





breakfast

FUEL YOUR MORNING WITH US!
FREE COFFEE WITH EVERY BREAKFAST ITEM UNTIL 1 PM

CROISSANT FRENCH TOAST	70
Salted caramel, burnt caramelised banana with honey cream, strawberry compote & topped with biscoff	
BREAKFAST BOWL	60
Tropical Fresh Fruit, granola, yogurt, maple syrup & quinoa	
FLUFFY PANCAKES	65
Strawberry compote, maple syrup, honey cream & sprinkled with biscoff	
EGGS YOUR WAY	50
Eggs your way with toasted sourdough, watercress. Add Pork sausages/ Bacon (25k) Baked Beans (10k) Hash Browns (25k)	
SAUSAGE & EGG MCMUFFIN	75
Eggs your way, breakfast sausage patty, Japanese mayo on a English muffin	
CROISSANT EGGS BENEDICT	80
Two poached eggs on top of buttered croissants, ham, sautéed spinach, topped with hollandaise sauce. (Vegetarian option available)	
FULL ENGLISH BREAKFAST	100
Eggs your way with toasted sourdough, pork sausage, pork bacon, sautéed spinach & mushrooms, grilled tomato, baked beans & hash brown	

hot bites

TRUFFLE PARMESAN FRIES (v)	58
hand-cut Fries with parmesan and truffle oil	
POUTINE	65
Hand-cut Fries covered in gravy and melted cheese	
CALAMARI	68
Lightly Fried and breaded served with homemade cocktail sauce	
POPCORN CHICKEN	58
Crispy chicken bites served with wasabi-mayo sauce	
TEQUILLA BUFFALLO WINGS (5)	70
Marinated in tequila and BBQ chicken wings	
TEX-MEX QUESADILLAS (3)	65
Sizzling beef quesadillas served with guacamole, sour cream & salsa	
NACHOS	65
Tortilla chips smoothed in cheese topped with black beans, guacamole, salsa, jalapenos and sour cream	
Add minced beef	+25

the blue door mains

DRAGON STYLE NASI GORENG	80
A unique twist to the traditional Indonesian classic dish served with chicken satay and pickled root vegetables	
FISH n' CHIPS	120
Battered dory with buttery peas, homemade fries and barter sauce	
ESPETADA	110
Marinated imported beef tenderloin skewers served with sautéed vegetables and mash	
USA BEEF TENDERLOIN 200gr	135
Imported beef tenderloin accompanied with sautéed vegetables. Choice of buttery mash or fries & black peppercorn or mushroom sauce	
NUSANTARA BEEF RENDANG	92
Slow cooked beef with Indonesian spices, sautéed cassava leaves, green and red sambal, served with organic red rice and crackers	
CHICKEN MASALA CURRY	99
Savor the rich flavors of marinated slow-cooked chicken thigh, perfectly complemented by fresh pita and a side of aromatic rice and peas	

burgers

THE VEGGIE SHROOM (v)	78
Homemade grilled mushroom patty with garlic aioli and mixed greens on a brioche or sourdough bun served with hand-cut fries	
KOREAN SPICED CHICKEN	108
Marinated chicken thighs, Gochujang spices, spring onion and lettuce served on a brioche bun served with hand-cut fries	
THE TBD	125
100% gourmet beef patties, caramelized onion jam, melted cheddar, watercress and gherkins on a brioche bun served with hand-cut fries	

gourmet sandwiches and salads

TUNA AHI POKE BOWL	102
Marinated ahi tuna, sweet corn, watercress, nori, avocado, tomato salsa and edamame served with rice	
CLASSIC CAESAR	78
Crispy bacon and grilled chicken over baby romaine topped with a boiled egg, parmesan tuiles and garlic croutons	
GRILLED CHEESE (v)	70
Perfectly grilled sourdough and melted cheddar and mozzarella cheese	
Add prosciutto	+25
PULLED PORK	85
Pulled pork, watercress and garlic mayo on a brioche bun	
BACON, EGG, AVOCADO	85
Crispy bacon, egg, cheddar cheese and avocado in a special homemade sauce on toasted ciabatta	

pasta n pizza

GROWN UP MAC n' CHEESE	82
With bacon, onions and cheddar cheese	
CREAMY CHICKEN PESTO PASTA	82
Sautéed chicken in homemade pesto sauce	
SPICY SHRIMP AGLIO OLIO	80
Shrimp and zucchini in garlic and chilli oil	
PASTA BOLOGNESE	87
Beef ragout and homemade heirloom tomato sauce with fresh garlic bread	
CLASSIC MARGHERITA	78
Melted mozzarella, fresh basil and olive oil	
E TONNO	92
Grilled tuna, fresh basil and olive oil	

desserts

ARTISAN ICE CREAM	25
A French classic with a unique twist	
BAKED CHOCOLATE LAVA	55
Dark and salted caramel served with French vanilla ice cream	
STICKY TOFFEE PUDDING	49
Dates, caramel and cream served with French vanilla ice cream	

WOOD-FIRE GRILL MENU AVAILABLE FROM 5 PM
LATE-NIGHT BITES AVAILABLE UNTIL 1-2 AM

v - vegetarian

All rates are in thousand (,000) of IDR and subject to 10% government tax and 7% service

www.thebluedoorbali.com

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