

kamu nakal

COUNTRY & COFFEE CLUB



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LIFE IS TOO SHORT, STAY **NAKAL**

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MENU



LIFE IS TOO SHORT, STAY **NAKAL**

Drinks & Coffee

Coffee

Single Espresso	25
Double Espresso	35
Americano	40
Long Black	40
Machiato	30
Café Latte	40
Piccolo	35
Cappuccino	45
Cortado	45
Affogato	45

Manual Brew

All Arabica	45
Wild Luwak Coffee	55

Non Coffee

Matcha Latte/ Chocolate	45
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Milk Alternative Add On

Almond/ Oat Milk	15
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Smoothies

Strawberry/ Dragon fruit/ Banana	55
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Milkshake

Matcha/ Chocolate/ Vanilla	50
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Healthy Drinks

Herbalife Orange, Apple, Carrot, Lime, Honey	55
Greenergy Orange, Mint leaf, Parsley, Lime	55
Vit C Carrot, Ginger, Turmeric, Honey, Lime	45
Detox Carrot, Cucumber, Celery, Lime	45
Kombucha	35

Beers & Soft Drinks

Bintang/ Singaraja	55
Coke/ Coke Zero/ Ginger Ale/ Sprite	30

Mineral Water

Still/ Sparkling	40
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Fresh Juice

Watermelon/ Orange/ Dragon fruit	40
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Loose Leaf Tea (40/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



55k

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



50k

Jackfruit Rendang

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



70k



70k

Tempeh Steak

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

Mushroom Pepes with Basil Leaves

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



65k

Sweet Potato & Lentil Curry

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



65k

Healthy Bali Corn Rice

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



65k

Nakal Bowl

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



65k

Spaghetti Trio at Kamu Nakal

Bolognese

Slow-cooked minced beef in rich tomato & herb sauce

95k



Prawn Aglio e Olio

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

95k



Carbonara

Creamy parmesan, egg yolk, mushrooms & pork bacon

95k



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



105k

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



85k

Sambal Matah Sandwich

A gold 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



85k

Nasi Goreng Pedesaan

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



75k

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



80k

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



70k

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

The Bali Corner

Be Pasih Base Bongkot

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

80k

Sere Bawang

Stir-fried sliced chicken with shallot & lemongrass sauce

80k

Be Campur

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

95k

Sate-sate Bali

Lilit

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

80k

Pelecing

Grilled pork on skewers with chili kaffir lime sambal

80k

Languan

Char-grilled tuna on skewers with chili kaffir lime sambal

80k

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

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Sides

Jejeruk

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

45k



Lawar Nangka

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

45k



Pusuh Menyat-nyat

Banana blossom, red beans in a yellow paste

45k



Urab-urab

40k



Paku

Mixed blanched edible fern with grated coconut & red beans

40k



Timun

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

40k



Don Sela

Blanched cassava leaf with grated coconut

Snacks

Golden Drumstick

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

55k



Urutan

Grilled Balinese pork sausage, fresh lettuce & pickled vegetables

50k



45k

Sate Wing

Grilled chicken wings on skewers, sauteed broccoli & sambal mayp

Cassava Goreng

Cassava fries, sambal ulek & tomato dip

45k



Kentang Suna Cekuh

Potato fries mixed with garlic & aromatic ginger paste

45k



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