



nasí balí

Ubud



Balinese Menu

Soup

GERANG ASEM Chicken meat ball with young papaya	64 K
SARI SEGARE Fish ball soup with cucumber	76 K
CRAN CAM AYAM Balinese chicken soup with chayote vegetable	64 K

Starter

TEMPE TAHU GORENG Fried tempeh and tofu with Balinese red spices	57 K
--	-------------



TEMPE TAHU GORENG

SARI SEGARE SOUP

Main Course

BE PANGGANG KETEWEL

114 K

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

PEPES BE PASIH

114 K

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

AYAM SISIT SAMBAL MATAH

114 K

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

IKAN MENYAT NYAT

127 K

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

SATE LILIT

114 K

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

AYAM BETUTU

159 K

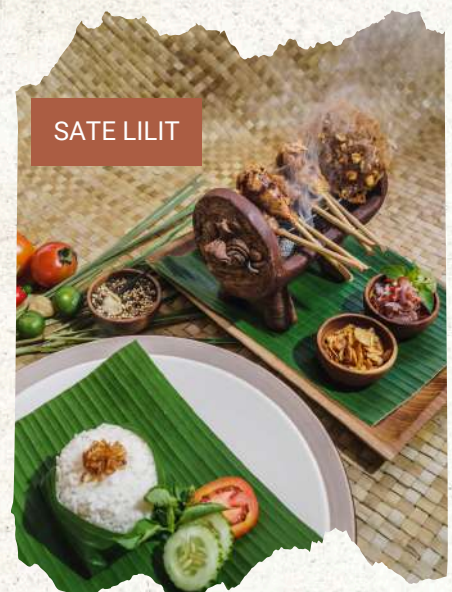
Braised half spring chicken in Balinese spices served with rice and Lawar kacang (Long bean salad with grated coconut) & Balinese spices



BE PANGGANG KETEWEL



PEPES BE PASIH



SATE LILIT

Main Course

AYAM BETUTU GORENG

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

159 K

NASI GORENG BUMBU BALI

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

119 K

BE CELENG MEBASE BALI

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

133 K

NASI CAMPUR

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

119 K



AYAM BETUTU



BE CELENG MEBASE BALI



NASI CAMPUR

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

200 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

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

82 K

SOTO AYAM

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

101 K

AYAM RICA RICA

Grilled chicken breast Manado style sauce with rice

106 K

AYAM BAKAR

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

106 K

CAP CAY

Stir fried chicken & vegetables served with steam rice

106 K

MIE GORENG

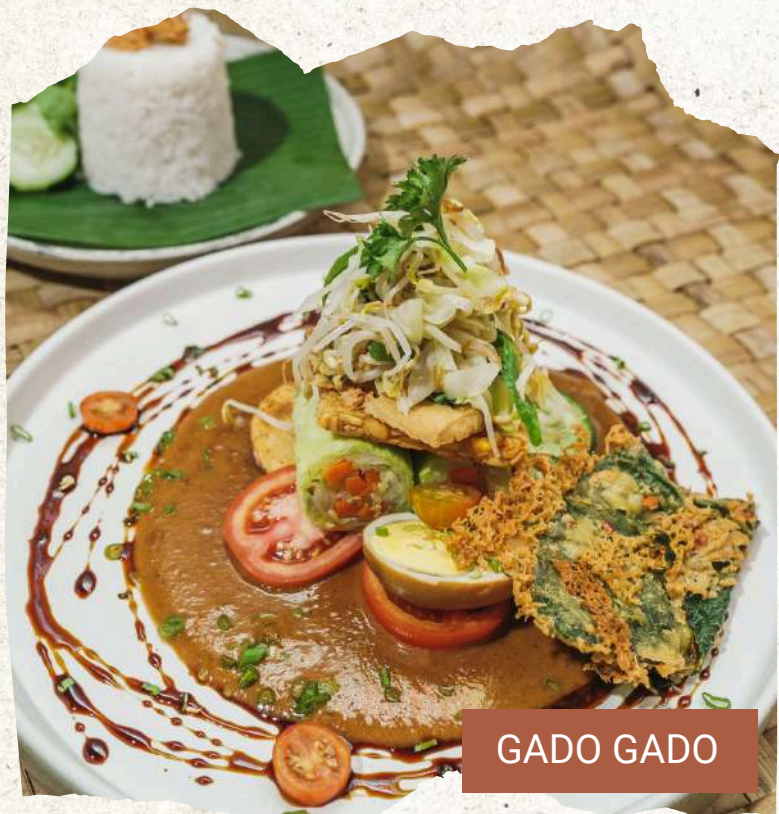
Stir fried of egg noodles mixed vegetables, crispy breaded prawn, chicken satay, fried egg and shrimp crackers

