



Joining the REAL FOOD revolution

Dear Guest,

IT'S TIME TO CHANGE OUR RELATION TO FOOD

We put a lot of energy and thought into what we source and from whom so that we can showcase the best items on our menu. If something is out of season or not available at the quality we need we just do not use it.

We love that people are becoming more inspired to support a local farmer from their own community than they are to buy out-of-season ingredients from big box stores. Choosing to source ingredients locally helps our community in many ways. It boosts taste, freshness, and nutritional quality as well as mitigates environmental damage since items do not have to travel as long from our local farms to our table.

Our menu features many things picked right from our garden. It grows better thanks to the compost from our kitchen.

By making the most of the equatorial climate of the Nusantara archipelago, we have created a menu rich in local ingredients, exploring different Asian cuisines from Indonesia to India, and more.

Please do not hesitate to contribute. Kindly leave our team your constructive feedback and drop positive reviews on our social media. We are on a journey.

Terima kasih / Tampi asih

Ashtari Team 



Joining the REAL FOOD revolution

SLOW FOOD PHILOSOPHY

Envisions a world in which all people can access and enjoy real food that is good for them, good for those who grow it locally and sustainable for the planet.

REAL FOOD

Everything from our produce, to our eggs, meats, and veggies is sourced as local & organic as possible. Our menu is constantly changing depending on what is fresh and locally available.

LOCAL CONNECTION

Food is part of our cultural identity. The slow food movement aims to keep the connection between the food we eat and the land it comes from.

SUSTAINABLE PLANET

In preserving our cultural heritage, the slow food movement also preserves our physical environment by supporting local communities and promoting sustainable systems such as organic and biodynamic agriculture.

Slow Food Opposes
Fast Food



Open Daily 8 am-9 pm
Lunch Menu From 11 am

Last Order 830pm

Free Shuttle For Bookings

Dine-in, Take Away, Group Buffet, Cooking Class
Delivery Kuta, Selong Belanak, Gerupuk

OUR TRUSTED LOCAL NETWORK OF FARMERS AND PRODUCERS



DAHA ORGANIC FARM
Vegetables, free-range egg,
free range chicken



Beras Merah Lombok

BERAS MERAH LOMBOK
Red rice, Vegetables



SAIFANA ORGANIC FARM
Cashew nut, Vegetables



LOMBOK FARM HOUSE
Vegetables



PERMACULTURE LOMBOK
Cacao, Vegetables



ORGANIKA FARM DELIVERY
Vegetables

We believe in being transparent about where our ingredients coming from. Our menu currently consists of more than 70% local and sustainable ingredients, and we are aiming to become 100%.

Thank you for your strong support.

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 ashtarilombok.com

Starters & Sharing Platters



INDIAN FLAVOURS

FRIED CHICKEN (X5) | 60K

Marinated with coconut yogurt and spiced, fried in coconut oil. served with homemade mayonnaise

PANI PURI (X5) | 40K

Crispy puffballs stuffed with dal filling served with sweet tamarind sauce & coconut yogurt

SAMOSAS (X3) | 40K

Triangular-shaped pastry stuffed with taro potato filling, served with coconut chutney

INTERNATIONAL FLAVOURS

ARTISAN CHEESE BOARD | 150K

Organic cheese selection from Rosalie Bali & Mazaraat

Kalyana (aged goat cheese)

Black & white (cow cheese)

Camembert (cow cheese)

Tomme De Savoie (cow cheese)

Blue Cheese (cow cheese)

Served with sourdough bread, grass-fed butter, cashew nut, dates & apple

PRAWN AVOCADO SALSA | 70K

Fresh prawn, mix with organic mango and avocado in special homemade salsa, served with Green Banana chips

PUMPKIN GINGER SOUP | 45K

Homemade coconut milk, pumpkin, carrot, ginger, garden herbs

Add organic rice or bread | +15

FRESH SPRING ROLLS (X6)

Choose

1. VEGGIES & TEMPEH | 50K

2. CHICKEN & PRAWNS | 65K

Served with peanut sauce


HOMEMADE CHIPS | 25K

(fried in pure coconut oil)

Pick your chips

- Sweet potato
- Green banana
- Taro fries

Pick your homemade sauce

- Tomato chaat sauce 
- Mayonnaise

Subject to 10% government tax & 5% service charge

“

Our pizza dough and all our breads are made of whole wheat flour & sourdough culture, with no artificial yeast

”

SOURDOUGH PIZZAS

SPECIAL SELECTION

HONEY CHEESE | 90K

Apple, walnut & wild local honey

Selected cheese: tofu feta or gorgonzola

NORMAL SELECTION

1. PICK YOUR PIZZA BASE

2. PICK YOUR CHEESE STYLE

artisan cheese or vegan cheese 

Extra: Prawn, Fish or Chicken | +20K

Extra : Sambal matah | +10K

FROM THE SEA | 95K

Prawns & seafood of the day with tomato chaat sauce and chili oil, olives, onion, basil

