



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





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



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
Vegetables



LOMBOK FARM HOUSE
Vegetables



PERMACULTURE LOMBOK

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 10:00am – 9:30pm

Lunch Menu From 11 am

Last Order 9 pm

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

Late Breakfast

Start from 10AM

AVOCADO HUMUS ON TOAST | 80K

2 home made sourdough bread with avocado, garden spinach, mushroom & 2 poached egg or tempeh

SMOOTHIE AND FRUIT BOWL **DF**

IMMUNITY BOWL | 70K

Smoothie: aloe vera, strawberry, dragon fruit, fresh coconut milk, papaya & banana

Topping: basil seeds, cacao nib, tape granola & seasonal fruits

SPIRULINA PROTEIN BOWL | 70K

Smoothie: garden Brazilian spinach, spirulina, mango, banana, coconut milk

Topping: basil seeds, cacao nib, tape granola & seasonal fruits

COCO MAGIC BOWL | 70K

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

Topping: basil seeds, cacao nib, tape granola & seasonal fruits

FRUIT PLATTER | 80K

Seasonal fruits, granola, coconut yoghurt and honey or palm nectar.

BREAKY DOSA

Fermented sourdough rice Garrett from south India, using mix of local beans & rice.

MASALA DOSA | 75K **DF**

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

Extra: mozzarella cheese or Butter
or poached or sunny side | +10k

BANANA DOSA | 50K **DF**

Banana, homemade peanuts butter, cinnamon,
Extra coconuts ice cream | +20K, Honey | +10K

EGG DOSA | 60K **DF**

Egg, cheese, onion, garden herbs

Sharing Platters & Starters

Start from 11 AM

SWEET POTATO CHIPS | 30K

fried in pure coconut oil

Pick your homemade sauce

- Tomato chaat sauce  **DF** 
- Mayonnaise 

FRESH SPRING ROLLS (X6) | 75K **DF**

Fresh Vegetable & tempeh served with peanut sauce

PANI PURI (X5) | 40K **DF**

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

SAMOSAS (X3) | 45K **DF**

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

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

Subject to 10% government tax & 5% service charge

Indian Curries

Start from 11AM



BUTTER CHICKEN CURRY | 120K

Traditional North Indian curry using local artisan butter & local Free range chicken

PALAK PANEER/TOFU | 85K

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

PRAWN MASALA | 100K

Spicy prawn curry

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

Tikka

Marinated with spices & coconut yogurt sauce, grilled and served with coconut chutney

CHICKEN TIKKA | 120K

PANEER & VEGGIE TIKKA | 85K

TOFU OR TEMPEH & VEGGIE TIKKA | 70K



Indian Set

YOGI THALI | 80K

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

MASALA DOSA | 75K

Fermented sourdough crepes from south India, using mix of beans & local organic rice. Dosa studded delicately sparked potato, served with sambahar, Raita, coconut chutney and tomato chaat

Extra mozzarella cheese or Butter or poached or sunny side | +10k

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

DAL TADKA | 60K

Mung beans curry



Side

SOURDOUGH CHEESE NAAN | 45K

SOURDOUGH GARLIC NAAN | 30K

SOURDOGH PLAIN NAAN | 30K

SOURDOUGH CHAPATI | 20K

Whole wheat flatbread

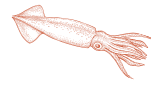
WHITE OR RED RICE | 15K

Steamed with pandan leaf



 Vegetarian  Dairy Free  Gluten Free
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Sandwich ,Bread & Salads



RAINBOW CHAKRA SALAD | 70K

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

Served by Tape Dressing

AVOCADO HUMUS ON TOAST | 80K

2 home made sourdough bread with avocado, garden spinach, mushroom & 2 poached egg or tempeh

CHICKEN TIKKA SANDWICH| 100K

chicken Tikka , egg, artisan cheese, sauerkraut, artisan butter, whole wheat sourdough bread side sweet potato fried in pure coconuts oil

BUTTER CHICKEN WRAP ROOL | 90K

Butter chicken and artisan mozzarella cheese ,wrap roll .




Desserts

RAW CHEESECAKE BY TERRA | 40K

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

CHAI COOKIE & COCONUT ICE CREAM | 40K

REAL ARTISAN GELATO

Coconut ICE CREAM by Terra   

GELATO

Chocolate, Vanilla,

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


“

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.

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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 | 60K

Omelet with tomato rice , served with tempe & mayonaisse sauce, boil vegetables

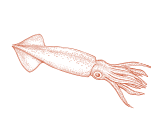
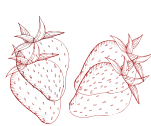





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Drinks

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

JAMU | BY GLASS 30K (BY BOTTLE 75K) 

turmeric based herbal healing drink

MATCHA LATTE | 40K

MIXED FRESH JUICE | 35K

FRESH JUICE (SEASONAL) | 30K

Watermelon, mandarin, banana, soursop, mango, papaya

COCONUT "RIGHT" FROM THE TREE | 25K

SOFT DRINKS

SPARKLING WATER 750ML | 65K

"DIRTY SUGAR" BEVERAGE | 25K

Coke, Sprite, Tonic water, Soda water

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

MOCKTAIL 40K

COCOBIOTICS MOCKTAILS 

Coconut probiotics kefir, pineapple, garden stevia leaf, sweet mint

FROSTY MANGO PROBIOTICS 

Fresh mango, kaffir lime leaf, cocobiotics kefir, raw honey

KOMBUCHA SANGRIA 

Kombucha, pineapple, orange, spices

 Vegetarian  Dairy Free  Gluten Free



Contains nut

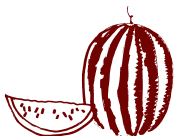


Favorite



Spicy

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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

BINTANG 620ML | 55K

BINTANG 330ML | 35K

BINTANG RADLER | 35K

Cocktail Drinks

COCKTAILS | 80K

MARGARITA CLASSIC

Tequila, triple sec, lime

FROZEN MANGO MARGARITA

Tequila, triple sec, mango, lime

ESPRESSO MARTINI

Vodka, coffee liqueur, organic coffee

MOJITO

Rum, soda water, mint leaf, lime, sugar

PINA COLADA

Rum, coconut liquor, pineapple, coconut milk

Wine List

ROSÉ WINE

MOUNT ROZIER THE FROG CHORUS 450K

RED WINE

BY GLASS | BOTTLE

MOUNT ROZIER THE HOUSE MARTIN 100K | 450K
PINOT NOIR

MAYACABA, MALBEC, ARGENTINA, 2015 925K

PROTOS, CRIANZA, SPAIN, 2016 675K

WHITE WINE

BY GLASS | BOTTLE

MOUNT ROZIER THE FLOWER 100K | 450K
GARDEN SAUVIGNON BLANC

CORTE GIARA, PINOT GRIGIO, 450K
ITALY, 2018

DESSERT WINE

GABBIANO, MOSCATO, ITALY 2017 465K

LIQUOR & SPIRITS

BY SHOT

VODKA

VODKA 9 50K

RUM

BLANCO WHITE RUM 50K

GIN

EAST INDIES GIN 80K

TEQUILA

VIBE TEQUILA 50K

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