

**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
Cappuccino	40
Cortado	40
Affogato	40

Milk Alternative

Almond/ Oat Milk	10
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Smoothies

Strawberry/Dragon fruit/Banana	45
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Milkshake

Matcha/Chocolate/Vanilla	45
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Fresh Juice

Watermelon/Orange/Dragonfruit	35
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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
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Loose Leaf Tea 35/pot

Peach me away (Black tea, peach)

Midnight in Paris (Black tea, lavender)

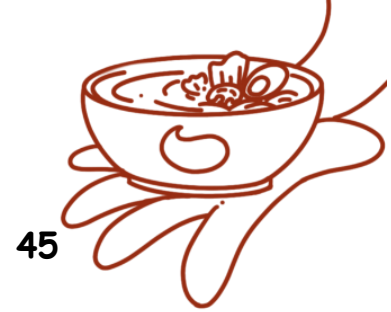
Veloci Tea (Black tea, siberian ginseng, beetroot, schisandra berry, cordyceps, maca root)

Daydream fuel (Green tea, chamomile flower)



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

Plant-Based Delights



Cassava Leaf Salad

Steamed cassava leaves, cherry tomatoes, shredded coconut, and lemongrass-lime dressing

Mixed Green Salad with Citrus Dressing

Fresh lettuce, cucumber, tomato, and soybeans with a tangy citrus dressing and light olive oil

White Soybean & Moringa Soup

Smooth soybean soup infused with fresh moringa leaves — a light and nourishing start inspired by Bali's garden flavors

Jackfruit Rendang

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

Tempeh Steak

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

Mushroom Pepes with Basil Leaves

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

A creamy curry made from lentils and sweet potato, fresh vegetables cooked in light coconut milk

Healthy Bali Corn Rice

Soft corn rice served with vegetable lawar, steamed tofu, and roasted coconut

Nakal Bowl

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

Highlands Flavors



The Bamboo Beef Burger

Australian beef patty, bacon, fresh lettuce, tomato, caramelized onion, gherkin, cheese, served with french fries, sambal ulek & tomato dip

Spaghetti Trio at Kamu Nakal

85

Choose your character:

- ◆ **Carbonara** — Creamy parmesan, egg yolk, mushrooms and pork bacon
- ◆ **Bolognese** — Slow-cooked minced beef in rich tomato & herb sauce
- ◆ **Prawn Aglio e Olio** — Garlic-infused olive oil, chili flakes, garden parsley, topped with sautéed prawns

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

75

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

Nasi Goreng di Pedesaan

65

Traditional Balinese-style fried rice with shredded chicken, pickled vegetables, prawn crackers, and herb-omelet

Gulai Balado Laut

65

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

The Bali Corner



Be Pasih Base Bongkot

Stir-fried tuna, squid and prawn in torch ginger paste

Sere Bawang

Stir-fried sliced chicken with shallot & lemongrass sauce

Sate-sate Bali:

◆ **Languan** — Char-grilled tuna on skewers, chili kaffir lime sambal

◆ **Pelecing** — Grilled pork on skewers served with chili kaffir lime sambal

◆ **Lilit** — Seasoned minced chicken hand-wrapped on lemongrass and grilled to perfection

Be Campur

Balinese pork sausage, Sate Lilit & Pelecing

Sides

Urab-urab:

◆ **Timun** — Sliced cucumber tossed with aromatic roasted shrimp paste, fried shallots and garlic, and grated coconut

◆ **Paku** — Mixed blanched edible fern with grated coconut, red beans

◆ **Don Sela** — Blanched casava leaf with grated coconut

Jejeruk

Stewed minced chicken or pork with coconut milk, young papaya, cassava leaf, grated coconut

Pusuh Menyat Nyat

Banana blossom, red beans in a yellow paste

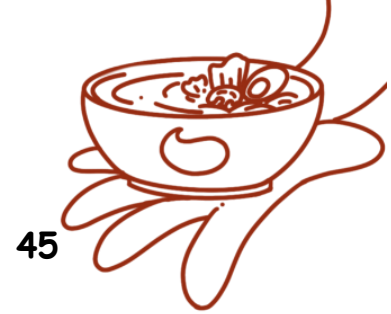
Lawar Nangka

Combination of traditional chicken sauce with young jack fruit, long bean, grated coconut

The Bali Corner dishes come with steamed rice and prawn crackers

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Snacks



Golden Drumstick

Deep-fried chicken wings, stuffed with pork bacon, tomato, cheese, served with sambal mayo

45

Urutan

Grilled Balinese pork sausage, fresh lettuce, pickled vegetables

40

Sate Wing

Grilled chicken wings on skewers, sautéed broccoli

40

Casava Goreng

Cassava fries, Sambal Bejek, Sambal Ulek

35

Kentang Suna Cekuh

Potato fries mixed with garlic & aromatic ginger paste

35

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