INDO PESTO | 85K

Local basil & pumpkin seed bumbu pesto, tomato slices & local mushrooms

JACKFRUIT RENDANG | 80K

Jackfruit pieces with delicious rendang sauce & sambal matah

CREAMY MUSHROOM | 85K

Vegan mushroom & coconut sauce, fresh oregano, garlic oil

“

Our cheese & butter comes from local grass-fed milk, which means the cows are raised organically being fed grass or forage without genetically modified corn, antibiotics or growth hormones

”

 Vegetarian  Dairy Free  Contains nut

 Favorite  Spicy



Mains



INDIAN CUISINE

For a full experience, we recommend our guests to add chapati or naan bread to their Indian main dish below, and maybe even a side dish to their liking.

CHECK AND SELECT YOUR SIDES ON PAGE 6

GOAT BRIYANI | 120K

A spiced mix of local goat meat and basmati rice. It's fiery and aromatic, and heady with black peppercorns, star anise, and cinnamon

GOAT CURRY | 100K

Local goat meat cooked tender and juicy in a gravy made with onions, tomatoes, garlic, and aromatic spices

TANDOOR CHICKEN | 95K

Chicken & veggies marinated with spices & coconut yogurt, grilled in tandoor and served with chutney

PANEER TIKKA | 85K

Cubed paneer & veggies marinated with spices & coconut yogurt, grilled in tandoor and served with chutney

PRAWN MASALA | 90K

Spicy prawn curry

BUTTER CHICKEN CURRY | 80K

Traditional North Indian curry with organic artisan butter

MALAI KOFTA | 70K

Paneer & potato balls (x4) in a rich creamy mild gravy

PALAK PANEER | 70K

Local spinach & Indian cottage cheese curry

PUMPKIN CURRY | 60K

Pumpkin & coconut milk stirred in a mild mix of spices

DAL TADKA | 60K

Mung beans curry

SET

YOGI THALI | 80K

Platter of different Indian small dishes: dal, veggies curry, chutney, raita salad, achar. Served with one chapati

Subject to 10% government tax & 5% service charge

INDONESIAN CUISINE

For a more authentic enjoyment, we serve our Indonesian dishes in a more traditional way so people can socialize better. Guests usually select mains and sides separately and share them together

CHECK AND SELECT YOUR SIDES ON PAGE 6

BEEF RENDANG | 100K

Mildly spicy local beef meat stew 200gr

SATE KAMBING | 95K

Wood fire grilled local goat meat skewers (x8) with spicy home made sauce

REVISITED AYAM TALIWANG | 95K

Woodfire spicy grilled local chicken

FISH OF THE DAY | 90K

Local style cooked fish (ask the waiter),

NASI GORENG Chicken/Veggie | 65/50K

Choose red rice or white rice, seasonal local, veggies, corn fritter, local egg

SOTO AYAM | 50K

Traditional local organic chicken soup with mung bean noodles, free range boiled egg

“ Our food is halal, it means we make sure the meat comes from animal, which is killed according to Islamic law and we never serve pork ”

 Vegetarian  Dairy Free  Gluten Free
 Contains nut  Favorite  Spicy



Mains



INTERNATIONAL CUISINE

GRILLED MAHI-MAHI | 120K

On herbs crust, pesto sauce, vegetables
Add organic rice or bread | +15K

TUNA YUKHOE | 95K

Korean-style Tuna Tartare. Raw tuna, avocado, chili oil, seasoning soft boiled egg, with sorghum, taro chips, kimchi

BLACK CHICKEN BURGER | 80K

Black charcoal buns, crispy chicken, roasted halloumi cheese sauerkraut, tomato chaat sauce & homemade mayonnaise

Served with sweet potato or green banana chips

GREEN VEGAN BURGER | 60K

Moringa buns, jackfruit patty, sauerkraut, homemade mustard, tomato chaat sauce & cashew mayo sauce

Served with sweet potato or green banana chips

SALADS LAB

SALAD OF THE BLUE OCEAN | 85K

Fresh seafood mixed with garden salad, & edamame, topped with passion fruit & raw crackers.

Dressing: fermented sweet rice ("tape")

RED BEET SALAD | 75K

Enjoy a full plate of wood fired beetroot & garden salad, topped with artisan feta cheese, mango, avocado, herbs, walnuts.

Dressing: basil vinaigrette

RAINBOW CHAKRA SALAD | 70K

Full mix of green leaves served with 7 toppings (sesame tempeh, avocado, edamame, sauerkraut, mushrooms, sweet potato, tomato) and topped with raw coconut chips.

