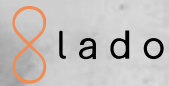




Connecting Farms & Tables, Locally Grown





Blado Restaurant was born from the vision of two young Balinese who witnessed the growing imbalance in their homeland — where rapid development often overlooks local people, traditions, and the natural environment.

With a deep love for Bali and a shared commitment to preserving its culture and supporting its people, they created Blado as more than just a restaurant — it's a movement. A place where every dish tells a story, every ingredient is thoughtfully sourced from local farmers, and every guest is invited to experience the real spirit of Bali.

Blado is a tribute to the flavors, values, and soul of Bali — a space built to protect what matters: culture, community, and nature.

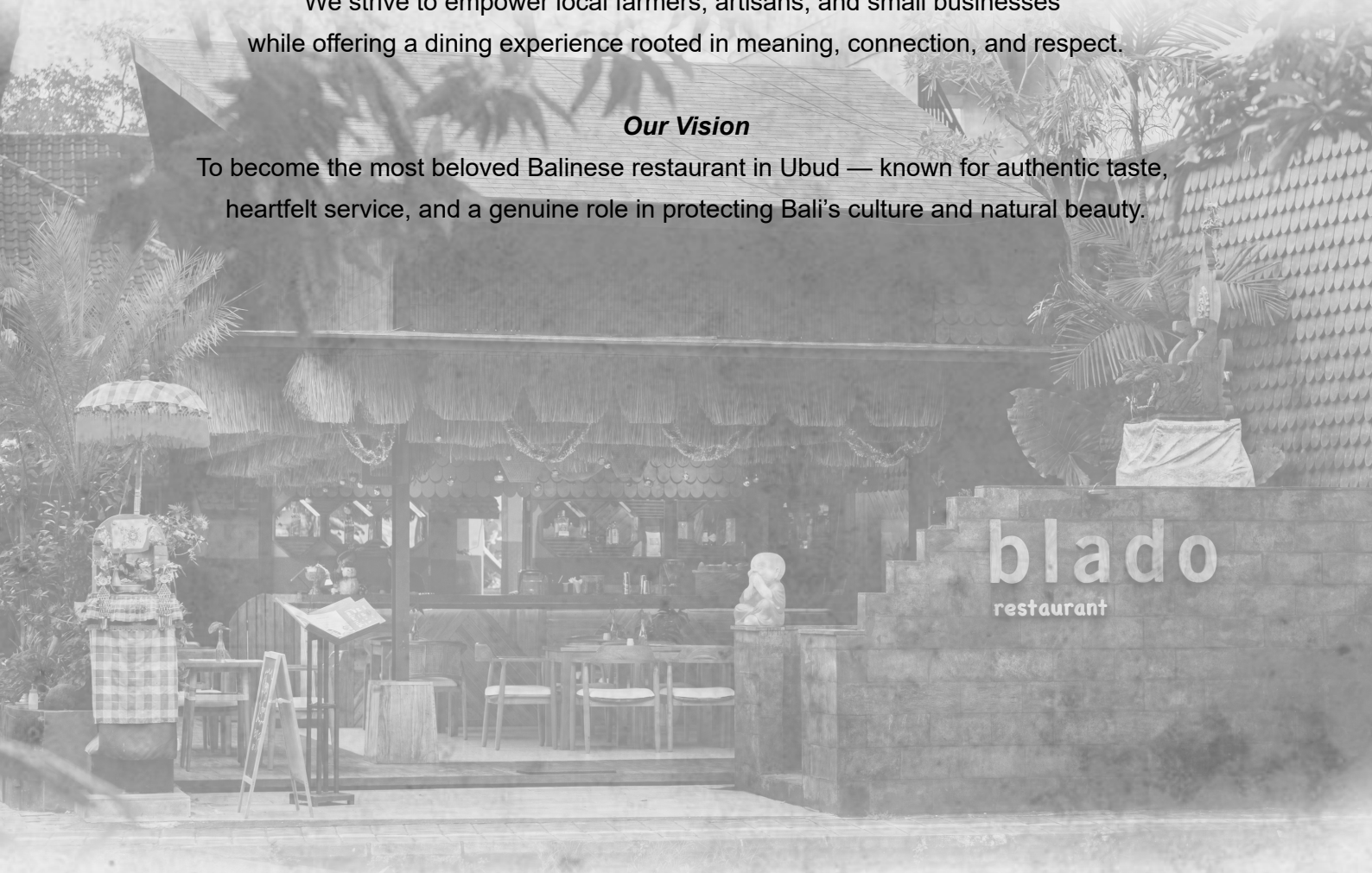
Our Mission

Blado Restaurant is committed to preserving and advancing Bali's rich culinary heritage through authentic flavors and sustainable practices.

