

### LOCAL PARTNERSHIPS

## Bedugul Spice Market

We have an abundance of premium Indonesian spices just 20 minutes above us in Bedugul, which are used in our Indian dishes and desserts. Our spices come from Ibu Alfiah (the newly renovated shop to 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 and Bali Direct).

## Can 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 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)

#### Herby Avo Toast (v, gf) 75 Masala Omelette Smashed avocado, smoky nut sprinkle, Nadi fresh herbs, pickled red onion on seed toast. homemade tomato ketchup. - Add poached egg +10K

#### Farm Cafe Crêpe (v, gf) 80 Cassava batter crêpe folded with sautéed Nadi spinach and mushrooms with light dipping sauce.

#### Seasonal Smoothie Bowl (v, gf) 70 Seasonal fruit blended with coconut cream topped with sliced fruits, granola sprinkles, Cau cacao nibs and flaked coconut.

#### Guiltless French Toast (v, gf) 90 Seed toast in an eggless vanilla custard, homemade strawberry jam,

aren syrup, granola sprinkles with fresh strawberries, herbs and coconut voghurt. - Banana Brûlée +10K

Two-egg omelette, diced red onion, local tomatoes and coriander with brown toast and 75

95

### Scrambled Eggs Nadi Style

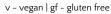
Two scrambled eggs, avocado	0.5
mash, sautéed mushroom, pickled	85
red onion with brown toast plus	
butter and jam.	

## **Morning Burger**

A sunny-side up egg on top of crispy 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.





### FARM CAFE DRINKS

Coffees		Smoothies	
Espresso	35	Snickers (v)	65
Americano	35	Banana, cocoa, peanut butter,	
Latte	45	oat milk.	
Flat White	45	Strawberry Sunshine (v)	60
Cappuccino	45	Strawberry, mango,	
Mochaccino	45	dragonfruit, oat milk.	
Oat	Milk +10	()	
	Iced +5	Green Queen (v)	55
Ten		Pineapple, spinach, banana, oat milk.	
Green Tea	35		
Green Tea & Jasmine Blend	35	Madi Juices	
Chamomile	35	I (nav · // vcces	40
Mountain Masala Chai	45	Fresh Fruit Juice	
Nadi's signature recipe with oat milk		Choose from watermelon or pineapple.	
Chocolate			
Hot chocolate	40	Refresher	
Iced chocolate pour over	45	K akrasinar	
both with oat milk		Young Coconut	45
100		Coke / Coke Zero / Sprite	40
		Coke / Coke Zero / Sprite	

v - vegan | gf - gluten free

40

40

Tarragon Lemonade Strawberry V.Mojito



### FARM CAFE FOOD

## Desserts

#### Chocolate Tart (v, gf)

Homemade chocolate tart with peanut butter and coconut, made with Cau chocolate. A crowd pleaser, even for nonvegans! 70 Strawberry Phirni Pudding Set milk pudding infused with

Set milk pudding infused with cardamom and local vanilla pods, topped with homemade strawberry coulis.

65

50

#### Cinnamon churros

Crispy fried dough sticks sprinkled with Indonesian cinnamon and coconut sugar with homemade rich Cau chocolate sauce.

Bedugul Fruit Platter (v)

Fresh seasonal fruits from Bedugul market with Cau chocolate syrup.



v - vegan | gf - gluten free



### FARM CAFE FOOD

65

## Snacks & Starters

#### **Corn and Spinach Fritters**

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

#### Herby Garlic Bread

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

#### Falafel with Coconut Tzatziki (v)

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

#### Chicken Tikka

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

85

60

55

#### Dadi's Potatoes (v, gf)

Sautéed diced potato with masala spice mix.

#### Crispy Masala Papad (gf)

Crunchy papadum topped with diced local tomato, red onion and coriander with yoghurt mint chutney.



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



### FARM CAFE FOOD

Mango & Avocado Salad (v)

Diced cucumber and avocado.

Local pumpkins with coconut

Homemade Pumpkin Soup (v, gf) 60

seasonal mangoes with a

sesame soy dressing.

cream and papadum.

85

Our nerb spiral

is a mere 5m

fromour

kitchen and your plate!

## Salads & Soups

Bali Bowl (v) Fresh cabbage and corn, sliced avocado, grilled spiced pumpkin, crispy oyster mushrooms, pickled cucumber and carrot, with a tangy lime soy dressing.

Nadi Caesar Salad

Green leaf salad dressed in a creamy caper sauce, radish slices, pickled red onion, crunchy croutons and a halfboiled egg topped with a smoky nut sprinkle.

Dressed farm fresh salad 20 Stir-fried farm vegetables with garlic and chilli 20 Corn kernels with herb butter 15 Coleslaw with coconut yoghurt dressing 25

Yoghurt mint chutney Sambal goreng	15 20	Papadum / krupuk 15 Jam / butter 15
Secret barbeque sauce Tomato / chili sauce	15 10	GF seed toast / extra bread 15
Coconut Yoghurt	15	Egg your way (Per egg) 10 Jatiluwih red rice 15
Granola	15	•

v - vegan | gf - gluten free



### FARM CAFE FOOD

115

# Home Comforts

#### Crispy Chicken Burger

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

#### Gyros Mushroom Roll (v)

Mediterranean-style grilled mushrooms in a toasted baguette roll with a herb salad and coconut yoghurt tzatziki sauce.

#### **Balinese Opor Curry**

Chicken thigh pieces cooked in a local turmeric herb paste and coconut cream with latiluwih red

- Vegan option available (v)

### Nadi Nasi Goreng (v)

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

- Add fried egg + 10K

#### Rajasthani Chicken Curry

Our family recipe of grilled chicken in a tomato-based gravy with latiluwih red rice and farm fresh salad.

115

110

85

#### Palak Chicken Curry

Yoghurt marinated chicken cooked in a creamy gravy of Nadi spinach with latiluwih red rice and farm fresh salad.

#### Smokey Masala Eggplant (v, gf)

Eggplant grilled on an open flame seasoned with homemade masala with latiluwih red rice and papadum.

#### Mung Dal Tadka (v, gf)

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

