



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.

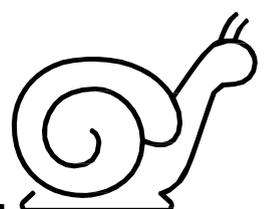
We love that people are becoming more inspired to support a local farmer from their own community than they are to buy out-of-season ingredients from big box stores. Choosing to source ingredients locally helps our community in many ways. It boosts taste, freshness, and nutritional quality as well as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



Beras Merah Lombok

BERAS MERAH LOMBOK



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

Breakfast

Start from 8 AM



AVO ON TOAST | 85K

Sourdough with mashed avocado seasoned with garlic and shallots served with two poached eggs and roasted tomato

HUMMUS ON TOAST | 85K

Homemade hummus, sliced avocado, sunny side up served on homemade sourdough accompanied with mix salad and lemon mustard dressing

OMELETTE WRAP | 85K

Fluffy omelette folded with fresh avocado, mushroom, tomato, wrap in warm chapati

GRANOLA BOWL | 90K

Granola, seasonal fruit, coconut yoghurt, honey

SEASONAL FRUIT PLATTER | 50K

Served with lombok honey on the side



FRESH SMOOTHIE BOWL

IMMUNITY BOWL | 80K

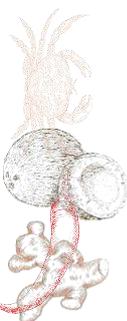
Strawberry, dragonfruit, papaya, banana, homemade coconut milk
Topping: aloe vera, basil seeds, cacao nib, granola, seasonal fruits

SPIRULINA GREEN BOWL | 80K

Garden brazilian spinach, spirulina, banana, seasonal fruits, homemade coconut milk
Topping: basil seeds, cacao nibs, granola, seasonal fruits

COCO MAGIC BOWL | 80K

Lombok cacao, peanut butter, banana, homemade coconut milk, cinnamon powder
Topping: basil seeds, cacao nibs, granola, seasonal fruits



 Vegetarian  Dairy Free  Gluten Free
 Contains nut  Favorite  Spicy

Subject to 10% government tax & 5% service charge



Starters

Start from 10AM

SWEET POTATO CHIPS | 35K

Fried in pure coconut oil

Pick your homemade sauce :

- Tomato chaat sauce   
- Mayonnaise  

FRESH SUMMER ROLLS | 80K

Fresh vegetables with prawn/tempe rolled with rice paper served with peanut sauce

SAMOSAS | 60K

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

FRIED SPRING ROLLS | 50K

Crispy golden skin filled with mix vegetables served with sweet chili sauce

Indian Slow Food

Start from 10AM

BUTTER CHICKEN CURRY | 140K

Traditional North Indian curry using local artisan butter

PALAK TOFU | 100K

Vibrant garden spinach curry seasoned with aromatic spices

VEGETARIAN TIKKA | 80K

Served with tofu and tempe

GOAT BRIYANI | 170K

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 | 150K

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

Side

SOURDOUGH CHEESE NAAN | 55K

SOURDOUGH BUTTER GARLIC NAAN | 40K

WHITE RICE | 10K, RED RICE | 15K

Local rice steamed with pandan leaf

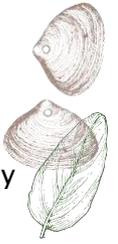
SOURDOUGH PLAIN NAAN | 30K

SOURDOUGH CHAPATI | 25K

Vegetarian  Dairy Free   Gluten Free 

Contains nut  Favorite  Spicy 

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Main Course

Start from 10AM

RAINBOW CHAKRA SALAD | 80K  **DF** 

Sesame tempeh, avocado, edamame, mushrooms, roasted pumpkin, and tomato on salad leaves served with homemade tape dressing

RED BEET SALAD | 85K   

Fresh greens and sweetness redbeet balanced with seasonal fruit, cashew nut, feta cheese served with basil dressing

ASHTARI SIGNATURE BOWL | 85K  **DF**  

Thoughtfully sourced mix salad, avocado, roasted beetroot, onion, mix seeds, and aromatic tempe served with tahini lime dressing

GRILLED MAHI-MAHI SASAK STYLE | 150K 

Served with white rice, sautéed water spinach and sambal matah

PAN SEARED TUNA | 130K **DF**  

Sesame-crusted tuna gently pan-seared, served with grilled herbs vegetables, salad and lemon mustard dressing

Subject to 10% government tax & 5% service charge Vegetarian

 **Vegetarian**

DF Dairy Free

Gluten Free 

 Contains nut

 Favorite

Spicy 



Main Course

☞ Start from 10AM

ASHTARI BEEF BURGER | 140K

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

BEEF RENDANG | 150K



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

BUTTER CHICKEN WRAP ROLL | 120K



Served with artisan mozzarella cheese and garden spinach in warm chapatti roll

NASI BIRE | 85K

Balinese style cuisine cooked with turmeric and lemongrass served with sambal embe. Available in two options: Chicken or Vegetarian

NASI GORENG | 75K

Available in Chicken or Vegetarian options

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Vegetarian



Dairy Free

Gluten Free



Contains nut



Favorite

Spicy



Dessert

TERRA'S BANANA BREAD | 60K
Vegan option

TERRA'S CARROT CAKE | 60K
Vegan option

ASHTARI BROWNIES | 60K
Served a la mode

AFFOGATO | 65K
2 scoop of vanilla gelato top with espresso coffee

GELATO 1 scoop | 30K, 2 scoop | 50K, 3 scoop | 65K 
• Vanilla
• Chocolate

TERRA'S ENERGY SNACK
• Raw Snicker | 45K
• Raw Immune Ball | 25K
• Raw Ojas Ball | 25K

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.

