



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.

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





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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



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.

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

+62 (0) 811-3884-838  ashtarilombok

 ashtarilombok.com

All Day Breakfast



SMOOTHIE AND FRUIT BOWL

IMMUNITY BOWL | 65K

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

SPIRULINA PROTEIN BOWL | 70K

Smoothie: garden Brazilian spinach, spirulina, mango, banana, coconut milk
Topping: basil seeds, cacao nib, Terra's raw granola & seasonal fruits

COCO MAGIC BOWL | 70K

Smoothie: Lombok cacao, peanut butter, banana, coconut milk, cinnamon powder

Topping: basil seeds, cacao nib, Terra's raw granola & seasonal fruits

FRUIT BOWL | 50K

Seasonal fruits bowl.

“
*adds extra 15K
-Raw Granola
-Raw Honey
-Coconut Yogurt
”

THE HUNGRY FARMER | 100K

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

MASALA DOSA | 75K

Fermented sourdough crapes from south India using mix of beans & local organic rice.

Dosa studded delicately sparkled potato and taro, served with sambhar, Raita coconut chutney and tomato chaat
Extra Cheese or Butter | +10K

“
Extra eggs +20K
Sourdough Bread (x2) +15K
Hummus +20K
Peanut Butter 10K
Cheese +20K
Butter +15K
Dosa 30K
”

AVOCADO ON TOAST (X2) | 50K

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

Happy Hour

Morning Coffee

Latte/cappuccino + cookie 40k

Long black/Americano/Espresso + cookie 30k

Masala chai + cookie +35K

*Cookies Sesame/Matcha/Cacao

| Until 11am |



Subject to 10% government tax & 5% service charge

 Vegetarian  Dairy Free  Gluten Free
 Contains nut  Favorite  Spicy

International Flavours


Starters & Sharing Platters

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

FRESH SPRING ROLLS (X6) | 75K VEGGIES & TEMPEH

HOMEMADE CHIPS | 30K (fried in pure coconut oil)

Pick your chips 

- Sweet potato
- Green banana

Pick your homemade sauce

- Tomato chaat sauce
- Mayonnaise

HOMEMADE SAUCES

TOMATO CHAAT | 10K

MAYONNAISE | 10K

“ 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 ”

Mains

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

BLACK JACK BURGER | 70K

Black charcoal buns, jackfruit patty, sauerkraut, homemade mustard, tomato chaat sauce

Served with sweet potato or green banana chips

NASI GORENG | 65K

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

Salads

RAINBOW CHAKRA SALAD | 70K

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

Dressing of the day

Sides

SOURDOUGH BREAD (X2) | 15K

ORGANIC WHITE OR RED RICE | 15K

Steamed with pandan leaf

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

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Contemporary Indian Cuisine



For a full experience, we recommend our guests to add chapati or naan bread to their Indian main dish below

GOAT BRIYANI | 135K

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 | 120K

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

TANDOOR CHICKEN | 100K

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

PRAWN MASALA | 100K

Spicy prawn curry

BUTTER CHICKEN CURRY | 90K

Traditional North Indian curry with organic artisan butter

PANEER TIKKA | 85K

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

PALAK PANEER/TOFU | 85K

Garden spinach & Indian cottage cheese curry
Dairy free option : Tofu instead of paneer | 70K

MALAI KOFTA | 70K

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

PUMPKIN CURRY | 60K

Pumpkin & coconut milk stirred in a mild mix of spices

DAL TADKA | 60K

Mung beans curry



“ 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. ”

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Starters & Sharing Platters

FRIED CHICKEN | 70K

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) | 45K

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

Sides

OLIVE SOURDOUGH CHEESE NAAN | 55K

Flatbread made in tandoor with artisan cheese, black olive and garden herb.

SOURDOUGH CHEESE NAAN | 45K

Flatbread made in tandoor with cheese

SOURDOUGH NAAN | 30K

Flatbread made in tandoor with garlic butter

RAITA | 25K

Cucumber & coconut yogurt salad

SOURDOUGH CHAPATI | 20K

Whole wheat flatbread

ORGANIC WHITE OR RED RICE | 15K

Steamed with pandan leaf

Set

YOGI THALI | 80K

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

MASALA DOSA | 75K

Fermented sourdough crapes from south India using mix of beans & local organic rice.