We strive to empower local farmers, artisans, and small businesses while offering a dining experience rooted in meaning, connection, and respect.

Our Vision

To become the most beloved Balinese restaurant in Ubud — known for authentic taste, heartfelt service, and a genuine role in protecting Bali's culture and natural beauty.



BREAKFAST & BRUNCH CORNER

EGG BENEDICT

poached egg, hollandaise sauce, English muffin, chicken sausage, pork bacon and mixed salad

59K

SUNRISE BREAKFAST

Egg sunny-side up, chicken sausage, pork bacon, grilled tomatoes and mixed salad

57K

GOLDEN MORNING OMELETTE

Egg, roasted bell pepper salsa, chicken sausage, pork bacon, grilled tomatoes and mixed salad

58K

SUNNY GARDEN PLATTER

Creamy scrambled eggs, with pita bread and avocado salsa. Combined with grilled tomatoes and mixed salad

57K

AVOCADO CHICKEN BRUNCH

Grilled chicken breast, rosemary onion ring, sautéed cherry tomatoes and mushrooms, spinach, avocado, served honey mustard and yogurt

85K

BIG BREAKFAST

Omelet, bacon, sausage, accompanied by sautéed mushroom, baked bean, edamame, tomatoes cherry, creamy spinach and toasted sourdough, guacamole, mixed salad the top honey mustard

95K

MIE GORENG

Egg noodles, vegetables, sunny-side up, chicken satay, garlic crackers & sambal ulek

49K

TROPICAL BLADO BOWL

A blend of mango and banana mixed with honey, yogurt, and fresh milk for a smooth and creamy base. Topped with homemade granola, coconut flakes, chia seeds, fresh slices of banana and strawberry.

55K



DRAGON SMOOTHIE BOWL

Dragon fruit mixed with yoghurt, milk for a smooth and creamy base, topped with coconut flakes, chia seed, sliced roasted almonds and strawberry

45K

MANGODRAG SMOOTHIE BOWL

A blend of mango and dragon fruit, milk, honey, mint, chia seed, sliced banana, strawberry and granola

55K

STRAW & BANANA SMOOTHIE BOWL

A blend of strawberry and banana, honey, milk, mint, chia seed, granola, topped with sliced roasted almonds and coconut flakes

45K

INDONESIAN FRIED RICE

Fried rice, vegetable, sunny-side up, chicken satay, garlic crackers & sambal ulek

49K

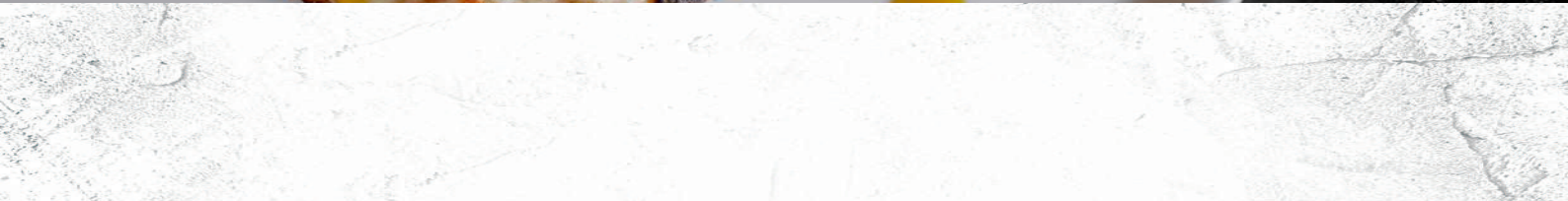




CHICKEN PARMIGIANA

Breaded chicken breast, lightly fried and topped with rich tomato sauce, melted mozzarella and parmesan. Baked until golden and served warm.

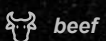
85K



CHIPOTLE CHEESE BURGER 🍔

A juicy & melted cheese, homemade beef patty grilled to perfection and served on a soft, toasted bun. Topped with cucumber, onion, green chilli, pickles, and cheese, accompanied by crispy fries for a timeless, satisfying burger experience.

110K



beef

All prices are listed in thousands of Rupiah and are subject to a 10% government tax and a 6% service charge.

