



ONSITE INTERESTS

Shop

Our food and drinks are available for takeaway.

We sell deli items and fresh produce used in our dishes at the Nadi Shop. If you are interested in an item not displayed in our shop, we would be happy to bottle / pack some up. Just let our staff know.

We offer many sustainable items you've enjoyed using during your Nadi visit, like Sensatia amenities (our Lemongrass Tart scent is not in their retail stores), Tisoo tissues and other high-quality sustainable products.

Gallery

View and purchase local paintings which decorate the walls of Nadi Farm Café and Nadi Shop. All artists are from Tabanan, and regularly rotate their work.

The gallery idea was brought to us by our former gardener who is also a local painter. Bali is famous for its local art scene, mainly centred around Ubud. Unfortunately, local Balinese artists from other areas have to compete to exhibit their work in a crowded space. Nadi Gallery is proud to support our local talent with well-deserved visibility in the environment which inspired their art.

Spa Treatments

60 Minutes

Rp. 300.000 / person

90 Minutes

Rp. 450.000 / person



Our onsite spa offers Balinese massages, similar to deep tissue oil massage, depending on desired pressure. We have trained spa therapists from the surrounding villages.

For now, treatments can only be done one at a time. Please inform our Reception team in advance, as our treatments are subject to availability.



FARM CAFE HYPERLOCAL FOOD



RESORT ♦ CAFE ♦ FARM
rest - play - discover

Wifi: Nadi Farm Cafe
p/w: Restplaydiscover1



FARM CAFE FOOD

All day Breakfast (8 AM-4 PM)

Nutty Avo Toast (v)

90

Smashed avocado, smoky nut sprinkle, Nadi fresh herbs, pickled red onion on grilled sourdough bread with tangy chutney.

- Add poached egg +15K

Farm Cafe Crêpe (v, gf)

85

Cassava batter crêpe folded with sautéed Nadi spinach and mushrooms with light dipping sauce.

Seasonal Smoothie Bowl (v, gf) 90

Seasonal fruit blended with coconut yoghurt topped with sliced fruits, granola sprinkles, Cau cacao nibs and flaked coconut.

Guiltless French Toast (v, gf) 95

Gluten-free toast in an eggless vanilla custard, homemade strawberry jam, aren syrup, granola sprinkles with fresh strawberries, sweet herbs and coconut yoghurt.

- Banana Brûlée +15K

Masala Omelette

80

Two-egg omelette, diced red onion, local tomatoes and coriander with toasted sourdough bread and homemade tomato ketchup.

Scrambled Eggs Nadi Style

95

Two scrambled eggs, avocado mash, sautéed garlic mushroom, pickled red onion with toasted sourdough bread plus butter and jam.

Morning Burger

95

A sunny-side up egg on top of crumbed oyster mushrooms topped with our secret barbeque sauce and Nadi mixed salad in a burger bun with tomato salsa.

Bhurji on Baguette

80

Two scrambled eggs Indian style, grilled local tomato and herbs on a baguette roll with tomato salsa.



v - vegan | gf - gluten free

Prices are in Thousands Rupiah. Additional charge of 10% government tax and 5% service charge will be added to your bill



LOCAL PARTNERSHIPS

Bedugul Spice Market

We source an abundance of premium Indonesian spices just 20 minutes above us in Bedugul, used in our Indian dishes and desserts. Our spices come from Ibu Alfiah (the first shop on the left just as you drive into the market's parking) who supplies us with Indonesian cinnamon, coriander, cumin, black pepper, bay leaves and even Balinese vanilla pods! All our spices are bought whole before being roasted and ground in our own kitchen, for maximum flavour and health benefits.

Puri Tomato

Just 15 minutes above Nadi in Munduk Andong, Demi and Majeed's organic farm cultivates about 20 varieties of heirloom tomatoes and herbs. Our herb spiral uses plants from this farm, and we use their fresh tomatoes in our salsas and herbs in our salads. As they are a working farm, guests can drop by to purchase live plants (which they also supply to retailers around Bali such as Pepito Supermarket and Bali Direct).

Cau Chocolate

We are blessed to have an organic cocoa farm located a mere 15 minutes downhill from Nadi, in the village of Cau. We use a range of Cau's products including cocoa powder, cacao nibs and their 70% chocolate couverture which makes our hot chocolate so rich and luscious! Drop by for a guided tour through their cocoa farm and mention Nadi to taste all 15 flavours of chocolate, which you can also purchase from their shop.





FARM CAFE FOOD

Desserts

Chocolate Tart (v, gf)

75

Homemade chocolate tart with peanut butter and coconut, made with Cau chocolate. A crowd pleaser, even for non-vegans!

Cinnamon Churros

65

Crispy fried dough sticks sprinkled with Indonesian cinnamon sugar with homemade coconut caramel dipping sauce.

Bedugul Fruit Platter (v, gf)

65

Fresh seasonal fruits from our farm and Bedugul market with Cau chocolate sauce.

Banana Crêpe Brulée (v, gf)

70

Cassava batter crêpe folded with brulée banana halves and berries, drizzled with coconut caramel sauce.



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FARM CAFE FOOD

Snacks & Starters

Corn and Spinach Fritters (v)

70

Fritters of local corn and Nadi spinach with homemade tomato ketchup.

Herby Garlic Bread

65

Sliced baguette grilled with garlic butter and Nadi herbs with tomato salsa.

Falafel with Coconut Tzatziki (v)

85

Falafel balls with coconut yoghurt tzatziki sauce and za'atar.

Chicken Tikka

95

Marinated chicken skewers, farm fresh salad and yoghurt mint chutney.