Dosa studded delicately sparked potato and taro, served with sambhar, Raita coconut chutney and tomato chaat

Extra Cheese or Butter | +10K

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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 | 60K

2 scoop vanilla gelato with coffee on top

COOKIES | 10K

- Matcha cookie
- Cacao cookie
- Sesame 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 Menu

VEGAN MAC & CHEESE | 60K

All-time favorite macaroni & cheese in vegan version.
Vegetable cheesy sauce made with a lot of vegetables (carrot, taro, tomato, onion etc.)
with vegan parmesan topping made with cashew nut

OMURICE WITH FRIED CHICKEN | 60K

Omelet with tomato rice, served with fried chicken & mayonaise sauce, boil vegetables

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BLEND ORGANIC COFFEE SELECTIONS

Choose cow or homemade coconut milk

LONG BLACK/AMERICANO/ESPRESSO | 25K

LATTE | 35K

CAPPUCINO | 35K

MOCHACINO | 35K

MACHIATO | 30K

Espresso with steam milk foam

ICED LATTE | 35K

ICED CAPPUCINO | 35K

ICED BLACK COFFEE | 30K



CHAI & LASSI

MASALA CHAI | 30K 

Organic black tea with Indian spices in fresh coconut or cow milk

ICED MASALA CHAI LATTE

Bottle 1L | 95K Glass | 40K

MINT HONEY LASSI | 50K  

Lombok raw honey, garden mint,
Terra's coconut yogurt

- Banana mango lassi

- Pink banana lassi

- Banana avocado lassi

POWER BOOST LASSI | 55K   

Banana, Passion fruit, strawberry, coconut yogurt, coconut milk, honey, sweetmint

TEA CEREMONY

Free hot water refill for all tea above

ORGANIC TEA FROM D'WAN MOUNTAIN

TEA IN BALI | 40K

-Organic oolong tea

-Organic green tea

-Organic Black tea

HOLY HERBAL TEA | 30K

Tulshi, pandan leaf, ginger, lemongrass from garden

BLUE MAGIC HERBAL TEA | 30K 

Blue pea flower and sweet mint from our garden

HEALTHY DRINKS

MAKE ME AWARE SMOOTHIE | 50K   

Organic coffee shot, fresh coconut milk, banana, Terra's peanut butter, cacao powder, cinnamon

