



nasí balí

Ubud



BALINESE MENU

Soup

GERANG ASEM

Chicken meat ball with young papaya

55 K

SARI SEGARE

Fish ball soup with cucumber

66 K

CRAN CAM AYAM

Balinese chicken soup with chayote vegetable

55 K

Starter

TEMPE TAHU GORENG

Fried tempeh and tofu with Balinese red spices

50 K



TEMPE TAHU GORENG

SARI SEGARE SOUP

Main Course

BE PANGGANG KETEWEL

94 K

Grilled fish mahi mahi with sambal matah (Raw Balinese sauce), plicing kangkung (Blanch water spinach) with red sauce & rice

PEPES BE PASIH

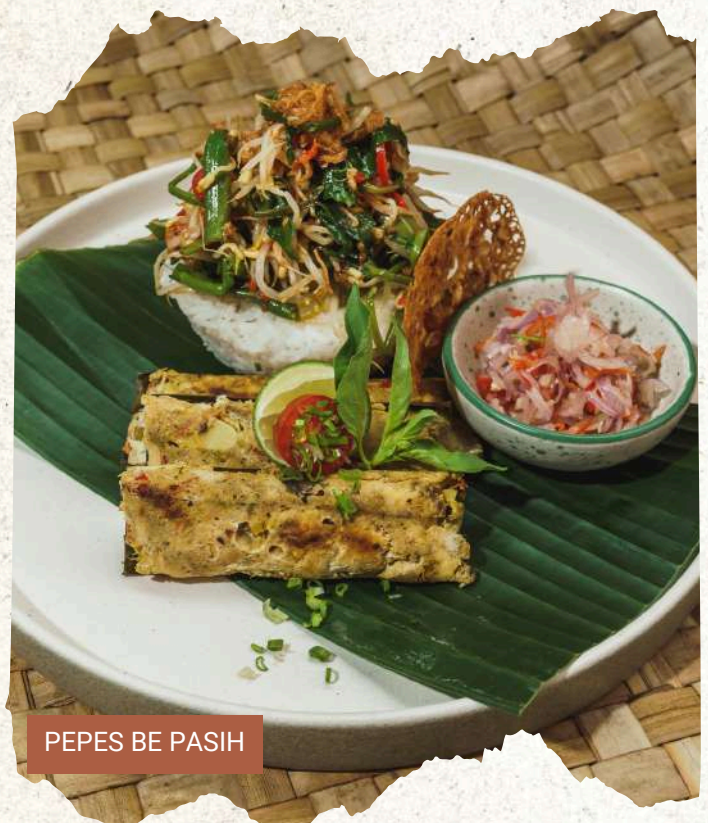
94 K

Steam of fish marinated with Bali spices wrapped in banana leaves, plicing kangkung (Blanch water spinach with red sauce) served with rice & crackers

AYAM SISIT SAMBAL URAB

94 K

Shredded grilled chicken breast mix raw Balinese spicy with blanch local vegetable and rice



Main Course

IKAN MENYAT NYAT

105 K

Braise snapper fillet with aromatic Balinese spices served with rice and sautéed local vegetable

SATE LILIT

94 K

Minced chicken sate lilit with sambal ulek (Balinese red sauce) Sayur urab (Blanch mix local vegetable with Balinese spices), served with rice and crackers

AYAM BETUTU

132 K

Braised half spring chicken in Balinese spices served with rice and Lawar kacang (Long bean salad with grated coconut) & Balinese spices



Main Course

AYAM BETUTU GORENG

132 K

Crispy fried half spring chicken in Balinese spices served with Lawar kacang (Long bean salad with grated coconut & Balinese spices) and rice

NASI GORENG BUMBU BALI

99 K

Balinese style fried rice with seafood, chicken satay lilit & fried egg

BE CELENG MEBASE BALI

110 K

Stir fried pork combine vegetables and Balinese spices, Sayur urab (Blanch mix local vegetable with Balinese spices) & rice



