

# Breakfast

07:00 - 16:00

## Fruity

<b>FRUIT BOWL (V, GFO)</b> Seasonal fruits, homemade granola & coconut yoghurt	<b>70K</b>
<b>SUNSHINE SMOOTHIE BOWL (V, GFO)</b> Banana, mango, pineapple, coconut, orange zest, homemade granola & pineapple salsa	<b>85K</b>
<b>ACAI SMOOTHIE BOWL (V, GFO)</b> Acai, banana, mixed berries, strawberry, apple, coconut & homemade granola	<b>100K</b>
<b>BOWL ADD-ONS</b>	
+ extra homemade granola	10K
+ natural honey	15K
+ extra peanut butter	10K
+ extra coconut yoghurt	10K

## Sweets

<b>BIRCHER MUESLI (V)</b> Poached pear, dragon fruit, strawberry, cinnamon, cashew & sesame brittle	<b>80K</b>
<b>BUTTERMILK PANCAKES</b> 3 pancakes, berries, whipped butter & maple syrup	<b>85K</b>
<b>AMERICAN STYLE PANCAKES</b> 3 pancakes, scrambled eggs, crispy bacon & maple syrup	<b>90K</b>
<b>BANANA &amp; PEANUT BUTTER PANCAKES</b> 3 pancakes, homemade peanut butter, honeycomb, shaved coconut, almonds & maple syrup	<b>80K</b>

**HOMEMADE CINNAMON ROLL** 30K  
with vanilla glaze and lime zest

**HOMEMADE BANANA BREAD** 30K  
with honeycomb butter

Please check our display for today's cakes & treats!



# nüde All Day

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## Savoury

<b>SMASHED AVOCADO (VO, VG, GFO)</b> Feta, lime, chili, coriander, dukkah & sourdough toast	<b>75K</b>
* swap for vegan feta + add eggs any style (2)	20K 25K
<b>TRUFFLE SCRAMBLED EGGS (VG, GFO)</b> With parmesan, chives & sourdough toast	<b>75K</b>
<b>SHAKSHOUKA (GFO)</b> Poached eggs, tomato, red onion, parsley, dukkah & sourdough toast	<b>90K</b>
+ add beef chorizo sausage	40K
+ add chicken meatballs	35K
<b>NÜDE POACHED EGGS (GFO)</b> Two poached eggs on toasted english muffin, homemade hollandaise & your choice of:	
<b>Benedict (with ham)</b>	<b>95K</b>
<b>Florentine (with spinach)</b>	<b>85K</b>
<b>Norwegian (with smoked salmon)</b>	<b>110K</b>
<b>SAUSAGE &amp; EGG MUFFIN</b> Pork sausage patty, cheddar, sunny side up egg with tomato ketchup on the side	<b>80K</b>
+ add hash brown	30K
<b>BACON &amp; EGG BUN</b> Crispy bacon, chili relish & mayonnaise	<b>75K</b>
<b>SWEETCORN FRITTERS</b> Avocado salsa, crispy bacon, poached egg & coriander	<b>90K</b>
+ add halloumi	20K

## Sides

<b>EGGS ANY STYLE (2)</b>	<b>25K</b>	<b>SPINACH SAUTEED</b>	<b>30K</b>
<b>SMOKED SALMON</b>	<b>60K</b>	with garlic and lemon	
<b>CRISPY BACON</b>	<b>35K</b>	<b>HASH BROWN (2)</b>	<b>30K</b>
<b>CURED HAM</b>	<b>30K</b>	<b>HALLOUMI</b>	<b>40K</b>
<b>PORK SAUSAGE (2)</b>	<b>40K</b>	<b>SCRAMBLED TOFU</b>	<b>20K</b>
<b>BEEF CHORIZO SAUSAGE</b>	<b>40K</b>	<b>GARLIC CHILI MUSHROOMS</b>	<b>25K</b>
<b>CHICKEN MEATBALLS</b>	<b>35K</b>	<b>GLUTEN FREE TOAST</b>	<b>25K</b>
<b>AVOCADO (SLICED OR SMASHED)</b>	<b>30K</b>	<b>SOURDOUGH TOAST</b>	<b>20K</b>
<b>BAKED BEANS</b>	<b>25K</b>		

