

WARUNG WARUNG



+6287727015797



@wwbajo



Warung Warung

Nasi Campur

WARUNG WARUNG

Nasi Campur, a beloved dish in Indonesian cuisine, is a culinary icon that expresses the vibrant diversity of the archipelago's flavors.

It literally translates to "mixed rice," and true to its name, it presents a delightful medley of textures, colors, and tastes on a single plate.

At its heart lies a fragrant mound of fluffy rice, accompanied by an assortment of side dishes, including meats, vegetables kerupuk and sambal.

Originating from Javanese culinary customs, Nasi Campur has evolved over centuries, influenced by cultural exchanges and regional variations across Nusantara.

Today, it stands as an emblem of Indonesia's rich culinary heritage, cherished for its diversity, complexity, and sheer deliciousness.

NASI CAMPUR VEGGIE



55

Lomak, telur, tempe, kerupuk, sambal, nasi putih

Lomak, egg, tempeh, crackers and sambal, served with white rice

NASI CAMPUR CHICKEN



75

Ayam goreng | sate lilit ayam, lomak, telur, tempe, sambal, nasi putih

Fried chicken | minced chicken satay with lomak, egg, tempeh, crackers and sambal, served with white rice

NASI CAMPUR BEEF



80

Daging rendang, lomak, telur, tempe, kerupuk, sambal, nasi putih

Beef rendang with lomak, egg, tempeh, crackers and sambal, served with white rice

NASI CAMPUR FISH



65

Ikan suwir bumbu rempah, lomak, telur, tempe, kerupuk, sambal, nasi putih

Shredded fish cooked in traditional herbs with lomak, egg, tempeh, crackers and sambal, served with white rice

All prices are in 1,000 Rupiah and include 10% tax

Menu

LUNCH & DINNER

Snacks

CROQUETTE 	50 65
<i>Veggie Beef</i>	
CRISPY VEGGIE DUMPLING	35
FRIED CALAMARI	75
FRENCH FRIES	40
ASSORTED FRITTER	30
<i>Tahu isi, Tempe, Bakwan</i>	

Salads

CAESAR SALAD	60
<i>Mixed letuce, tomato, poch egg, krutong, ceasar dressing.</i>	
PUMPKIN SALAD	85
<i>Lettuce, pumpkin, feta and nuts with honey dressing</i>	
SOMTAM SALAD	85
<i>Shredded green papaya, tomatoes, mangga muda, long beans, with spicy-sour thai dressing</i>	

Appetizers

MIXED TEMPURA	55 70
<i>Veggie Seafood</i>	
SPRING ROLL	40 55
<i>Veggie Chicken</i>	

Soups

IKAN KUAH ASAM	75
<i>fish soup cooked in traditional herbs and spices</i>	
SOTO BETAWI	70
<i>Slow cooked beef in coconut milk broth with local spices</i>	
SOTO AYAM	50
<i>Shredded chicken, vermicelli, egg and cabbage cooked in herbal chicken broth</i>	
KARE	45 60
<i>Veggie Chicken</i>	

Sides

SAUTED VEGGIE	40	EGG	11
STEAMED RICE	11	CRACKERS	6
SAMBAL	10	ACAR	6
<i>Hijau, Ebi, Matah, Colo-colo, Bawang</i>			

All prices are in 1,000 Rupiah and include 10% tax

Lokal Mains

GADO GADO 45
Steamed veggies with peanut sauce

NASI BAKAR 50
Grilled banana leaf stuffed with rice and herb marinated fish / chicken

MIE AYAM 45
Homemade egg noodles with chicken and wontons in clear spiced broth

LALAPAN 58
Fried Chicken / Fish served with white rice and raw veggies

ASAM MANIS 70
Fried Chicken / Fish with sweet and sour sauce

SAUS PADANG 95
Shrimp and squid in a sweet and spicy Padang sauce served with white rice