AYAM BETUTU



BE CELENG MEBASE BALI

Main Course

BALUNG

110 K

Balinese authentic braised baby pork rib soup with crispy peanut cracker & rice

NASI CAMPUR

99 K

Steamed rice, sayur urab (Blanch mix local vegetable with Balinese spices), boiled egg curry sauce, sweet crispy tempeh, ayam betutu (Braised chicken) and chicken sate lilit

TUM BE SIAP

99 K

Steamed chopped chicken with Balinese spices wrap banana leaves, sayur urab (Blanch mix local vegetable with Balinese spices) and served with rice



NAWA SANGA

AUTHENTIC SIGNATURE MENU OF NASI BALI LEGIAN

250 K

Soup

KUAH SARI SEGARE

Fish Ball Soup with Cucumber

Main Course

UDANG BAKAR BUMBU TOMAT REMPAH

Grilled prawn with BBQ Balinese sauce

JEJERUK BE PASIH

Grilled Snapper Mix with Fried Shallot, Garlic & Chilli

SAMBEL CUMI

Sautee Squid with Red Sambal

LAWAR KLUNGAH CUMI

Coconut Shell Salad with Squid

KALAS DON BLIMBING BE SISIT

Blanch Star Fruit Leaves with Grilled Snapper

NASI REMPAH

Steamed rice with seasoning

TEMPE GORENG SAMBEL KLUWEK

Fried Tempeh with black sambal

SAMBAL KECOMBRANG

Dabu dabu fish with torched ginger

Dessert

BUBUR INJIN

Black sticky rice porridge





NAWA SANGA STORY

AUTHENTIC SIGNATURE MENU OF NASI BALI LEGIAN

The Nawa Sanga Balinese Rijsttafel is crafted in harmony with the revered belief system of Bali, adhering to the sacred colors attributed to each cardinal point of the compass.

Known as the "Nine Sacred Colors of Bali," this culinary concept embodies the spiritual significance woven into the fabric of Balinese tradition.

Aligned with this ethos, our dishes are imbued with meaning beyond mere sustenance. They serve as conduits for bestowing health, prosperity, and blessings upon those who partake, a testament to our reverence for the body and soul.

The sacred color palette guiding our culinary creations is as follows:

- To the North: Black
- To the Northeast: Blue
- To the East: White
- To the Southeast: Pink
- To the South: Red
- To the Southwest: Orange
- To the West: Yellow
- To the Northwest: Green

At the Center: A harmonious blend of colors symbolizing unity and balance.

Through the offering of these meticulously crafted dishes, we extend our heartfelt wishes for the well-being and enrichment of all who indulge in their flavors and symbolism.

BEBEK GORENG GUNUNG RATA

AUTHENTIC BALINESE CRISPY DUCK PACKAGE MENU

165 K

Soup

CRANCAM AYAM

Chicken ball soup with vegetable

Main Course

NASI PUTIH

Steamed rice

CHICKEN SATAY

Chopped chicken satay with Balinese spices

SAYUR URAB

Blanch mix local vegetable with Balinese spices

UDANG GORENG

Crispy breaded fried prawn

TUM AYAM

Steamed chicken with balinese spices

SAMBAL

Raw Balinese sambal, Fried Sambal & Sambal Ulek

REMPEYEK KACANG

Peanut crackers

Dessert

SLICED FRESH FRUIT

Local fruit of the day





Indonesia Menu

Main Course

GADO GADO

72 K

Blanch local mix vegetable with peanut sauce, boiled egg, fried tempoh & tofu, vegetable crackers & steamed rice

SOTO AYAM

88 K

Chicken, glass noodle, bean sprout, white cabbage, boiled egg in chicken broth soup with steamed rice and crackers

AYAM RICA RICA

88 K

Grilled chicken breast Manado style sauce with rice

AYAM BAKAR

88 K

Grilled chicken leg with red spicy, sayur urab (Blanch mix local vegetable) with Balinese spices, fresh tomato, cucumber, white cabbage & rice

