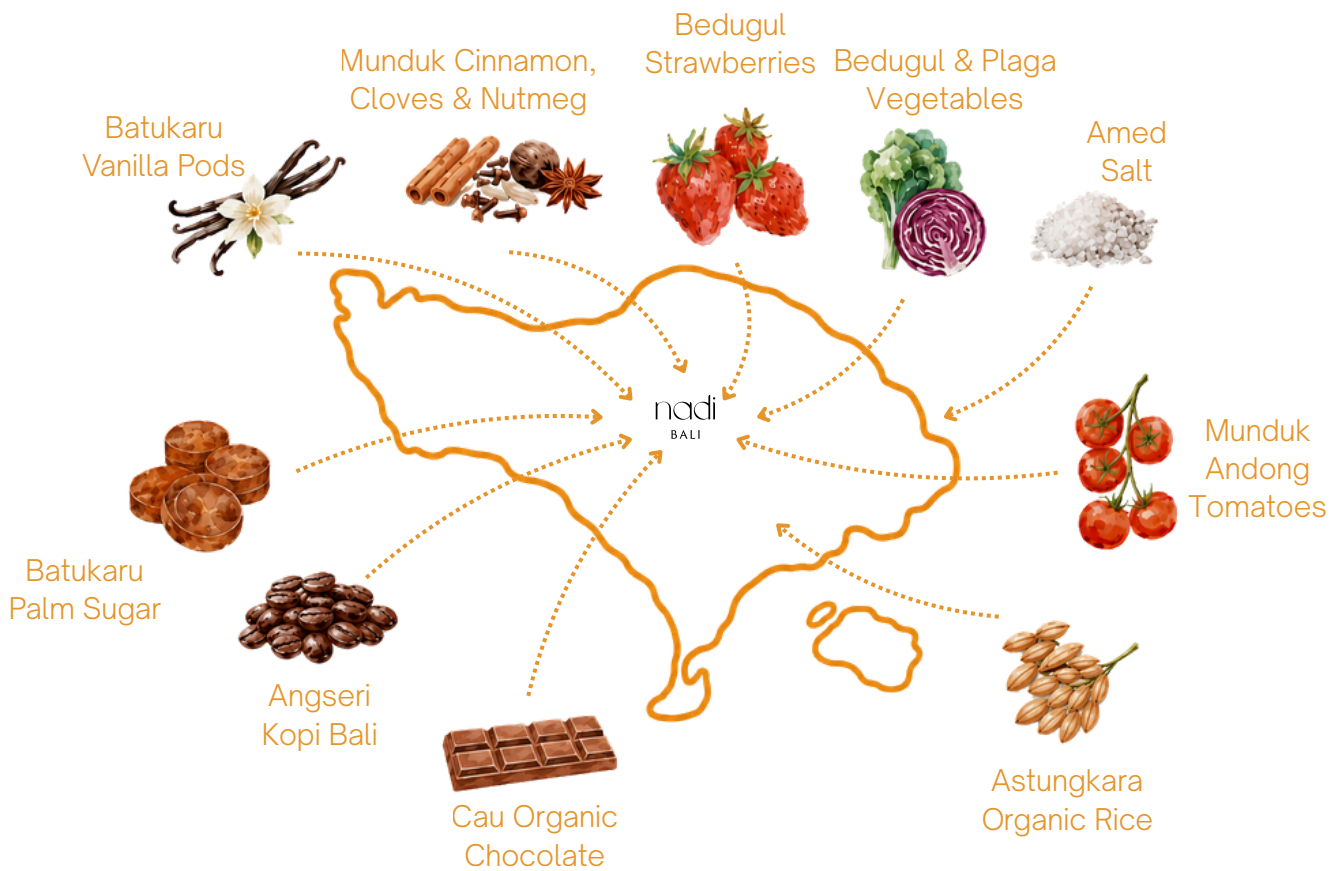


NADI FARM CAFÉ

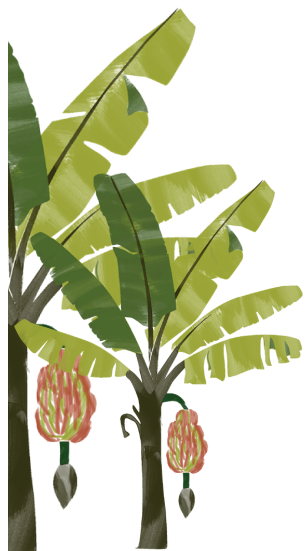
Locally Sourced Naturally Nadi

INGREDIENTS FROM OUR ISLAND HOME



SUPPORTING LOCAL FARMS
SUSTAINING OUR LAND

Wifi: Nadi Farm Cafe
p/w: Restplaydiscover1



NADI FARM CAFÉ

All day Breakfast

(8 AM-4 PM)