113 K

NASI GORENG

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

113 K



GADO GADO

Main Course

SATAY | BEEF, PORK OR CHICKEN 133 K

Served with peanut sauce, shrimp crackers & steamed rice

AYAM GORENG ASAM MANIS 113 K

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

SAMBAL UDANG PENIDA 165 K

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

KARE

Beef Chicken

152 K

Seafood

127 K

Served with steamed rice and crackers

152 K



SATAY



SAMBAL
UDANG PENIDA



Western Menu



Soup

CHICKEN CORN SOUP	82 K
Dice chicken breast, cream sweet corn in broth with garlic bread	
ROAST PUMPKIN SOUP	82 K
With garlic bread & whipping cooking cream	
TOMATO SOUP	82 K
Tomato cream soup with cooking cream and garlic bread	
MUSHROOM SOUP	82 K
Cream mushroom soup with garlic bread	

Salad

PRAWN AVOCADO SALAD	114 K
Grilled prawn with avocado guacamole lettuce and cocktail dressing	
CHICKEN MANGO SALAD	101 K
Slice mango, chicken, mix salad with basil pesto	
CAESAR SALAD	127 K
Served with parmesan cheese, garlic bread, crispy bacon, ham roll and grilled chicken	
FRESH GARDEN SALAD	101 K
Mix lettuce, cherry tomato, cucumber, red cabbage, cashew nut and balsamic vinaigrette dressing	

Starter

LUMPIA SAYURAN	64 K
Deep fried Vegetables spring rolls serve with sweet and sour sauce	
PRAWN VEGETABLE SPRING ROLL	76 K
Deep fried Thai style prawn spring roll and with chilli dipping sauce	
CRISPY POTATO CHEESE BALL	64 K
Deep fried potato ball with mini salad and tartar dipping sauce	
BRUSCHETTA	76 K
Smoked beef, pineapple & mozzarella cheese	
SAMOSAS	64 K
Mix vegetable samosa with fruit salsa & sweet spicy sauce	



Main Course

SUPREME CHICKEN PICASSO **159 K**

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

CHICKEN CORDON BLUE **159 K**

Deep fried breaded chicken breast rolled stuffed ham and cheese served cream sauce with vegetable and french fries

SEAFOOD PRETTY **172 K**

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

FISH & CHIPS **172 K**

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

Steak

SIRLOIN STEAK **332 K**

Served with vegetable, French fries, grilled tomato

BEEF TENDERLOIN **332 K**

Served with sautéed vegetable, French fries grilled tomato

PORK RIB **228 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 **30 K**

FRENCH FRIES **45 K**

GARLIC BREAD **45 K**



BURGER, SANDWICH & PASTA

JUMBO BURGER Pan seared beef patty, ham, tomato, fried egg, lettuce, gherkins, serve with french fries and slice cheese on top	172 K
CHICKEN BURGER Grilled chicken, lettuce, tomato, grilled sliced cheddar cheese and French fries	139 K
CLUB SANDWICH Triple Decker with Bacon, chicken, egg, tomato, and slice cheese, mayonnaise, with French fries	151 K
BLT SANDWICH Bacon, tomato, lettuce sandwich with French fries	133 K
SPAGHETTI CARBONARA Spaghetti with cream sauce, onion, mushroom, bacon, basil and parmesan cheese	159 K
SPAGHETTI BOLOGNAISE Spaghetti with meat sauce and parmesan cheese	159 K
MARGARITA PIZZA Sliced tomato, tomato sauce, sliced basil, oregano and mozzarella cheese	133 K
SANTI MANDALA PIZZA Chicken, ham, sliced mix capsicum, mushroom, sliced tomato, oregano, and mozzarella and parmesan cheese	179 K

NASI GORENG Vegetable fried rice with bean crackers and sate tempeh	127 K
BIHUN GORENG Fried rice noodles & vegetable with red curry tofu and bean crackers	127 K
VEGETABLE SANDWICH Brown toast with butter, lettuce, tomato, cucumber and avocado with French fries	127 K
CURRY Vegetable with curry sauce served with steamed rice	103 K
PIZZA With mix vegetable, mozzarella cheese, and parmesan cheese	138 K
BURGER Tempeh, corn, proteina, butter, lettuce, tomato burger served with French fries	127 K

Kid Menu

SHAUN THE SHEEP FISH FINGER	75 K
Deep fried breaded fish, served with tartar dipping sauce an French fries	
PINOCCHIO CHICKEN FINGER	64 K
Deep fried breaded chicken served with tartar dipping sauce and French fries	
POWER RANGER CHICKEN WING	64 K
Deep fried breaded stuffed chicken wing served with tomato ketchup, mayonnaise and French fries	
TOM & JERRY CHICKEN SATAY	64 K
Chicken satay with peanut sauce and French fries	
ROBINHOOD NASI GORENG	64 K
Mini fried rice with grilled sausages and chicken satay	
LITTLE MERMAID MINI MIE GORENG	64 K
Mini fried chicken noodles with fried egg breaded prawn	
BATMAN	38 K
FRENCH FRIES	



