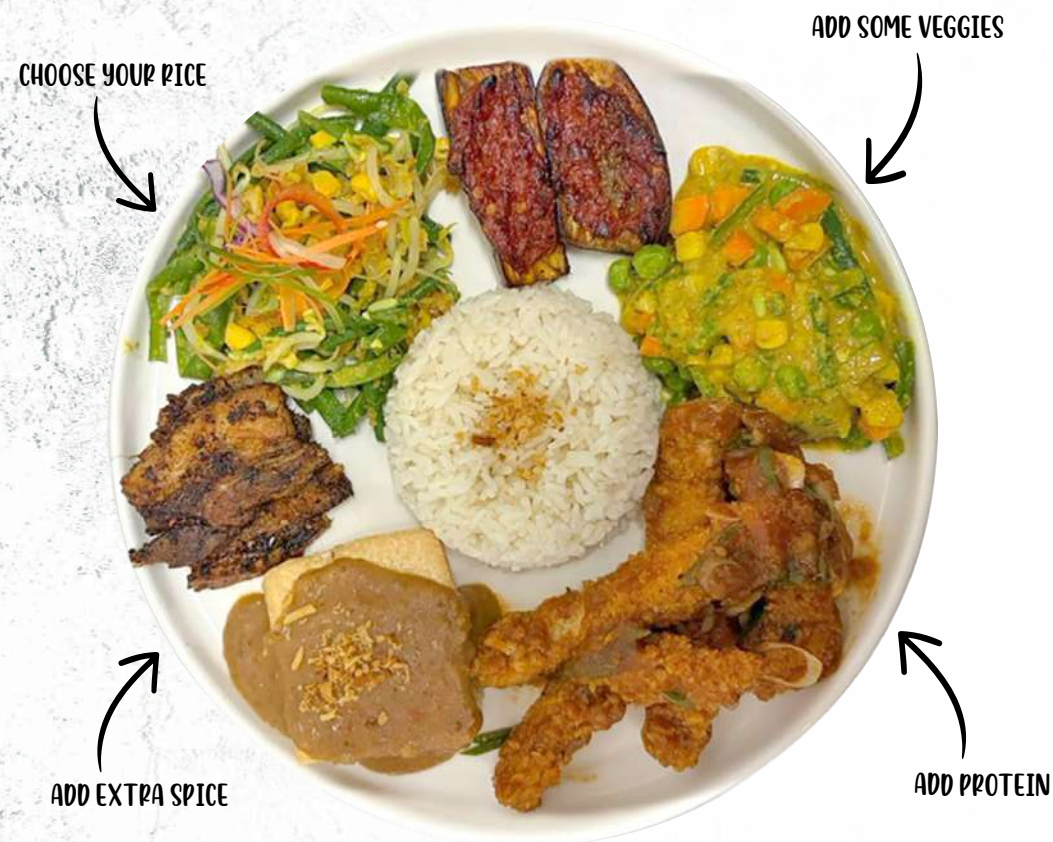


HOW TO ORDER ?

- 1. Pick your rice base
- 2. Choose your toppings
- 3. Add extra spice



“ NASI CAMPUR ”

a traditional Balinese dish consisting of a portion of rice served with various side dishes

CHOOSE YOUR FAVORITE RICE

White rice 15K



Fat Yellow rice 18K



CHOOSE YOUR TOPPINGS

“ Vegetables ”



Jackfruit curry lo-deh
Jackfruit stew with a mixture of spices, coconut milk and a few bay leaves. This dish is a favorite of Balinese people during holidays.
16K



Carrot & green bean glazed garlic
Carrots & bell, beans stir-fried with chopped garlic.
16K



Steamed sweet corn
Boiled corn, green bean, carrot, coriander leaves, garlic, and shallot.
16K



Steamed peanut green bean & bean sprout
Blanched green beans, sprouts, onion, garlic and coriander leaves.
16K



Fried onion vegetables
Boiled long beans mixed with grated coconut, fried onions, fried garlic, shrimp paste and coconut oil.
16K



Madras beans
Coconut milk, beans, shallot, carrot, coriander, curry seasoning.
16K

“ Best meet Vegano ”