Dadi's Potatoes (v, gf)

65

Sautéed diced potato cubes with masala spice mix. Grandma's secret recipe now for all to enjoy.

Crispy Oyster Mushrooms (v)

70

Crumbed oyster mushrooms fried and sprinkled with herb salt with our secret barbeque sauce.

Chips and Dips (v, gf)

85

Assortment of local rice crackers, homemade cassava chips and papadum served with guacamolē, farm veg hummus and babaganoush.



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FARM CAFE FOOD

Salads & Soups

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|---|----|--|----|
| Bali Bowl (v)
Fresh cabbage and corn, avocado, grilled spiced pumpkin, crumbed oyster mushrooms, pickled vegetables with tangy chutney and a sesame soy dressing. | 95 | Mango & Avocado Salad (v)
Diced cucumber and avocado, seasonal mangoes with a lime soy dressing. | 95 |
| Nadi Caesar Salad (v)
Green salad dressed in a creamy ranch sauce, radish slices, pickled red onion, crunchy croutons topped with a smoky nut sprinkle.
- Add soft-boiled egg +15K | 85 | Homemade Pumpkin Soup (v, gf)
Our own pumpkins with coconut cream and papadum. A crowd favourite! | 70 |

Vegetable Sides

- | | | |
|-------------------|---|----|
| Salad | Dressed farm fresh leaves and herbs | 35 |
| Stir-fried | Leafy vegetables with garlic and chilli | 35 |
| Grilled | Seasonal vegetables with herby olive oil | 40 |
| Chopped | Asian fresh coleslaw with lemon cashew dressing | 40 |

Sauces

- | | | | |
|-----------------------------------|----|---------------------------------|----|
| Yoghurt mint chutney | 20 | Papadum / krupuk | 20 |
| Sambal goreng | 20 | Jam / Grassfed butter | 20 |
| Secret barbeque sauce | 20 | GF buckwheat / sourdough | 20 |
| Tomato / chili sauce | 15 | Granola sprinkles | 25 |
| Coconut yoghurt / tzatziki | 20 | Egg your way (per egg) | 15 |
| Chocolate / caramel sauce | 25 | Jatiluwh red rice | 20 |

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FARM CAFE FOOD

Home Comforts

- | | | | |
|---|-----|--|-----|
| Crispy Chicken Burger
Crumbed chicken schnitzel and coleslaw with our homemade special sauce on a burger bun served with diced spiced potato. | 130 | Rajasthani Chicken Curry (gf)
Our family recipe of grilled chicken in a tomato-based gravy with Jatiluwh red rice and crunchy papadum. | 130 |
| Balinese Opor Curry (gf)
Chicken thigh pieces cooked in a local turmeric herb paste and coconut milk with Jatiluwh red rice.
- Vegan option available (v) | 120 | Palak Chicken Curry (gf)
Yoghurt marinated chicken cooked in a creamy gravy of Nadi spinach with Jatiluwh red rice and crunchy papadum. | 125 |
| Gyros Mushroom Roll (v)
Mediterranean-style grilled mushrooms in a toasted baguette roll layered with coconut yoghurt tzatziki sauce and a herb salad served with homemade cassava chips. | 95 | Smokey Masala Eggplant (v, gf)
Eggplant grilled on an open flame seasoned with homemade masala with Jatiluwh red rice and crunchy papadum. | 105 |
| Nadi Nasi Goreng (v)
Jatiluwh red rice stir-fried with local vegetables, served with pickled vegetables, sambal goreng, corn fritters and krupuk.
- Add fried egg + 15K | 95 | Mung Dal Tadka (v, gf)
Creamy local mung beans tempered Indian style with Jatiluwh red rice and crunchy papadum. | 95 |



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FARM CAFE DRINKS

Smoothies all with oat milk

Green Queen (v)	60
Pineapple, spinach, banana	
Strawberry Sunshine (v)	65
Strawberry, mango, dragonfruit	

Snickers (v)	70
Banana, cocoa, peanut butter	
Banoffee Caramel (v)	70
Banana, toffee caramel, coconut	

Fresh Juices

Watermelon Juice	40
Pineapple Juice	40
Carrot Ginger	45
Cucumber Lemon Mint	45

Homemade Iced Teas

Lemon Iced Tea	40
Tarragon Iced Tea	40
Pandan Iced Tea	40
Lemongrass Iced Tea	40

Refreshers

Young Coconut	45	Pablo Tonic Water	40
Strawberry Lemonade	45	Sparkling Soda Water	40
Cucumber Lemonade	40	Island Brewing Pilsner	65



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FARM CAFE DRINKS

Coffees

	Oat Milk +10		
	Iced +5		
Espresso	35	Latte	45
Americano	35	Flat White	45
Kopi Bali Asli	30	Cappuccino	45
Kopi Bali Campur	30	Mochaccino	45
Smooth mix of coffee and red rice			

Black Tea

	per cup, served with milk jug
	Oat Milk +10
Java Breakfast Tea	40
Earl Grey	40

Mountain Masala Chai	45
Nadi's signature blend with oat milk; with dairy milk on request	

Herbal Tea

	per cup
Chinese Imperial Green Tea	40
Green Tea & Jasmine Blend	40
Chamomile	45

Fresh Infusions

	in a 1-cup pot
Mint Tea - digestive	35
Pandan Tea - calming	35
Ginger Tea - warming	35
Lemongrass Tea - cooling	35
Butterfly Pea Tea - antioxidant	35

Chocolate

	all with oat milk	or a blend of any of the fresh ingredients above, all from Nadi permaculture gardens
Hot Chocolate	50	
Iced Chocolate pour over	50	
Himalayan Chilli Chocolate	55	
Salted Caramel Chocolate	55	

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