



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.

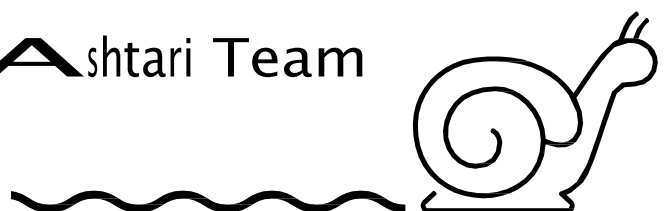
We love that people are becoming more inspired to support a local farmer from their own community than they are to buy out-of-season ingredients from big box stores. Choosing to source ingredients locally helps our community in many ways. It boosts taste, freshness, and nutritional quality as well as 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

Red rice, 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 8:00am – 9:30pm

Lunch Menu From 10 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

Healthy Breakfast

Start from 8 AM



AVOCADO HUMUS ON TOAST | 85K **DF**

Home made sourdough bread with avocado, garden spinach, mushrooms, poached eggs or tempeh

FRUIT PLATTER | 80K **V** **DF** ~~GF~~

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



SMOOTHIE AND FRUIT BOWL | 80K **V** **DF** ~~GF~~

IMMUNITY BOWL

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

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

SPIRULINA GREEN BOWL

Smoothie: garden Brazilian spinach, spirulina, seasonal fruits, banana & coconut milk

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

COCO MAGIC BOWL

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

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



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

Subject to 10% government tax & 5% service charge






Sharing Platters & Starters



Start from 10AM

SWEET POTATO CHIPS | 35K

Fried in pure coconut oil

Pick your homemade sauce

- Tomato chaat sauce   

- Mayonnaise  

FRESH SUMMER ROLLS (X6) | 80K

Fresh vegetables & prawn or tempeh rolled with rice paper served with peanut sauce

SAMOSAS (X3) | 50K

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

Indian Curries

Start from 10AM

BUTTER CHICKEN CURRY | 135K

Traditional North Indian curry using local artisan butter

PALAK TOFU | 95K

Vibrant garden spinach curry seasoned with aromatic spices

GOAT BRIYANI | 155K

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 | 140K

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

Tikka

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

CHICKEN TIKKA | 135K

TOFU OR TEMPEH & VEGGIE TIKKA | 75K

Side

SOURDOUGH CHEESE NAAN | 50K

SOURDOUGH BUTTER GARLIC NAAN | 35K

SOURDOGH PLAIN NAAN | 30K

SOURDOUGH CHAPATI | 20K


Whole wheat flatbread

WHITE OR RED RICE | 15K

Local rice steamed with pandan leaf

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 Contains nut

 Favorite

 Spicy

Historical Favorites

Start from 10AM

GRILLED MAHI-MAHI SASAK STYLE | 145K



Served with white rice, sautéed water spinach, sambal

ASHTARI BEEF BURGER | 140K

Flavored local basil and spiced beef patty,
artisan mozzarella cheese, homemade
mayonnaise served with sweet potato chips

BEEF RENDANG | 135K



Indonesian caramelized local beef stew,
steam cassava from our garden served
with green sambal

NASI GORENG | 75K

W/ Fried Chicken or Veggie

Western Fusion

Start from 10AM

RAINBOW CHAKRA SALAD | 75K



Salad leaves served with 6 toppings:
sesame tempeh, avocado hummus,
edamame, mushrooms, sweet potato,
tomato served with Tape Dressing

CHICKEN TIKKA SANDWICH | 115K

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

BUTTER CHICKEN WRAP ROLL | 115K



Butter chicken and artisan mozzarella
cheese, garden spinach wrap roll .