OVERSEAS LOMBOK GINGER BEER | 45K

Artisanal ginger soda made by fermentation process

MIXED FRESH JUICE | 35K

FRESH JUICE (SEASONAL) | 30K

Watermelon, mandarin, banana, soursop, mango, papaya

COCONUT "RIGHT" FROM THE TREE | 25K

KOMBUCHA (PER GLASS) | 20K 

Fermented black tea by Terra

SOFT DRINKS

SPARKLING WATER 750ML | 65K

"DIRTY SUGAR" BEVERAGE | 25K

Coke, Sprite, Ginger ale, Tonic water, Soda water

WATER JUG JUG 500ML/JUG 1L | 10/15K

LIME ICED TEA | 30K

MILKSHAKES 50K

CHOCOLATE BANANA MILKSHAKE 

Chocolate gelato, milk, banana

STRAWBERRY MILKSHAKE

Strawberry gelato, milk, fresh strawberry

MOCKTAIL 40K

FROSTY MANGO KAFFIR LIME 

Fresh mango, kaffir lime

VIRGIN SUHU 

Soda water, honey, lemongrass, lime

LIME SQUASH

Lime, syrup, soda water

GINGER MINT COOLER

Ginger, mint leaf, lime, soda water



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Cocktail Drinks



CRAFT BEERS

A beer made in a traditional or non-mechanized way by a small brewery

KURA KURA (ISLAND ALE) 330ML | 65K

KURA KURA (LAGER) 330ML | 65K

ALBENS APPLE CIDER 330ML | 50K

BINTANG 620ML | 55K

BINTANG 330ML | 35K

HAINEKEN | 50K

SAN MIGUEL LIGHT | 45K

BINTANG RADLER | 35K

COCKTAILS | 80K

BLUE LAGOON

Vodka, blue curacao, sprite, lime

CAIPIRINHA

Rum, lime, sugar

CAIPIROSKA

Vodka, lime, brown sugar

CUBA LIBRE

Rum, coke, lime

MARGARITA CLASSIC

Tequila, triple sec, lime

FROZEN MANGO MARGARITA

Tequila, triple sec, mango, lime

ESPRESSO MARTINI ❤️

Vodka, coffee liqueur, organic coffee

GREEN HAWAIIAN

Rum, blue curacao, matcha, pineapple, coconut milk

LONG ISLAND

Gin, rum, tequila, vodka, triple sec, coke, lime

MAI TAI ❤️

Rum, pineapple, orange, syrup

MANGO/STRAWBERRY DAIQUIRI ❤️

Rum, triple sec, lime, sugar, mango or strawberry

MOJITO

Rum, soda water, mint leaf, lime, sugar

PINA COLADA

Rum, coconut liquor, pineapple, coconut milk

WHISKEY SOUR

Royal brew house whiskey, sweet sour, bitters

SPANISH GIN | 120K

Archipelago gin, cucumber & citrus in Spanish way

LIQUOR & SPIRITS

BY SHOT | BOTTLE

VODKA

VODKA 9

50K | 350K

SMIRNOFF VODKA

425K

RUM

BLANCO WHITE RUM

50K | 350K

WHITE RUM CAPTAIN MORGAN

425K

SPICE RUM CAPTAIN MORGAN

425K

GIN

EAST INDIES GIN

80K | 750K

WHISKY

JACK DANIEALS WHISKEY

100K | 1200K

MR DOWELL'S WISKY

400K

ROYAL BREW HOUSE WHISKEY

75K | 675K

TEQUILA

VIBE TEQUILA

50K | 350K

JOSE CUERO TEQUILA

80K | 850K

OTHERS

APEROL

100K | 800K

RICARD

100K | 985K

BAILEYS

100K | 985K

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Wine List



ROSÉ WINE

BABICH PINOT NOIR, NEW ZEALAND, 2018 475K

LA LA LAND, PINOT NOIR ROSE, AUSTRALIA 2020 400K

WHITE WINE

VINA MAIPO VITRAL, CHARDONNAY, CHILE, 2018 475K

DOUGLASS GREEN, CHENIN BLANC, SOUTH AFRICA, 2021 425K

PROTOS VERDEJO, SPAIN, 2019 525K

PHILIPPE DRESCHIER, RIESLING, 2017-2019 700K

GABRIEL MEFFRE, COTE DU RHONE BLANC, 2020 575K

BABICH, SAUV BLANC, NEW ZEALAND, 2018 475K

UNO SAUV BLANC, ARGENTINA, 2019 450K

CORTE GIARA, PINOT GRIGIO, ITALY, 2018 425K

RED WINE

MAYACABA, MALBEC, ARGENTINA, 2015 925K

PENFOLD'S KOONUGA HILLS, CAB SAUV, 2019 725K

PROTOS, CRIANZA, SPAIN, 2016 675K

ALTANZA DOMINIO DE HEREDIA, RIOJA, 2016 575K

LINDEMAN'S BIN 99, PINOT NOIR, 2019 475K

BABICH, MERLOT CAB SAUV, NEW ZEEALAND, 2017 475K

ZOLLA, SALICE SALENTINO, ITALY, 2019 450K

FANTINI, MONTEPULCIANO, ITALY, 2019 400K

TALL HORSE PINOTAGE, SOUTH AFRICA, 2020 375K

DESSERT WINE

GABBIANO, MOSCATO, ITALY 2017 465K



SPARKLING WINE

BY GLASS | BOTTLE

CHAMPAGNE LOUIS RODERER, FRANCE 1800K

CORTE GIARA PROSECCO, ITALY 635K

WOLF BLASS BILYARA SPARKLING BRUT, NV 475K

WHITE WINE

CASA SILVA, CHARDONNAY, 2021, CHILE 100K | 450K

CASA SILVA, SAUV BLANC, 2021, CHILE 100K | 450K

RED WINE

CASA SILVA, MERLOT, CHILE, 2021 100K | 450K

CASA SILVA, CAB SAUV, CHILE, 2021 100K | 450K

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Vegetarian Dairy Free Gluten Free

Contains nut Favorite Spicy