CAP CAY

88 K

Stir fried chicken & vegetables served with steam rice

MIE GORENG

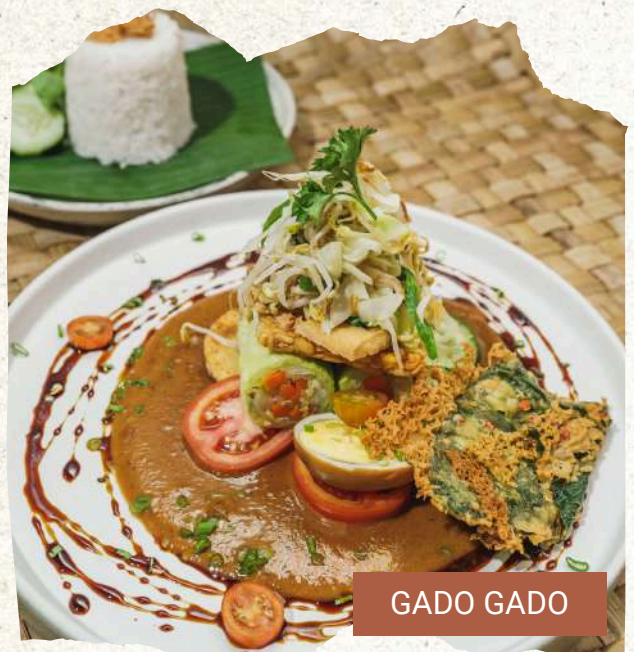
94 K

Stir fried of egg noodles mixed vegetables, crispy breaded prawn, chicken satay, fried egg and shrimp crackers

NASI GORENG

94 K

Stir fried of steam rice with mixed vegetables, crispy fried chicken, fried egg, chicken satay and crackers



GADO GADO

Main Course

NASI GORENG IKAN TERI

94 K

fried rice with crispy anchovies, vegetable, grilled mahi mahi and shrimp crackers

SATAY | BEEF, PORK OR CHICKEN

110 K

Served with peanut sauce, shrimp crackers & steamed rice

AYAM GORENG ASAM MANIS

94 K

Fried breaded crispy chicken, sweet and sour sauce serve with rice

SAMBAL UDANG PENIDA

143 K

Sauté river prawn red spicy and coconut milk served with stir vegetable, steamed rice and shrimp crackers

KARE

Beef

132 K

Chicken

110 K

Seafood

132 K

Served with steamed rice and crackers



SATAY



SAMBAL
UDANG PENIDA



Western Menu

Soup

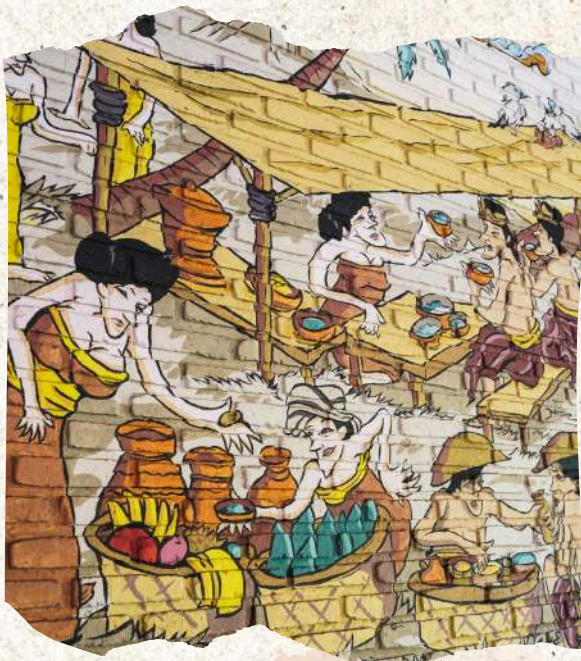
CHICKEN CORN SOUP	72 K
Dice chicken breast, cream sweet corn in broth with garlic bread	
ROAST PUMPKIN SOUP	72 K
With garlic bread & whipping cooking cream	
TOMATO SOUP	72 K
Tomato cream soup with cooking cream and garlic bread	
MUSHROOM SOUP	72 K
Cream mushroom soup with garlic bread	