Dressing of the day

“ We use home made fermentation seasoning (miso, coconut yogurt, shio-koji) to enhance flavors. No MSG added in our food ”

“ Coconut "magic": we make our own coconut oil, milk and yoghurt. ”

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 Vegetarian  Dairy Free  Gluten Free
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INDONESIAN CUISINE

OSENG JANTUNG PISANG | 40K  

Stir-fried banana blossom served with garlic, shallots, chilies, and leeks

URAP-URAP (Indonesian Salad) | 25K   

MORINGA SOUP (Lombok) | 25K   

SAUTEED WATER SPINACH | 25K  

INDIAN CUISINE

SOURDOUGH CHEESE NAAN | 40K 

Flatbread made in tandoor with cheese

RAITA | 25K   

Cucumber & coconut yogurt salad

SOURDOUGH NAAN | 30K 

Flatbread made in tandoor with garlic butter

SOURDOUGH CHAPATI | 20K  

Whole wheat flatbread

OTHERS

SOURDOUGH BREAD (X2) | 15K

ORGANIC WHITE OR RED RICE | 15K

Steamed with pandan leaf

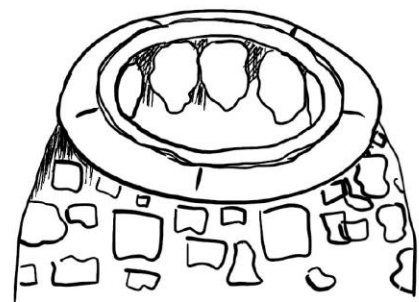
HOMEMADE SAUCES

TOMATO CHAAT | 10K  

MAYONNAISE | 10K

Tandoori oven available at
12.00~15.00 and 18.00~20.00

“ Moringa from our Ashtari garden
A miracle plant gaining more popularity as a new superfood for its highly nutritious profile and powerful anti-inflammatory, antioxidant, and tissue-protective properties among others. ”



“ To make REAL FOOD, we have adopted the WOOD FIRE tandoori cooking style. Direct heat from the fire at the bottom reflects off the sides of the tandoori oven. ”

Subject to 10% government tax & 5% service charge

 Vegetarian  Dairy Free  Gluten Free

 Contains nut

 Favorite

 Spicy

Desserts



BANANA BREAD BY TERRA | 40K

2 slices of homemade banana bread served with 1 scoop coconut ice cream, no refined sugar



RAW CHEESECAKE BY TERRA | 40K

Creamy layered vegan cheesecake made from Lombok organic cashews and terra's coconut yogurt, dates, activated raw nuts & seeds, no refined sugar



REAL ARTISAN GELATO

SORBET

Strawberry, Mango, Lemon

ICE CREAM by Terra

Coconut Original

GELATO



Chocolate, Vanilla, Mint

1 scoop | 30K 2 scoop | 50K 3 scoop | 60K

AFFOGATO | 50K

2 scoop vanilla gelato with coffee on top

COOKIES BY TERRA | 20K

- Soft cashew nuts cookie 
- Peanut butter cookie 
- Coconut cookie

terra

Plant Based Food

Terra is the plant-based sister of Ashtari. It serves innovative, inspiring and 100% plant based food in the heart of Kuta Lombok. They are producing many core ingredients for Ashtari Slow Food menu.



ARTISAN CHEESE BOARD | 150K

Organic cheese selection from Rosalie Bali & Mazaraat

Kalyana (aged goat cheese)
Black & white (cow cheese)
Camembert (cow cheese)
Tomme De Savoie (cow cheese)
Blue Cheese (cow cheese)

Served with sourdough bread, grass-fed butter, cashew nut, dates & apple



Kids Birthday Cake For The Little One

Made of chocolate sponge, chocolate cream and strawberry jam, we use natural colors out of beetroot and blue pea flower for the colors and healthier ingredients.

You can also choose the size, the colors, and themes of your cake.

Order 3 days in advance and enjoy it on your sweet day (adult options possible)



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Vegetarian



Dairy Free



Gluten Free



Contains nut



Favorite



Spicy



All Day Breakfast



SMOOTHIE YOUR MORNING **DF**

IMMUNITY BOWL | 65K

Smoothie: aloe vera, strawberry, dragon fruit, fresh coconut milk, papaya & banana
Topping: basil seeds, cacao nib, Terra's raw granola & seasonal fruit

GREEN FOREST BOWL | 65K

Smoothie: moringa, fresh coconut milk, banana, ketuk leaf & papaya
Topping: basil seeds, cacao nib, Terra's raw granola & seasonal fruit

THE HUNGRY FARMER | 100K

Duck eggs or free-range eggs for omelet, roasted halloumi cheese, shred chicken, and green salad, sauteed mushroom & spinach, sourdough bread

FRUIT BOWL | 50K **DF**

Seasonal fruits bowl served with Terra's raw granola, probiotics coconut yogurt & local wild honey

AVOCADO ON TOAST (x2) | 45K **DF**

Smashed avocado on sourdough bread roast
Extra poached eggs | +20K

“ We bake our own sourdough bread with whole wheat flour no artificial yeast. ”

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 Vegetarian **DF** Dairy Free  Gluten Free
 Contains nut  Favorite  Spicy