

NASI PADANG



VS



NASI KAPAU

NASI PADANG FAMOUS MENU



Dendeng batekok

Thin slices of beef that are grilled or fried, then smashed (batekok 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 Tumpang

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.