Salad

PRAWN AVOCADO SALAD	99 K
Grilled prawn with avocado guacamole lettuce and cocktail dressing	
CHICKEN MANGO SALAD	88 K
Slice mango, chicken, mix salad with basil pesto	
CAESAR SALAD	110 K
Served with parmesan cheese, garlic bread, crispy bacon, ham roll and grilled chicken	
FRESH GARDEN SALAD	88 K
Mix lettuce, cherry tomato, cucumber, red cabbage, cashew nut and balsamic vinaigrette dressing	
HAWAIIAN CHICKEN SALAD	88 K
Apple, pineapple, chicken with curry mayonnaise on pineapple boat	

Starter

LUMPIA SAYURAN	55 K
Deep fried Vegetables spring rolls serve with sweet and sour sauce	
PRAWN VEGETABLE SPRING ROLL	66 K
Deep fried Thai style prawn spring roll and with chilli dipping sauce	
CRISPY POTATO CHEESE BALL	55 K
Deep fried potato ball with mini salad and tartar dipping sauce	
BRUSCHETTA	66 K
Smoked beef, pineapple & mozzarella cheese	
SAMOSA	55 K
Mix vegetable samosa with fruit salsa & sweet spicy sauce	





Main Course

SUPREME CHICKEN PICASSO **132 K**

Grilled chicken breast with mushroom sauce served with sautéed vegetable and French fries

CHICKEN BREAST PICATTA **132 K**

Fried breaded chicken breast, sautéed vegetable, spaghetti napolitana sweet sour sauce

SEAFOOD PRETTY **143 K**

Fried breaded prawn, squid, snapper served with sautéed vegetable, French fries and tartar dipping sauce

FISH & CHIPS **143 K**

Fried breaded fish with sautéed vegetable French fries and tartar dipping sauce

Steak

SIRLOIN STEAK **288 K**

Served with vegetable, French fries, grilled tomato

BEEF TENDERLOIN **288 K**

Served with sautéed vegetable, French fries grilled tomato

PORK RIB **198 K**

Grilled pork rib with sweet spicy dipping sauce, sautéed vegetable and French fries

CHOICES OF SAUCE

MUSHROOM SAUCE

PEPPER SAUCE

Side Dish

STEAM RICE **28 K**

FRENCH FRIES **41 K**

GARLIC BREAD **42 K**



BURGER, SANDWICH & PASTA

JUMBO BURGER 143 K

Pan seared beef patty, ham, tomato, fried egg, lettuce, gherkins, serve with French fries and slice cheese on top

CHICKEN BURGER 115 K

Grilled chicken, lettuce, tomato, grilled sliced cheddar cheese and French fries

CLUB SANDWICH 127 K

Triple Decker with Bacon, chicken, egg, tomato, and slice cheese, mayonnaise, with French fries

BLT SANDWICH 110 K

Bacon, lettuce, tomato sandwich with French fries

SPAGHETTI CARBONARA 132 K

Spaghetti with cream sauce, onion, mushroom, bacon, basil and parmesan cheese

SPAGHETTI BOLOGNAISE 132 K

Spaghetti with meat sauce and parmesan cheese

MARGARITA PIZZA 110 K

Sliced tomato, tomato sauce, sliced basil, oregano and mozzarella cheese

SANTI MANDALA PIZZA 150 K

Chicken, ham, sliced mix capsicum, mushroom, sliced tomato, oregano, and mozzarella and parmesan cheese