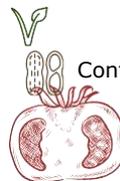
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DF Dairy Free  Gluten Free

 Contains nut

 Favorite

 Spicy



Drinks List

BLEND ORGANIC COFFEE

Available on cow or homemade coconut milk
and Choice of hot or iced

Oat milk add 15K

LONG BLACK/ AMERICANO/ ESPRESSO | 30K

FLAT WHITE | 40K

LATTE | 40K

CAPPUCCINO | 40K

MOCHACCINO | 40K

MACCHIATO | 40K

PICCOLO | 40K

LASSI | 55K **DF**

Lombok raw honey, mint, homemade
coconut yogurt:

- Banana pink lassi
- Banana mango lassi
- Banana avocado lassi

POWER BOOST LASSI | 60K **DF**

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

ORGANIC TEA | 40K

- Oolong tea
- Green tea
- Black tea

ORGANIC 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, homemade peanut butter, cacao
powder, cinnamon

FRESH JUICE (SEASONAL) | 40K

Orange, Watermelon, Banana, Soursop, Mango,
Papaya, Dragonfruit, Pineapple, Lime, Mix juice

JAMU (GLASS | 35K) (BOTTLE | 100K)

Authentic turmeric based herbal healing drink, balinese
style

FRESH YOUNG COCONUT | 30K

MATCHA LATTE | 50K

OVERSEAS LOMBOK GINGER BEER | 45K

WEDANG JAHE | 40K

Ginger, lemongrass, pandan leaf, cinnamon, clove, palm sugar,
coconut milk

MINERAL WATER (500 ML | 10K) (1 Ltr | 15K)

SAN PELLEGRINO (SPARKLING) 750ML | 70K

SOFT DRINKS | 25K

Coke, Coke Zero, Sprite, Tonic water, Soda water

MOCKTAIL | 45K

VIRGIN SUHU

Soda water, honey, lemongrass, lime
GINGER MINT COOLER 

Ginger, mint leaf, lime, simple syrup, soda water

FROSTY MANGO LIME

Fresh mango, kaffir lime, honey

KOMBUCHA | 25K

 Vegetarian **DF** Dairy Free  Gluten Free
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Beers

ISLAND BREW (PALE ALE) 330ML | 70K

ISLAND BREW (PILSENER) 330ML | 65K

BINTANG 620ML | 55K

BINTANG 330ML | 35K

BINTANG RADLER | 35K

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

APERITIF "RICARD" 70K

VODKA "SMIRNOFF" 50K

TEQUILA "JOSE QUERVO" 70K

CREAM LIQUEUR "BAYLEYS" 70K

COGNAC "MARTELL VSOP" 70K

Wine List

GLASS | BOTTLE

RED WINE

PINOT NOIR "MOUNT ROZIER"
SOUTH AFRICA

105K | 475K

SHIRAZ "WOLFBLOSS"
AUSTRALIA

110K | 500K

SANGIOVESE "TAVERNELLO"
ITALY

105K | 450K

WHITE WINE

SAUVIGNON BLANC "MOUNT ROZIER"
SOUTH AFRICA

105K | 475K

CHARDONNAY "MI TERRUNO"
ARGENTINA

110K | 500K

PINOT GRIGIO "TAVERNELLO"
ITALY

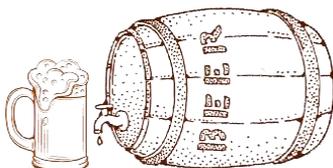
105K | 450K

ROSÉ WINE

ROSE "MOUNT ROZIER"
SOUTH AFRICA

| 475K

Subject to 10% government tax & 5% service charge



Cocktails List

ORANGE-INFUSED WHISKEY GINGER | 90K
ginger, orange juice, whiskey, mint

CLASSIC MARGARITA | 90K
tequila, triple sec, lime

WATERMELON BASIL MOJITO | 90K
rum, watermelon juice, basil, tonic

FROZEN MANGO MARGARITA | 90K
tequila, triple sec, mango, lime

PINEAPPLE PRINCESS | 90K
tequila, aperol, pineapple juice, lime

ESPRESSO MARTINI | 90K
vodka, coffee liqueur, organic espresso

STRAWBERRY MINT ROSCA | 90K
vodka, triple sec, strawberry, mint, lime, simple syrup

PINEAPPLE BASIL RUM FIZZ | 90K
rum, pineapple juice, lime, basil, woda water

MOJITO | 90K
rum, mint, lime, simple syrup, soda water

PINA COLADA | 90K
rum, pineapple, coconut liqueur, coconut milk

NEGRONI | 130K
Gin, Campari, Sweet vermouth, Orange zest

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