# Lunch

FROM 12:00

## Salads & Bowls

<b>NÜDE'S CAESAR (GFO)</b> Grilled chicken, crispy bacon, baby gem, avocado, soft boiled egg, parmesan & croutons	<b>120K</b>
<b>CHIPOTLE CHICKEN BURRITO BOWL</b> Spiced chicken breast, white rice, guacamole, pico de gallo, black beans, sweetcorn, cheddar cheese, tortilla chips, baby romaine & chili lime crema	<b>115K</b>
<b>TUNA POKE BOWL</b> Sushi rice, sesame seeds, edamame, grated carrot, avocado, red radish, pickled ginger, sriracha mayonnaise & sesame soy dressing	<b>115K</b>
<b>POMELO SALAD (V)</b> Mixed leaves, pomelo, feta, avocado, red radish, fennel, pumpkin seeds, herbs & house dressing	<b>90K</b>
<b>FALAFEL SALAD (V)</b> Falafel, watercress, kale, pickled beetroot, red cabbage, cherry tomato, mixed seeds & tahini dressing	<b>80K</b>
<b>WATERMELON &amp; FETA (VG, GF)</b> Watermelon, feta, basil, mint, red onion, cashews, green & black olives	<b>80K</b>

## Sandwiches & Flatbread

<b>CHICKEN BLT SANDWICH</b> Chicken, crispy bacon, lettuce, tomato, chili mayonnaise on ciabatta with a side of homemade potato chips	<b>110K</b>
<b>STEAK &amp; MUSHROOM FLATBREAD</b> Tenderloin steak, mushroom, chimichurri, watercress & herb yoghurt	<b>115K</b>
<b>CHICKEN &amp; AVOCADO FLATBREAD</b> Chicken breast, baby romaine, avocado, tomato, pickled onion, cucumber, cheddar cheese, harissa & labneh	<b>95K</b>
<b>FALAFEL &amp; EGGPLANT FLATBREAD (VG, VO)</b> Grilled eggplant, muhammara, labneh, spinach & spring onion	<b>85K</b>



(V) VEGAN | (VG) VEGETARIAN | (GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION

\*Not all ingredients in each dish are mentioned so please inform us of any allergies at the time you order.

we add 7% service charge for our staff and a 10% government tax to all bills

# Burgers

FROM 12:00

<b>HOUSE BURGER</b>	<b>120K</b>
House ground patty, american cheese, crispy bacon, caramelised onion, zucchini pickles, lettuce, homemade BBQ sauce & mustard aioli	
<b>THE ELVIS</b>	<b>110K</b>
House ground patty, candied bacon, peanut butter & caramelised banana	
<b>SMASHED CHEESE</b>	<b>100K</b>
2x smashed house ground patties, double american cheese, chopped fresh onion & núde burger sauce	
<b>BAC &amp; BLU</b>	<b>130K</b>
House ground patty, blue cheese, crispy bacon, caramelised onion, blue cheese sauce & lettuce	
<b>CHEESE BURGER</b>	<b>100K</b>
House ground patty, american cheese, chopped fresh onion, ketchup & mustard	
<b>DOUBLE CHEESE</b>	<b>145K</b>
Double house ground patties, double american cheese, chopped fresh onion, ketchup & mustard	
<b>BIG BOOTY THREESOME</b>	<b>220K</b>
Triple house ground patties, triple american cheese, triple bacon, grilled onion & homemade BBQ sauce	

## Sauces

<b>NÜDE BURGER SAUCE</b>	<b>15K</b>
<b>HOMEMADE BBQ</b>	<b>15K</b>
<b>BLUE CHEESE</b>	<b>30K</b>
<b>JALAPEÑO INFUSED HONEY</b>	<b>15K</b>
<b>AIOLI</b>	<b>15K</b>
<b>TRUFFLE AIOLI</b>	<b>15K</b>
<b>HOT 🌶️</b>	<b>15K</b>
<b>GRAVY</b>	<b>15K</b>

Every Wednesday from 3pm

**2 For 1 Night**

YOU ONLY PAY THE HIGHER PRICED BURGER. THE SECOND IS ON US! WE WILL MAKE BOTH AT TIME OF ORDERING.