VEGETARIAN

NASI GORENG 110 K

Vegetable fried rice with bean crackers and sate tempeh

BIHUN GORENG 110 K

Fried rice noodles & vegetable with red curry tofu and bean crackers

VEGETABLE SANDWICH 110 K

Brown toast with butter, lettuce, tomato, cucumber and avocado with French fries

CURRY 90 K

Vegetable with curry sauce served with steamed rice

PIZZA 120 K

With mix vegetable, mozzarella cheese, and parmesan cheese

BURGER 110 K

Tempeh, corn, proteina, butter, lettuce, tomato burger served with French fries

INDIAN

CHICKEN TIKKA MASALA Indian chicken curry with mini panipuri and coconut chutney	132 K
DAL TADKA With Manipuri and coconut chutney	149 K
CHICKEN TANDOORI Roast chicken with pulka bread and coconut chutney	132 K
GRILLED VEGETABLE SANDWICH With French Fries and Green Chutney	132 K
INDIAN PIZZA BITES & FRENCH FRIES White bread, boiled corn, cheese fresh coriander and chili flakes	132 K
CHOLE BATURE Indian chickpeas curry and bhature bread with coconut chutney aloo subji	149 K



CHICKEN TIKKA MASALA

Kid Menu

SHAUN THE SHEEP FISH FINGER 65 K

Deep fried breaded fish, served with tartar dipping sauce and French fries

PINOCCHIO CHICKEN FINGER 55 K

Deep fried breaded chicken served with tartar dipping sauce and French fries

POWER RANGER CHICKEN WING 55 K

Deep fried breaded stuffed chicken wing served with tomato ketchup, mayonnaise and French fries

TOM & JERRY CHICKEN SATAY 55 K

Chicken satay with peanut sauce and French fries

ROBINHOOD NASI GORENG 55 K

Mini fried rice with grilled sausages and chicken satay

LITTLE MERMAID MINI MIE GORENG 55 K

Mini fried chicken noodles with fried egg breaded prawn

BATMAN 33 K

FRENCH FRIES



Dessert

CREAM BRULEE **66 K**

With caramel sauce and mini fruit

BANANA SPLIT **66 K**

Banana topped with vanilla, strawberry and chocolate ice cream

APPLE CREPE **55 K**

Roll filling apple with pineapple sauce & ice cream

MIX FRESH FRUIT **55 K**

Water melon, papaya, pineapple, honey melon with sliced lime and fresh mint leaf

APPLE PIE **55 K**

With mini sliced fruit, fresh strawberry and chocolate sauce

BANANA FRITTER **55 K**

With brown sugar, honey and vanilla ice cream

BUBUR KETAN HITAM **55 K**

Black sticky rice porridge with coconut milk & dadar gulung cake

ICE CREAM **55 K**

Strawberry, vanilla, chocolate with chocolate sauce, fresh strawberry chocolate stick

PANCAKE **55 K**

Banana & chocolate layer pancake with strawberry comfort, chocolate sauce and strawberry ice cream



Beverage List



BEVERAGE LIST

Non Alcohol

SOFT DRINKS

Coca Cola, Cola Zero, Sprite, Soda Water

27 K

MINERAL WATER

Small

37 K

Large

60 K

Sparkling

45 K

JUICE OF THE DAY

27 K

Watermelon, Papaya, Pineapple, Lime, Orange, Avocado
Dragon Fruit (Seasonal)