Nutty Avo Toast (v)

90

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

- Add poached egg +15K

Breakfast Crêpe Brulée (v, gf)

85

Our wildly popular dessert is also available for breakfast! A cassava crêpe folded over brulée banana halves, drizzled with coconut caramel. Served with a side of seasonal fruits.

Guiltless French Toast (v, gf)

95

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

- Add Banana Brûlée +15K

Granola Bowl (gf)

80

Sliced seasonal fruits, homemade granola, plain yoghurt topped with passionfruit coulis. Accompanied by sourdough toast, butter and jam.

- Swap for coconut yoghurt +20K

Morning Burger

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.

Scrambled Eggs Nadi Style

Two scrambled eggs, avocado mash, sautéed garlic mushrooms, pickled onion with sourdough toast, butter and jam.

Mezze Brunch

Two fried eggs sunny-side up on grilled sourdough bread, with our farm veg hummus, babaganoush, coconut yoghurt tzatziki sauce and za'atar.

- Add falafel ball, each +15K

Masala Omelette

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

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



NADI FARM CAFÉ

Snacks & Starters

(11 AM-8 PM)

Corn and Spinach Fritters (v)

70

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

Herby Garlic Bread

65

Sliced baguette loaf 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.

Crispy Oyster Mushrooms (v)

70

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

Dadi's Potatoes (v, gf)

70

Fried diced potato sprinkled with masala spice and a side of homemade tomato ketchup. Our Grandma's secret recipe.

Chips and Dips (v, gf)

85

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



Our herb spiral is just 5m from our kitchen and to your plate!

v - vegan | gf - gluten free

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NADI FARM CAFÉ

Home Comforts

(11 AM-8 PM)

Crispy Chicken Burger

Crumbed chicken schnitzel and coleslaw with our homemade special sauce on a burger bun served with diced spiced potato.

130

Balinese Opor Curry (gf)

Chicken thigh pieces cooked in a local turmeric herb paste and coconut milk with Jatiluwih red rice.

120

- Vegan option available (v)

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 root chips.

95

Nadi Nasi Goreng (v)

Jatiluwih red rice stir-fried with local vegetables, served with pickled vegetables, sambal goreng, corn fritters and krupuk crackers.

- Add fried egg +15K

95

Rajasthani Chicken Curry (gf)

Our family recipe of grilled chicken in a tomato-based gravy with Jatiluwih red rice and crunchy papadam.

130

Palak Chicken Curry (gf)

Yoghurt marinated chicken cooked in a creamy gravy of Nadi spinach with Jatiluwih red rice and crunchy papadam.

125

Smokey Masala Eggplant (v, gf)

Eggplant grilled on an open flame seasoned with homemade masala with Jatiluwih red rice and crunchy papadam.

105

Mung Dal Tadka (v, gf)

Creamy local mung beans tempered Indian style with Jatiluwih red rice and crunchy papadam.

95



**In our kitchen, spices are used to build flavour, not heat.
Expect warmth, aroma, and depth — not chilli heat.**

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NADI FARM CAFÉ

Salads & Soups

(11 AM-8 PM)

Bali Bowl (v)

95

Fresh cabbage and corn, sliced avocado, grilled spiced pumpkin, crumbed oyster mushrooms, pickled vegetables with tangy chutney and a sesame soy dressing.

Nadi Caesar Salad (v)

85

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**

Mango & Avocado Salad (v)

95

Diced cucumber and avocado, seasonal mangoes with a lime soy dressing.

Homemade Pumpkin Soup (v, gf)

70

Our own pumpkins with coconut cream and papadum. A crowd favourite!