Braised tempeh
Delicious sweet savory crunchy tempeh.
16K



Tofu Bean Chew
Blanched tofu, caramelized sweet soya.
16K



Shredded jackfruit
Slow cook jackfruit-tender and the delicious sweet crunchy.
18K



Crispy corn
Crunchy, sweet-savory corn cake
16K



Sweet & spicy grilled eggplant
Grilled eggplant, sambal merah, sweet soy.
16K



Tempeh croquettes
Crunchy tempeh with herb.
18K



Jackfruit serundeng
Simmered jackfruit in fragrant spices and serundeng.
18K

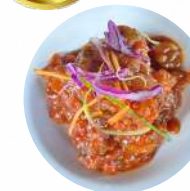
“ Best Meat & Egg Score ”



Bistic beef
Beef stew with spices, serundeng.
35K



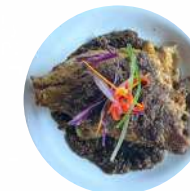
Kebab chicken satay
Marinated minced chicken with dry spices, coriander leaves.
35K



Crispy chicken finger
Sliced chicken breast, egg, leek, local celery and tempura.
25K



Soy eggs
Savory soft boiled egg the marinated in a fragrant sesame.
24K



Black duck spices
Duck simmered in spices-black sauce.
27K



Braized peanut pork belly
Grilled pork belly simmered the peanut sauce.
28K



Omelet martabak
Juicy omelette with local herb.
20K



Balinese chicken roll
Tender chicken covered in suna cekuh.
20K



Rendang daging
Simmered beef in fragrant spices and coconut milk.
35K



Iga Rempah
Pork stew with Balinese spices.
35K

“ Add Extra Spice ”



Mango chili relish
3K



Sambal matah
3K



Sambal merah
3K



Sambal suna cekuh
3K



COFFEE

Hot and Ice	
• ESPRESSO	25K/35K
• LONG BLACK	33K
• CAPPUCINO	38K
• CAFFE LATTE	38K / 43K
• PICCOLO	33K
• MACCHIATO	35K
• FLAT WHITE	35K
• MOCHACHINO	40K / 45K
• AFFOGATO	40K
ADDITIONAL SHOT	10K
OAT MILK	15K

HEALTHY JUICE

• GREEN BOOSTER	45K
pineapple, english spinach, mint leaves, honey	
• RED MANGO	45K
dragon fruit, mango, plain yogurt, honey	
• WHOLE COCONUT	35K

SMOOTHIES

• BANANA STRAWBERRY	45K
banana, strawberry, plain yogurt, milk	
• STRAWBERRY BASIL	45K
strawberry, banana, yogurt, basil, milk	
• MIX BERRY	45K
mix berry, pineapple, plain yogurt	
• MANGO BANANA	45K
mango, banana, yogurt, milk	

MILKSHAKE

• VANILLA	40K
• STRAWBERRY	40K
• CHOCOLATE	40K

TEA

Hot and Ice	
• ENGLISH	35K
BREAKFAST TEA	35K
• CHAMOMILE TEA	35K
• GREEN TEA	35K
• LEMON TEA	35K
• ICED TEA	43K
• ICED LYCHEE TEA	

FRESH JUICE

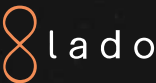
• WATERMELON	35K
• BANANA	35K
• MANGO	35K
• ORANGE	45K
• MIX JUICE	45K

MOCKTAIL

• LYCHEE BREEZE	45K
lychee, apple juice, cranberry	
• MANGO MULE	45K
mango, lime, ginger syrup, cucumber	
• SOUR GINGER	45K
home made ginger syrup, citrus chunk, top with lemonade	
• SEASONAL GRANITAS	45K
seasonal fruit, sour mix	

SOFT DRINK

• MINERAL WATER	28K
• SPARKLING WATER	38K
• COCA COLA	30K
• COKE ZERO	30K
• SODA WATER	30K
• TONIC WATER	30K
• SPRITE (LEMONADE)	30K



"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.



NASI CAMPUR BALI

Blado's signature dish with steamed rice accompanied by crispy fried pork belly, chicken sate lilit, shredded chicken with sambal matah, fresh urab, grilled prawn and onion crackers. A vibrant mix of traditional Balinese flavors and textures.

99K



NASI CAMPUR IGA

The taste of Balinese in one plate

99K