

**kamu
nakal**

COUNTRY & COFFEE CLUB

MENU



LIFE IS TOO SHORT, STAY **NAKAL**

Drinks & Coffee

Coffee

Single espresso	17
Double espresso	25
Americano	25
Long black	30
Espresso	30
machiato	35
Café latte	35
Piccolo	40
Cappuccino	40
Cortado	40

Manual Brew

All Arabica	35
Wild Luwak Coffee	50

Non Coffee

Matcha Latte/ Chocolate	45
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Milk Alternative Add On

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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Healthy Drinks

Herbalife 45
Orange, Apple, Carrot, Lime, Honey

Greenery 40
Orange, Mint leaf, Parsley, Lime

Vit C 45
Carrot, Ginger, Turmeric, Honey, Lime

Detox 35
Carrot, Cucumber, Celery, Lime

Beers & Soft Drinks

Bintang/ Singaraja 55

Coke/ Coke Zero/ Ginger Ale/ Sprite 30

Mineral Water

Still/ Sparkling 35

Fresh Juice

Watermelon/ Orange/
Dragonfruit 35



Loose Leaf Tea (35/pot)

Peach Me Away (Black Tea, Peach)

Midnight in Paris (Black Tea, Lavender)

Veloci Tea (Black Tea, Siberian Ginseng, Beetroot,
Schinsandra Berry, Cordyceps, Matcha Root)

Daydream Fuel (Green Tea, Chamomile Flower)

Plant-Based Delights

Cassava Leaf Salad

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



45k



50k

Mixed Green Salad with Citrus Dressing

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

White Soybean & Moringa Soup

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



45k



60k

Jackfruit Rendang

Young jackfruit simmered in coconut milk & rich rendang spices, served with red rice



Tempeh Steak

Grilled soybean cake, served with curry broth, spinach & urab timun

65K

Mushroom Pepes with Basil Leaves

Oyster mushrooms wrapped in banana leaves and steamed with Balinese herbs & fresh basil, served with tempeh, sambal matah & red rice



60K



Sweet Potato & Lentil Curry

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

55K

Healthy Bali Corn Rice

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



60K



Nakal Bowl

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

60K

Spaghetti Trio at Kamu Nakal

Bolognese

Slow-cooked minced beef in rich tomato & herb sauce

85k



Prawn Aglio e Olio

Garlic-infused olive oil, chili flakes, garden parsley, topped with sautéed prawns

85k



Carbonara

Creamy parmesan, egg yolk, mushrooms & pork bacon

85k



Highlands Flavor

The Bamboo Beef Burger

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



The Cheeky Dilla

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



Sambal Matah Sandwich

A bold bite of Bali! Grilled chicken tossed in spicy shallots & lemongrass sambal, stacked with crisp veggies & egg, all hugged by toasted sourdough, served with cassava fries & sambal matah



Nasi Goreng di Pedesaan

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



Gulai Balado Laut

A rich, spicy broth of sweet chili sambal & aromatic spices, simmered with prawns, tuna, squid, cucumber & fresh tomato. Served with lontong (rice cakes) & shrimp crackers



Soto Ayam

Succulent chicken, rice noodles & seasonal vegetables simmered in a fragrant Balinese chicken broth. Topped with boiled egg, baby potato, tempeh & tomato. Served with lontong (rice cakes) & shrimp crackers



The Bali Corner

Be Pasih Base Bongkot

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

70k



Sere Bawang

Stir-fried sliced chicken with shallot & lemongrass sauce

65k



Be Campur

Balinese pork sausage, sate lilit, sate peleceng & sambal ulek

85k



Sate-sate Bali

Lilit

Seasoned minced chicken hand-wrapped on lemongrass & grilled to perfection

70k



Pelecing

Grilled pork on skewers with chili kaffir lime sambal

70k



Languan

Char-grilled tuna on skewers with chili kaffir lime sambal

70k



The Bali Corner & Sate-sate Bali dishes come with red rice & shrimp crackers

Prices in '000 of Rupiah. Subject to 11% government tax and 4% service charge.

Sides

Jejeruk

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



40K



40K

Lawar Nangka

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

Pusuh Menyat-nyat

Banana blossom, red beans in a yellow paste



40K

Urab-urab

35K



Paku

Mixed blanched edible fern with grated coconut & red beans

35K



Timun

Sliced cucumber tossed with aromatic roasted shrimp paste, fried shallots and garlic & grated coconut

35K



Don Sela

Blanched casava leaf with grated coconut

Snacks



Sate Wing

Grilled chicken wings on skewers, sautéed broccoli & sambal mayo

40k

Golden Drumstick

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



50k

Urutan

Grilled Balinese pork sausage, fresh lettuce & pickled vegetables



45k

Casava Goreng

Cassava fries, sambal ulek & tomato dip



35k

Kentang Suna Cekuh

Potato fries mixed with garlic & aromatic ginger paste



35k

kamu nakal



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