Dessert

CREAM BRULEE With caramel sauce and mini fruit	76 K
BANANA SPLIT Banana topped with vanilla, strawberry and chocolate ice cream	76 K
APPLE CREPE Roll filling apple with pineapple sauce & ice cream	64 K
MIX FRESH FRUIT Water melon, papaya, pineapple, honey melon with sliced lime and fresh mint leaf	64 K
APPLE PIE With mini sliced fruit, fresh strawberry and chocolate sauce	64 K
BANANA FRITTER With brown sugar, honey and vanilla ice cream	64 K
BUBUR KETAN HITAM Black sticky rice porridge with coconut milk & dadar gulung cake	64 K
ICE CREAM Strawberry, vanilla, chocolate with chocolate sauce, fresh strawberry chocolate stick	64 K
PANCAKE Banana & chocolate layer pancake with strawberry comfort, chocolate sauce and strawberry ice cream	64 K

INDIAN

CHICKEN TIKKA MASALA Indian chicken curry with mini panipuri and coconut chutney	152 K
DAL TADKA With Manipuri and coconut chutney	172 K
CHICKEN TANDOORI Roast chicken with pulka bread and coconut chutney	152 K
GRILLED VEGETABLE SANDWICH With French Fries and Green Chutney	152 K
INDIAN PIZZA BITES & FRENCH FRIES White bread, boiled corn, cheese fresh coriander and chili flakes	152 K
CHOLE BATURE Indian chickpeas curry and bhature bread with coconut chutney alsoo subji	172 K



CHICKEN TIKKA MASALA



Beverage List

Non Alcohol

SOFT DRINKS **30 K**

Coca Cola, Cola Zero, Sprite, Soda Water

MINERAL WATER

Small **40 K**

Large **60 K**

Sparkling **45 K**

JUICE OF THE DAY **30 K**

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

MIXED JUICE **35 K**

CLEANSING THE BODY **50 K**

Lime juice, ginger & honey

CALM SPIRIT **50 K**

Lime juice, ginger & pineapple



CITRUS FIZZ

Beers

SMALL BEER **65 K**

Mocktail

GINGER FIZZ **50 K**

Ginger , lime juice , simple syrup , soda water

CITRUS FIZZ **50 K**

Orange juice, lime juice ,simple syrup, soda water

SQUASH **50 K**

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



BEVERAGE LIST

Local Cocktail

ARAK ATTACK 85 K
Palm spirit , fresh lime juice topped with sprite

MANGO SPLASH 85 K
Palm spirit , lime juice , mango juice , basil leaf

SWEET LOVE 85 K
Palm spirit, lime juice , rosella syrup

Cocktail

CAIPIROSKA 85 K
Vodka, white sugar ,lime juice

CAIPIRINHA 85 K
Light rum, brown sugar, lime juice

CAIPIMANDALA 85 K
Palm spirit, white sugar, lemongrass, lime juice

MOJITO 85 K
Light rum , lime , sugar, top with soda water

MARGARITA 85 K
Tequila, triple sec,lime juice

DAIQUIRI 85 K
Light rum, lime juice

BLACK CURRANT MOJITO 85 K
Light rum,,black currant liqour, lime juice, soda water

NEGRONI 85 K
Gin, campari, martini

LONG ISLAND ICE TEA 90 K
Vodka, light rum, gin, tequila, triple sec, lime juice

BLACK RUSSIAN 85 K
Vodka , coffee liqueur, coke

COFFEE MARTINI 85 K
Vodka, Coffee liqueur, espresso

SWEET OMRACH 85 K
Omrach whiskey , honey, sweet & sour and crushed orange.

LIME CRUSH 85 K
Vodka and pineapple liqueur over muddled lime.

ILLUSION 90 K
Vodka, melon, coconut and blue curacao liqueurs, with lime and pineapple juice

WHISKEY SMASH 85 K
Omrach whisky, sweet sour, over crushed lime fruit , mint leave and brown sugar

COSMIC COLADA 85 K
Vodka ,pineapple and coconut liqueurs, coconut cream and pineapple juice.

BANANA DELIGHT 85 K
Vodka , banana , coffee and butterscotch liqueurs

Mixed Drink

WHISKEY RED LABEL COKE 85 K

WHISKEY BLACK LABEL COKE 100 K

OMARCH WHISKY 80 K

VODKA COKE 80 K

RUM COKE 80 K



BEVERAGE LIST

Local Wine

	Glass	Bottle
AGA ROSE	120 K	500 K
AGA WHITE	125 K	550 K
CHARDONNAY TWO ISLAND	168 K	650 K
MERLOT TWO ISLAND	168 K	650 K
SHIRAZ TWO ISLAND	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 CABERNETMERLOT 375 ML	115 K	300 K

Imported Wine

Argentina

DESTINO MALBEC DESTINO		850 K
SAUVIGNON BLANC		850 K

Australia

JACOB CREEK CHARDONNAY		850 K
------------------------	--	-------

France

DOURTHE BORDEAUX SAINT-EMILLION		975 K
DOURTHE BORDEAUX ROUGE		880 K



nasí balí

Ubud