MIXED JUICE

33 K

CLEANSING THE BODY

45 K

Lime juice, ginger & honey

CALM SPIRIT

45 K

Lime juice, ginger & pineapple

Beers

BINTANG SMALL

60 K

Mocktail

45 K

GINGER FIZZ

Ginger, lime juice, simple syrup, soda water

CITRUS FIZZ

Orange juice, lime juice, simple syrup, soda water

SQUASH

Choice of Lime, orange, pineapple or mixed with simple
syrup & soda water



BEVERAGE LIST

Cocktail

ARAK ATTACK Palm spirit , fresh lime juice topped with sprite	75 K	LONG ISLAND ICE TEA Vodka, light rum, gin, tequila, triple sec, lime juice	90 K
MANGO SPLASH Palm spirit , lime juice , mango juice , basil leaf	75 K	BLACK RUSSIAN Vodka , coffee liqueur, coke	80 K
SWEET LOVE Palm spirit, lime juice , rosella syrup	75 K	COFFEE MARTINI Vodka, Coffee liqueur, espresso	80 K
CAIPIROSKA Vodka, white sugar ,lime juice	80 K	SWEET OMRACH Omrach whiskey , honey, sweet & sour and crushed orange.	80 K
CAIPIRINHA Light rum, brown sugar, lime juice	80 K	LIME CRUSH Vodka and pineapple liqueur over muddled lime.	80 K
CAIPIMANDALA Palm spirit, white sugar, lemongrass, lime juice	80 K	ILLUSION Vodka, melon, coconut and blue curacao liqueurs, with lime and pineapple juice	90 K
MOJITO Light rum , lime , sugar, top with soda water	80 K	WHISKEY SMASH Omrach whisky, sweet sour, over crushed lime fruit , mint leave and brown sugar	80 K
MARGARITA Tequila, triple sec,lime juice	80 K	COSMIC COLADA Vodka ,pineapple and coconut liqueurs, coconut cream and pineapple juice.	80 K
DAIQUIRI Light rum, lime juice	80 K	BANANA DELIGHT Vodka , banana , coffee and butterscotch liqueurs	80 K
BLACK CURRANT MOJITO Light rum , black currant liquour, lime juice, soda water	80 K	NEGRONI Gin, Campari, Martini	85 K

ON THE ROCK

WHISKEY	80 K
VODKA	75 K
RUM	75 K
GIN	75 K

ALL PRICE IS SUBJECTED TO 21% TAX & SERVICE



BEVERAGE LIST

Local Wine

	Glass	Bottle
AGA ROSE	110 K	500 K
AGA WHITE	120 K	550 K
TWO ISLAND CHARDONNAY	168 K	650 K
TWO ISLAND MERLOT	168K	650 K
TWO ISLAND SHIRAZ	168 K	650 K
SABABAY BLACK VELVET	120 K	500 K
SABABAY WHITE VELVET	120 K	500 K
SABABAY MOSCATO D'BALI	150 K	750 K
CAPE DISCOVERY SAUVIGNON BLANC 375 ML	115 K	300 K
CAPE DISCOVERY CABERNET MERLOT 375 ML	115 K	300 K



BEVERAGE LIST

IMPORTED WINE

Argentina

DESTINO MALBEC 850 K

DESTINO SAUVIGNON BLANC 850 K

Australia

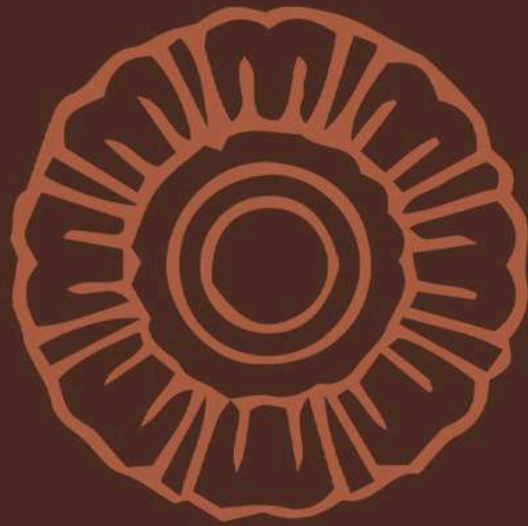
JACOB CREEK SAUVIGNON 850 K

JACOB CREEK CHARDONNAY 850 K

France

DOURTHE BORDEAUX SAINT-EMILLION 975 K

DOURTHE BORDEAUX ROUGE 880 K



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