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Contains nut



Favorite

Gluten Free



Spicy



Sweets

BANANA CAKE | 75K

Moist and fluffy banana cake served with a scoop of iced cream and topped with crunchy cookie crumbles - a delightful blend of warm cake and cool sweetness

CARROT CAKE | 75K

Soft spiced carrot cake served with ice cream on the side and finished with crispy cookie crumbles for a perfect texture contrast

CHOCOLATE BROWNIES | 60K

Served with vanilla ice cream

AFFOGATO | 65K

2 scoop of ice cream with espresso coffee butter

REAL ARTISAN GELATO

(1 scoop | 30K) (2 scoop | 50K) (3 scoop | 65K)

- Chocolate Gelato
- Vanilla

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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Favorite

Spicy

Drinks

BLEND ORGANIC COFFEE

Choose cow or homemade coconut milk

LONG BLACK/ AMERICANO/ ESPRESSO | 30K

LATTE | 40K

CAPPUCCINO | 40K

MOCHACCINO | 40K

MACCHIATO | 40K

Espresso with steam milk foam

ICED LATTE | 40K

ICED CAPPUCCINO | 40K

ICED BLACK COFFEE | 30K

LASSI

MINT HONEY LASSI | 55K  **DF**

Lombok raw honey, garden mint,

Terra's coconut yogurt:

– Banana mango lassi

– Pink banana lassi

– Banana avocado lassi

POWER BOOST LASSI | 60K  **DF** 

Banana, Passion fruit, strawberry, coconut yogurt, coconut milk, honey, sweet mint

TEA CEREMONY

"Free hot water refill"

ORGANIC TEA | 40K

–Organic Oolong tea

–Organic Green tea

–Organic Black tea

ORGANIK GARDEN HERBAL TEA

– HOLY HERBAL TEA | 35k

Tulsi, Pandan Leaf, Lemongrass, Ginger, Pineapple

– BLUE MAGIC TEA | 35k

Bluepea Flower, Sweet Mint

HEALTHY DRINKS

MAKE ME AWARE SMOOTHIE | 55K  **DF** 

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

FRESH JUICE (SEASONAL) | 40K

Watermelon, Mandarin, Banana, Soursop, Mango, Papaya, Mix fruits

JAMU | BY GLASS 30K (BOTTLE 100K) 

Authentic turmeric based herbal healing drink, balinese style

COCONUT "RIGHT" FROM THE TREE | 25K

MATCHA LATTE | 50K

OVERSEAS LOMBOK GINGER BEER | 45K

Artisanal ginger soda made by fermentation process

SOFT DRINKS

"DIRTY SUGAR" BEVERAGE | 25K

Coke, Sprite, Tonic water, Soda water

SPARKLING WATER 750ML | 70K

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

MOCKTAIL 45K

VIRGIN SUHU 

Soda water, honey, lemongrass, lime

GINGER MINT COOLER 

Ginger, mint leaf, lime, soda water

FROSTY MANGO LIME 

Fresh mango, kaffir lime, honey

KOMBUCHA | 25K 



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Favorite



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Beers

CRAFT BEERS

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

ISLAND BREW (PALE ALE) 330ML | 70K

ISLAND BREW (PILSENER) 330ML | 65K

BINTANG 620ML | 55K

BINTANG 330ML | 35K

BINTANG RADLER | 35K

Cocktail Drinks

COCKTAILS | 87K

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

STRAWBERRY MINT ROSCA

Vodka, Triple Sec, Strawberry, Mint, Lime, Simple Syrup

LIQUOR & SPIRITS BY SHOT (Straight or On the rock)

VODKA "9" 50K

RUM "BLANCO WHITE" 50K

GIN "EAST INDIES" 50K

TEQUILA "VIBE" 50K

Wine List

RED WINE

BY GLASS | BOTTLE

PINOT NOIR "MOUNT ROZIER" 105K | 475K
SOUTH AFRICA

SHIRAZ "WOLFBLOSS" 777K | 777K
AUSTRALIA

MALBEC "MAYACABA" 950K
ARGENTINA

TEMPRANILLO "PROTOS CRIANZA" 700K
SPAIN

WHITE WINE

BY GLASS | BOTTLE

SAUVIGNON BLANC "MOUNT ROZIER" 105K | 475K
SOUTH AFRICA

CHARDONNAY "MI TERRUNO" 777K | 777K
ARGENTINA

PINOT GRIGIO "CORTE GIARA" 777K | 475K
ITALY

ROSÉ WINE

ROSE "MOUNT ROZIER" 475K
SOUTH AFRICA

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