



the blue door

gastro

breakfast

FREE COFFEE WITH EVERY BREAKFAST ITEM UNTIL 1 PM

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| BRIOCHE FRENCH TOAST | 70 |
| Salted caramel, burnt caramelised banana with honey cream, strawberry compote & topped with biscoff | |
| EGGS YOUR WAY | 50 |
| Eggs your way with toasted sourdough, watercress. Add Pork sausages/ Bacon (25k) Baked Beans (10k) Hash Browns (25k) | |
| SMASHED AVOCADO | 75 |
| Smashed avocado on toasted sourdough with almond, watercress and scrambled eggs | |
| EGGS BÉNEDICT BRIOCHE | 85 |
| Two poached eggs, 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 | |
| BREAKFAST BURRITO | 70 |
| Tortilla wrapped with mixed grill bell peppers, mushroom, mozzarella and scrambled eggs | |

hot bites

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| 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 | 60 |
| Crispy chicken bites served with wasabi-mayo sauce | |
| TEQUILLA BUFFALO WINGS | 68 |
| Marinated in tequila and BBQ chicken wings (5) | |
| TEX-MEX QUESADILLAS | 68 |
| Sizzling beef quesadillas served with guacamole, sour cream & salsa (3) | |
| NACHOS | 65 |
| Tortilla chips smoothed in cheese topped with black beans, guacamole, salsa, jalapenos and sour cream | |
| Add minced beef | +25 |

the blue door signatures

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| DRAGON STYLE NASI GORENG | 85 |
| 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 tarter sauce | |
| ESPETADA | 130 |
| Marinated imported beef tenderloin skewers served with sautéed vegetables and mash | |
| BEEF TENDERLOIN | 150 |
| Imported beef tenderloin accompanied with sautéed vegetables. Choice of buttery mash or fries & black peppercorn or mushroom sauce (180gr) | |
| NU SANTARA BEEF RENDANG | 92 |
| Slow cooked beef with Indonesian spices, sautéed cassava leaves, green and red sambal, served with organic red rice and crackers | |

burgers

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| 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

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| 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

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| 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 | 85 |
| Melted mozzarella, fresh basil and olive oil | |
| E TONNO | 110 |
| Grilled tuna, fresh basil and olive oil | |
| PEPPERONI | 115 |
| Spicy pork pepperoni, mozzarella, olive oil and fresh basil | |

desserts

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| 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
SUNDAY ROASTS AVAILABLE FROM 11 AM
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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