SMALL BITES

CORN FRITTERS

Crispy sweet corn with a mixture of traditional Balinese spices, served with fresh dabu dabu chili sauce

35K

SURF & TURF DUMPLING



Delicate steamed dumplings filled with a savory minced chicken, served with a rich fish gravy and a drizzle of fragrant sesame oil sauce for an depth of flavor

45K

SAMOSA



Golden, crispy pastry pockets filled with a savory mix of spiced mashed potatoes, carrot chunk, peas and aromatic herb, served with curry sauce

45K

CHICKEN ADANA KEBAB



Marinated minced chicken with dry spices, coriander leaves.

55K



LUMPIA BAMBU

The characteristic of Central Javanese spring rolls with a mixture of young bamboo, shrimp, chicken with a savory taste, combined with Vietnamese sweet and sour sauce.

75K

SALAD & SOUP



DUMPLING LAKSA SOUP

Savory broth with a mixture of laksa spices and coconut milk
• with gyoza filling, glass noodles, bean sprouts, prawn.



80K

SOTO AYAM

Our signature Soto Ayam features tender chicken in a savory, spiced broth with a unique Blado twist. Infused with aromatic herbs and traditional spices, served with crispy fried shallots for a truly authentic and comforting experience.

49K

VEGETABLES SALAD

A vibrant mix of greens, creamy brie cheese, chunky avocado and crisp onions, topped with crunchy cashews. Drizzled with balsamic dressing and served with toasted sourdough for a satisfying finish.

51K

AVOCADO CHICKEN SALAD

A refreshing mix of greens, juicy cherry tomatoes, crisp cucumbers and creamy avocado slices, topped with tender grilled chicken and crumbled feta cheese. Drizzled with a light honey mustard dressing for a perfect balance of flavors.

76K



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BACON CARBONARA 🐷

Creamy pasta tossed with crisp, smoky bacon in a velvety sauce made from eggs, parmesan cheese and black pepper. Finished with a sprinkle of fresh parsley for a rich, indulgent classic. Choose between penne or spaghetti for your perfect plate.

89K

BOLOGNAISE PASTA 🐮

Hearty pasta served with a rich, savory bolognese sauce made from tender ground beef, slow-simmered with tomatoes, onions, and aromatic herbs. Topped with freshly grated Parmesan cheese for a classic and comforting dish.

90K

JANGAN PIZZA 🌿

mozzarella cheese, mixed bell pepper and mushroom

85K

MEAT LOVER 🏆



Homemade pizza with grilled meat such as chicken breast, pork belly, then filled with mixed bell onion garlic. For the special sauce, it is sprinkled with dry spices, creating an amazing taste.

90K

GRILLED CHICKEN

Tender grilled chicken breast stuffed with cheese and vegetables, served with creamy mashed potatoes, sautéed vegetables and a rich mushroom sauce. A satisfying and flavorful dish with a perfect balance of ingredients.

89K

GRILLED TUNA HERB 🏆



Perfectly grilled tuna served with crispy potato wedges, fresh vegetables, vibrant bell pepper coulis and a zesty creamy lemon mustard sauce. A delicious and well-balanced dish that highlights the delicate flavors of the fish.

110K

TENDERLOIN 🐮

Juicy, grilled Australian beef tenderloin served with creamy mashed potatoes, sautéed vegetables and a savory herb butter sauce. A rich and indulgent dish that highlights the tender, flavorful beef.

210K

WESTERN DISHES



🐷 pork

🌿 vegan

🐮 beef

All prices are listed in thousands of Rupiah and are subject to a 10% government tax and a 6% service charge.

REMIND YOU TO BALI



NASI GORENG PORK BELLY



The taste fried rice is typical of Bali with the aroma of traditional, meet pork belly & spices, served with bitter crackers & acar.

85K



MIE BLADO BALI

The taste of fried noodles is typical of Bali with the aroma of traditional spices. Served with roast chicken, bitter crackers and acar.

75K

AYAM PANGGANG

Open-grilled chicken topped with Taliwang-style sambal, served with steamed rice, onion crackers, and a fresh side of cabbage, cucumber, tomato, and long beans. A flavorful and balanced dish with a traditional touch.

60K

BEBEK BAKAR HITAM

Marinated duck slow-cooked to tender perfection, then grilled until smoky. Served with steamed rice, black paste and mango salad authentic west Java.

75K

CRISPY DUCK

Marinated duck slow-cooked to tender perfection, then deep-fried until crispy. Served with steamed rice, two kinds of sambal, onion crackers and a side of fresh urab for a flavorful and authentic experience.