Vegetable Sides

Salad	Dressed farm fresh leaves and herbs	35
Stir-fried	Farm vegetables with garlic and chilli	35
Grilled	Seasonal vegetables with herby olive oil	40
Chopped	Asian fresh coleslaw with creamy vegan dressing	40

Sauces

Yoghurt mint chutney	20
Sambal goreng	25
Secret barbeque sauce	20
Tomato / chili sauce	20
Coconut yoghurt / tzatziki	20
Chocolate / caramel sauce	25

Extras

Papadum / krupuk crackers	20
Jam / grass-fed butter	20
GF buckwheat / sourdough	20
Granola / fruit side plate	25
Egg your way (per egg)	15
Jatiluwh red rice	20

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NADI FARM CAFÉ

Smoothie Bowls 90

(8 AM-4 PM)

all vegan, using oat milk and coconut yoghurt (v)

- Add non-vegan whey protein powder + 30K

Snickers

Banana, cocoa, peanut butter, homemade granola, cacao nibs, chocolate sauce

Banoffee Caramel

Banana, coconut toffee, homemade granola, flaked coconut, caramel sauce

Green Queen

Pineapple, spinach, banana, homemade granola, sliced fruits, passionfruit drizzle

Strawberry Sunshine

Strawberry, mango, dragonfruit, homemade granola, sliced fruits, berry drizzle

Dessert (8 AM-8 PM)

Chocolate Tart (v, gf) 75

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

Bedugul Fruit Platter (v, gf) 70

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

Cinnamon Churros 70

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

Banana Crêpe Brulée (v, gf) 75

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

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DRINKS

Coffees

	Oat Milk +10		
	Iced +5		
Espresso	40	Latte	45
Americano	40	Flat White	45
Kopi Bali Asli <i>Strong and dark</i>	35	Cappuccino	45
Kopi Bali Campur <i>Smooth mix of coffee and ground rice</i>	35	Mochaccino	45

Chocolat

all with oat milk

Hot Chocolate	50
Iced Chocolate pour over	55
Himalayan Chilli Chocolate	55
Amed Salted Caramel Chocolate	55



Black Tea

with jug of fresh milk

	Oat Milk +10		
Java Breakfast Tea	40	Mountain Masala Chai (v)	45
Earl Grey	40	Nadi's signature spices with oat milk; with dairy milk on request	

Herbal Tea

Chinese Imperial Green Tea
Green Tea & Jasmine Blend
Chamomile

40 **Fresh Infusions** 35

in a 1-cup pot

Mint Tea - digestive
Pandan Tea - calming
Ginger Tea - warming
Lemongrass Tea - cooling
Butterfly Pea Tea - antioxidant

or any blend of the above,
all from Nadi permaculture
gardens

v - vegan | gf - gluten free

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DRINKS

Smoothies 70

all with oat milk

Green Queen (v)

Pineapple, spinach, banana

Strawberry Sunshine (v)

Strawberry, mango, dragonfruit

Snickers (v)

Banana, cocoa, peanut butter

Banoffee Caramel (v)

Banana, coconut caramel toffee

Fresh Juices 50

no added sugar

Watermelon Juice

Pineapple Juice

Carrot Ginger Tangerine

Cucumber Lemon Mint

Refreshers

Young Coconut 50

Schweppes Tonic Water 40

Sparkling Soda Water 40

Henri's Ginger Beer 60

Island Brewing Pilsner 70

Lemonade 55

Strawberry Lemonade

Passionfruit Lemonade

Iced Teas 45

Lemon Iced Tea Tarragon

Iced Tea



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DISCOVER MORE AT NADI

Stay at Nadi

Just beyond the café, discover a slower side of Bali.

Wake to birdsong, enjoy farm-fresh breakfasts, relax with spa treatments over the valley and experience the peace of Bali's mountains. Our boutique eco resort offers a chance to experience regenerative hospitality, permaculture-designed living, sustainable luxury amenities and a more considerate lifestyle.

Whether you're looking for a quiet weekend escape, a romantic getaway, or a few days to rest and reset, Nadi invites you to be nourished in nature.

Ask our team about viewing our rooms and our best rate to stay with us.

Art 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
350k / 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.

90 Minutes
475k / person

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.

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.

