisp veggies and egg, all hugged by toasted sourdough, served with cassava fries & sambal ulek dip

B.A.E Focaccia 65
Egg folded, fresh lettuce, back bacon, avocado, served with cassava fries & sambal ulek dip

Jukut Mahi-mahi 65
Balinese spiced fish soup with grilled mahi-mahi, potato, cucumber, green bean and cherry tomatoes. Served with *lontong* (rice cakes) and shrimp crackers

Balinese Brunch Bowl *(local fusion)* 60
Red rice served with boiled egg, tempeh, urap vegetables, sambal matah, and peanuts

Nasi Goreng di Pedesaan 65
Traditional Balinese-style fried rice with shredded chicken, pickled vegetables, prawn crackers, and herb-omelet

Gulai Balado Laut 60
A rich, spicy broth of red chili sambal and aromatic spices, simmered with prawns, tuna, squid, cucumber and fresh tomato. Served with *lontong* (rice cakes) and shrimp crackers

Soto Ayam 55
Succulent chicken, rice noodles and seasonal vegetables simmered in a fragrant Balinese chicken broth. Topped with boiled egg, baby potato, tempe, and tomato. Served with *lontong* (rice cakes), shrimp crackers

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Plant-Based Delights

Cassava Leaf Salad 45
Steamed cassava leaves, cherry tomatoes, shredded coconut, and lemongrass-lime dressing

Mixed Green Salad with Citrus Dressing 50
Fresh lettuce, cucumber, tomato, and soybeans with a tangy citrus dressing and light olive oil

White Soybean & Moringa Soup 45
Smooth soybean soup infused with fresh moringa leaves — a light and nourishing start inspired by Bali's garden flavors

Jackfruit Rendang 55
Young jackfruit simmered in coconut milk and rich Balinese rendang spices, red rice

Tempeh Steak 65
Grilled bean cake, served with kare broth, spinach, urab timun,
& sambal ulek dip

Bali Green Bowl 65
Red rice, grilled tempe, moringa urap salad, chayote, and sweet-spicy peanut dressing

Mushroom Pepes with Basil Leaves 60
Oyster mushrooms wrapped in banana leaves and steamed with Balinese herbs and fresh basil, served with tempe, sambal matah and red rice

Sweet Potato & Lentil Curry 50
A creamy curry made from lentils and sweet potato, fresh vegetables cooked in light coconut milk

Healthy Bali Corn Rice 60
Soft corn rice served with vegetable lawar, steamed tofu,
and roasted coconut

Nakal Bowl 60
A playful mix of quinoa, steamed tofu, spinach, avocado, and sambal matah

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