



Nag Shampa Menu





“and I said to my body, softly ‘I want to be your friend”

APPETIZERS

THAI GREEN PAPAYA SALAD

CUCUMBER & EDAMAME with vinegar & olive oil

TOMATO, MANGO & PUMPKIN SEEDS with vinegar, chilli & olive oil

TOMATO & FETA SALAD with a honey citrus dressing

NAG SHAMPA MIXED GREENS with edible flowers & a mint dressing

CAESAR SALAD

AVOCADO TOMATO & MOZZARELLA with balsamic

TOFU, CHICKPEA & TOMATO SALAD with a lemon & dill dressing

TOM KHA GAI

MANGO GAZPACHO

MUSHROOM CAPPUCCINO

SWEET CORN FRITTAS

VEGETABLE SPRING ROLLS

SUMMER VEG RICE PAPER ROLLS

BRUSCHETTA with TOMATO, BASIL & MOZZARELLA

VEGETABLE FAJITAS or QUESADILLAS



INDONESIAN

CHAP CAY

organic vegetables, mushroom & noodle soup

NASICAMPUR

Bali National dish with tempe, tofu, mixed vegetables & egg

NASIGORENG

fried rice, organic vegetables, egg & fried shallots

MIE GORENG

spicy noodles & fresh vegetables

GADOGADO

steamed seasonal vegetables with crackers & peanut sauce

ORGANIC BALINESE VEGETABLE CURRY

served with white or red rice

BALINESE GREEN BEAN SALAD

with fresh shredded coconut



MAIN COURSE

ROASTED VEGETABLES with QUINOA & NUTS
MAPLE SYRUP MARINATED TEMPE & POTATO SATE
SALAD OF WARM QUINOA, SWEET POTATO & LEEKS
SOBA NOODLES tossed with FRESH VEGETABLES & OLIVE OIL
RED RICE BOWL with ASPARAGUS, BLACK BEAN,
VEGETABLES & FRIED TOFU
MEDITERRANEAN GRILLED VEGETABLES with HALOUMI
LENTIL, BEETROOT & ZUCCINI with SEASONAL HERBS
ROASTED PUMPKIN, CHICK PEA & QUINOA with fresh picked
GARDEN VEGETABLES
AVOCADO & LENTIL with POMEGRANATE & BASIL LEAVES
SPAGHETTI with PESTO, AGLI OGLIO or ARRABIATA SAUCE
BEETROOT & MUSHROOM RISOTTO with crushed walnuts
GARDEN VEGETABLE TEMPURA & Asian dipping sauce
VEGETARIAN PIZZA
RED or GREEN THAI, INDIAN or BALINESE YELLOW CURRY

*All the above dishes can be served with chicken, prawns or fish. Or you can choose from the following recipes.

CHICKEN AND FISH

SOTO AYAM

chicken glass noodle soup with mixed vegetables, egg and a squeeze of fresh lime

CRISPY PESTO BARRAMUNDI or SALMON

CHICKEN CORDON BLEU

ROAST CHICKEN with BAKED POTATOES & SEASONAL
VEGETABLES

PAD THAI

CHICKEN or PRAWN SATE

CHICKEN LILIT

minced chicken grilled on lemongrass sticks

AYAM BETUTU

a traditional dish of steamed chicken with Balinese spices

CHILDRENS MENU

MAC & CHEESE

SALMON FISH CAKES

CHICKEN GOUJANS & CHIPS

SAUTEED GREEN VEGETABLES

MASHED POTATO

PASTA

PIZZA

SWEET CORN FRITTAS

CHICKEN PIE

DESSERT

LEMONGRASS PANNA COTTA
LEMON TART
CHOCOLATE BROWNIE
PINEAPPLE CARPACCIO
PISANG GORENG Balinese Banana Fritters
CHOCOLATE MOUSSE with DRAGON FRUIT
PASSIONFRUIT CHEESECAKE
COCONUT PUDDING
STICKY TOFFEE PUDDING
CHOCOLATE or BANANA CAKE
BLACK RICE PUDDING with COCONUT CREME
DADAR GULUNG Balinese pancakes with palm sugar

SNACKS

MIXED LOCAL FRUIT PLATE
CHIPS & SAMBAL MATA
SPRING ROLLS fresh or fried
DIPPING VEGETABLES with HUMMUS
SCONES with HOMEMADE DRAGONFRUIT JAM
LOCAL FRUIT CHIPS
ENERGYBALL
BALINESE RICE and BROWN SUGAR BALL
HOMEMADE COOKIES
BANANA BREAD
BLUEBERRY MUFFINS



FRESH JUICES

NAG SHAMPA GREEN
TUMERIC
WATERMELON
ORANGE
CARROT

*Our kitchen will happily create a juice of your choice too

HOT DRINKS

COFFEE
CAPPUCCINO/ESPRESSO/LATTE
BALI KOPI
SELECTION of BOX TEAS
HOT CHOCOLATE

FRESH TEAS

TUMERIC TEA
(Tumeric, lemon or lime, pinch of black pepper)
FRESH LEMON and GINGER, CINNAMON, MINT TEA
with local honey