125K





SATE LILIT

Minced chicken blended with a homemade spice mix, grilled to perfection and served with steamed rice, two types of sambal, fresh urab, and onion crackers. A flavorful and authentic Balinese specialty.

65K

SATE AYAM

Grilled chicken skewers marinated in a blend of aromatic spices, served with a rich peanut sauce and a side of rice cakes. A classic Indonesian favorite with bold, savory flavors.

75K

BEEF RENDANG

A rich and spicy Indonesian stew featuring tender beef slow-cooked in a fragrant blend of coconut milk, lemongrass, galangal, and spices until deeply flavorful. Served with steamed rice for a hearty and satisfying meal.

117K



PORK RIB 🐷

Grilled pork rib with the taste spices accompanied by vegetable and Asian dabu dabu

140K

SWEET TEMPTATIONS



DADAR GULUNG

Coconut sauce, crepe, palm sugar.

27K

PANDAN PUDDING

Mango sauce, rice flour, vla.

25K

BLACK PUDDING

Black sticky rice, fresh fruits, coconut mouse.

25K

MANGO STICKY RICE

Glutinous rice, fresh mango, mango smoothie.

27K



"We honor Indonesian culinary traditions by sourcing fresh ingredients from local farmers and supporting nearby businesses, creating a dining experience that celebrates community and sustainability."

BLADO – *Our Brand Values*

B – *Bold Flavors*

Celebrating the rich and diverse tastes of Indonesian cuisine.

L – *Local Ingredients*

Sourcing fresh produce and products from nearby farmers and artisans.

A – *Authentic Recipes*

Honoring traditional cooking methods passed down through generations.

D – *Diverse Offerings*

Blending classic dishes with innovative fusion creations.

O – *Open Community*

Fostering a welcoming space that supports local businesses and cultural appreciation.



Blado Restaurant

Jl. Raya Pengosekan, Ubud, Gianyar 80571

 +62 858 4716 8474  bladorestraurant  Blado Restaurant  Blado Restaurant

BEERS

- BINTANG 45K

CRAFT BEER

- PILSNER 65K
ISLAND BREWING
- SUMMER PALE ALE 85K
ISLAND BREWING

SIGNATURE COCKTAIL

- COCONUT MOJITO 145K
rum, coconut liquer, coconut water, refresing mint
- HONEY GARDEN 145K
tequila, honey, tropical juice, citrus, red chili, basil
- EDELFLOWER NEGRONI 145K
archipelago gin, edelflower liquer, campari, sweet vermouth
- ESPRESSO JAVA MARTINI 145K
vodka, creame de java, vanilla, espresso
- SUMMER FOREST 145K
rum, passion pure, mango juice, sour mix
- CLOVER CLUB 145K
archipelago gin, citrus, local raspberry, foamee

CLASSIC COCKTAIL

Happy Hour 5 - 8 pm

- PORN STAR MARTINI 145K
vodka, passion fruit, sour mix, vanilla, top with sparkling
- WHISKY SOUR 145K
whisky, lime juice, simple syrup, foamee
- APEROL SPRITZ 145K
aperol, soda, sparkling wine
- NEGRONI 155K
gin, campari, sweet vermouth
- PINA COLADA 145K
rum, coconut liquer, pineapple juice, coconut milk
- MAI TAI 145K
rum, pineapple juice, orgeat, sour mix, myers rum on top
- AMARETTO SOUR 145K
amaretto, lime juice, simple syrup, foamee
- MOJITO 145K
rum, sour mix, mint leaves, lime wedges, top with soda
- COSMOPOLITAN 145K
vodka, orange liquer, sour mix, cranberry juice
- SEX ON THE BEACH 145K
vodka, peach, orange juice, pineapple juice, cranberry juice on top
- MARGARITHA 145K
tequila, orange liquer, sweet and sour
- STRAWBERRY DAIQUIRI 145K
rum, strawberry, sour mix

SPIRITS

WHISKEY 1 shot : 45 ml

- JAMESON 95K
- JACK DANIEL 95K
- JW BLACK LABEL 95K

- JW RED LABEL 75K
- JIM BEAM 75K

VODKA

- GREY GOOSE 95K
- SKY VODKA 75K

GIN

- TANQUERAY 85K
- BOMBAY SAPPHIRE 85K
- EAST INDIES GIN 85K

RUM

- BACARDI 75K
- MYERS RUM 85K

TEQUILA

- JOSE CUERVO 85K

LIQUEUR

- BAILEY'S IRISH CREAM 75K
- AMARETTO
DISARONNO 75K
- KAHLUA 85K