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<b>BUTTERMILK FRIED CHICKEN</b>	<b>95K</b>
Buttermilk fried chicken, american cheese, lettuce, coleslaw & chipotle aioli	
<b>CHICK-A-PEÑO</b>	<b>80K</b>
Buttermilk fried chicken, jalapeño, jalapeño infused honey & mayonnaise	
<b>BATTERED BARRAMUNDI</b>	<b>90K</b>
Battered barramundi, tartare sauce, crushed peas, cucumber ribbons & lettuce	
<b>VEGAN BURGER</b>	<b>90K</b>
Spiced chickpea patty, baba ganoush, harrisa, beetroot, apple, walnut slaw & coconut tzatziki (on vegan bun)	

**GO "NO BUN" WITH YOUR BURGER CHOICE**

On leaves +5K  
On fries +20K

**SWAP TO GLUTEN FREE BUN +15K**

## Sides

<b>SHOESTRING FRIES</b>	<b>30K</b>
<b>SWEET POTATO FRIES</b>	<b>35K</b>
<b>CLASSIC LOADED FRIES</b>	<b>60K</b>
Shoestring fries, mozzarella, cheddar cheese, bacon bits, sour cream & spring onion	
<b>CHILI FRIES</b>	<b>70K</b>
Shoestring fries, chili con carne, mozzarella, cheddar cheese, sour cream & spring onion	
<b>ONION RINGS</b>	<b>30K</b>
Battered onion rings & homemade BBQ sauce	
<b>COLESLAW</b>	<b>20K</b>
White cabbage, red cabbage, carrot, garlic, shallot & mayonnaise	
<b>HOUSE PICKLES</b>	<b>20K</b>
Zucchini, daikon, white onion & mustard seed	

**Must Try**

**APPLE PIE 30K**  
+ add vanilla ice cream 10K

**HOMEMADE CINNAMON ROLL 30K**  
with vanilla glaze and lime zest

**NÜDE BROWNIE 65K**  
Homemade brownie with vanilla ice cream

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## Extras

<b>BUTTERMILK CHICKEN FINGERS</b>	<b>50K</b>
Buttermilk fried chicken, parsley, served with your choice of sauce	
+ with blue cheese sauce	+15K
<b>HOUSE SALAD</b>	<b>20K</b>
Baby romaine, red cabbage, cherry tomato, cucumber, radish & honey mustards	

# Dinner

FROM 17:00

## Nibbles

<b>FALAFEL</b>	<b>45K</b>
Homemade falafel, labneh, dill	
<b>LASAGNE CROQUETTES</b>	<b>60K</b>
Tomato sauce, minced beef, bechamel, parmesan & breadcrumbs	
<b>MUSHROOM ARANCINI (VG)</b>	<b>65K</b>
Risotto rice, porcini mushrooms, mozzarella, parmesan, white wine, breadcrumbs & truffle aioli	

## Pastas

<b>BEEF RAGU RIGATONI</b>	<b>115K</b>
Beef shank, tomatoes, red wine, rosemary, parmesan	
<b>SEAFOOD LINGUINE</b>	<b>115K</b>
King prawn, barramundi, tuna, white wine, chili, cherry tomato, parsley, parmesan	
<b>TRUFFLE MAC &amp; CHEESE SKILLET (VG)</b>	<b>95K</b>
Macaroni, cheddar, bechamel, truffle oil	

## Meals

<b>CHILI CON CARNE</b>	<b>85K</b>
Chili con carne, white rice, chili sautéed broccoli, tortilla chips & sour cream	
+ add more chili con carne	35K
<b>GRILLED CHICKEN BREAST (GF)</b>	<b>90K</b>
Garlic chili broccoli, mashed potato, white wine gravy	
<b>FISH &amp; CHIPS</b>	<b>95K</b>
Battered barramundi, shoestring fries, mushy peas & tartare sauce	
<b>VEGAN NASI GORENG (V)</b>	<b>70K</b>
Fried white rice, tempe mendoan, carrot, green peas, leeks, garlic, ginger, seaweed floss, mixed sesame seeds, sesame oil, zucchini pickles & chili oil	



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