

# NASI PADANG



VS



NASI KAPAU

# NASI PADANG FAMOUS MENU



## Dendeng batékok

Thin slices of beef that are grilled or fried, then smashed (batékok means “to pound”) to make them tender.



## Rendang

A slow-cooked beef dish with rich spices and coconut milk.



## Ayam pop

famous Nasi Padang dish of boiled chicken lightly fried without making it too crispy.



## Gulai cumi

The squid is often stuffed with a mixture of spiced eggs or tofu before being simmered in the gulai sauce.



## kerupuk rambak

A mix of crunch and creamy curry flavors, often eaten as a snack or side dish.



## Gulai Tunjang

A curry dish made with tender cow tendons.

# NASI KAPAU FAMOUS MENU



## Gulai Tambunsu

Cow intestines stuffed with spiced egg and tofu mixture, served in a rich curry.



## Itiak lado mudo

Duck cooked with **green chili paste** (lado mudo), giving it a spicy and tangy flavor.



## Gulai Kapau

A signature curry made with **young jackfruit** and coconut milk, sometimes mixed with bamboo shoots, beans, or cabbage.



## Ikan betelur

The fish and its roe are usually cooked with a mix of **spices**, coconut milk, and sometimes chili paste, giving the dish a savory, aromatic, and slightly spicy taste.



## Rendang Daka-Daka

**cassava-based rendang**, where cassava is cooked with the traditional rendang spices.