CAP CAY 55 | 60
Stir-fried Veggies / with Chicken

NASI GORENG 45 | 50 | 50
Veggie / Chicken / Seafood fried rice

MIE GORENG 45 | 55 | 55
Veggie / Chicken / Seafood fried noodles

Fusion Mains

RENDANG LASAGNA  95
Lasagna with minced Beef Rendang sauce

BAJO PESTO PASTA 85
Homemade linguine with candlenut and lemon basil pesto

BURGER 85 | 95
Chicken / Beef burger served with french fries

Grill

SEAFOOD PLATTER 310 | 650
Mixed seafood sharing platter for 2 people / 4 people

GRILLED FISH 95 | 140
Small / Big

GRILLED PRAWN 85

GRILLED SQUID 80

SATE AYAM 58
Chicken satay served with peanut sauce

Dessert

ES CAMPUR

40

A refreshing Indonesian dessert with fresh fruit cocktail, syrup, condensed milk and shaved ice

PISANG GORENG

30

Deep-fried banana, a local favorite!

BROWNIE

40

ICE CREAM

45

Vanila | Chocolate | Strawberry

KLEPON

30

Pandan-flavored glutinous rice balls filled liquid palm sugar and rolled in freshly grated coconut

Drinks

MENU

COFFEE		FRESH JUICES	
ESPRESSO	20	FRUITS: MANGO / DRAGON FRUIT/ PAPAYA/ WATERMELON / LIME /SOURSOP / PINEAPPLE/ ORANGE/CARROT	
AMERICANO	40	FRESH JUICE 1 FRUIT	40
CAPPUCCINO	45	MIX JUICE 2 FRUITS	50
CAFE LATTE	45	MIX JUICE 3 FRUITS	60
PICCOLO	25	COCONUT	25
TRADITIONAL COFFEE		EXTRA CONDENSED MILK	6
TRUE BREW FLORES COFFEE	25	FRUITS SMOOTHIES	52
HERBAL COFFEE	35	MILKSHAKES	
COFFEE MILK & PALM SUGAR	35	VANILLA / CHOCOLATE / STRAWBERRY OREO KRUNCH!	50
EXTRA MILK	6	MANGO DREAM	52
HERBALS		MANGO, BANANA, DRAGON FRUIT, MILK	52
JAMU	40	TEA	
HONEY, LIME, GINGER, TURMERIC		BLACK TEA	25
SOFT DRINKS		LEMON TEA	28
MINERAL WATER BOTTLE 1L	15	GINGER TEA	28
COCA COLA	20	LYCHEE TEA	35
SPRITE	20	EXTRA MILK	6
SODA WATER	20		
HAPPY SODA	30		

All prices are in 1,000 Rupiah and include 10% tax

Mocktails

MENU

KANAWA MOJITO	40
Lime, Mint, Soda	
TAKA MAKASSAR	48
Lemongrass, Lime, Soda	
LIME SQUASH	35
Lime, Simple Syrup, Soda	
PINK BEACH	48
Watermelon, Lime, Mint, Soda	
MANGO MULE	55
Mango, Cucumber, Honey, Lime, Ginger juice	
KOMODO SUNSET	48
Watermelon, Orange, Mint, Soda	

All prices are in 1,000 Rupiah and include 10% tax

Alcohol

For our cocktails, we use Sopi, a traditional Flores liquor—authentic, bold, and with a vibe that screams island life. Imagine sipping on a cocktail that’s got that strong kick, with flavors that’ll keep you coming back for more. Ready to sip on some local magic?

COCKTAILS

SOPI SHOT	30	DAQUIRI	52
Sopi		Lime Juice, Sopi, Simple Syrup	
WW JUNGLE JUICE	140	LYCHEE MARTINI	58
Sopi, Lime Juice, Soda, Energy Drink, served in a pitcher		Lychee, Lime Juice, Sopi	
PUTRI NAGA	52	SOPI MADU	35
Dragon fruit, Sopi, Mint, Soda, Lime Juice		Sopi, Honey, Lime Juice	
WATERMELON MOJITO	52	MELON ILLUSION	40
Watermelon, Sopi, Lime, Soda		Pineapple, Melon Syrup, Lime Juice, Sopi	

BEERS

BINTANG	35 35 60	CORONA	85
Small Draught Big			

All prices are in 1,000 Rupiah and include 10% tax