

Welcome to Casa Luna

Good Food Good Karma

Casa Luna is an Ubud icon that has been dishing up nutritious fare since 1992. Many of our staff have been with us since then and everyone here is devoted to giving you the best dining experience possible.

Our belief is that food should not only taste good, it should be good for you and our menu is a balance of innovative, nourishing meals using farm-picked plant foods, aromatics and spices.

Our Family includes the Casa Luna Cooking School, Indus Restaurant, Emporium, Honeymoon Bakery and the Honeymoon Guesthouse. We are also the home of the international Ubud Writers & Readers Festival and the Ubud Food Festival.

We hope you enjoy the Casa Luna experience and we thank-you for your ongoing support. Our focus is your wellbeing and we always do our best to please.

Good food is best served with good company in comfy surroundings so eat, share, celebrate and enjoy life!

Selamat menikmati

Janet, Ketut & family

WINE LIST

<i>By the Glass</i>	NV Plaga Sauvignon Blanc Bali	65
	NV Plaga Cabernet Sauvignon Bali	65
	NV Plaga Rosé Bali	65
	2014 Two Islands Pinot Grigio Bali	75
	2018 Isola White Bali	80
	2018 Isola Rosé Bali	80
	2014 Two Islands Shiraz Bali	85
	2018 Isola Red Bali	85
	NV Wolf Blass Bilyara Sparkling Brut Australia	95
	2015 Two Islands Reserve Chardonnay Bali	110
<i>Bubbles</i>	NV SBX Brut Chile	550
	NV Wolf Blass Bilyara Sparkling Brut Australia	600
<i>White</i>	2014 Two Islands Pinot Grigio Bali	425
	NV Plaga Sauvignon Blanc Bali	425
	2015 Chateau Subercaseux Sauvignon Blanc Chile	450
	2018 Isola White Bali	450
	2011 De Bortolli 3R's Semillon Sauvignon Blanc Australia	650
	2016 Beringer Founder Estate Chardonnay USA	675
	2015 Two Islands Reserve Chardonnay Bali	690
	2017 Shearwater Sauvignon Blanc New Zealand	700
	2016 30 Mile Chardonnay Australia	700
2016 Oustric Sauvignon Blanc France	800	
<i>Red</i>	NV Plaga Cabernet Sauvignon Bali	350
	2014 Two Islands Shiraz Bali	425
	2018 Isola Red Bali	500
	2019 JJ Mc William Shiraz Cabernet Australia	650
	2015 Matua Pinot Noir New Zealand	675
	2015 30 Mile Cabernet sauvignon Australia	700
	2016 Mia Tinto Tempranilo Spain	750
	2015 Ortonese Sangiovese Daunia Merlot Italy	750
<i>Rosé</i>	NV Plaga Rosé Bali	450
	2018 Isola Rosé Bali	450

10% Government tax & 5% service charge will be added to your account

COCKTAILS

Caipiroska vodka lime syrup	95
Caipirissima rum lime syrup	95
Mojito rum mint citrus soda	95
Coconut Killer rum Malibu	99
Midori coconut milk	
Espresso Martini Kahlua vodka	105
espresso	
Classic Martini gin or vodka	95
vermouth olives or lemon twist	
Lychee Martini vodka vermouth	99
lychee syrup	
The Mule vodka citrus	95
homemade ginger beer mint	
Margarita tequila triple sec lime	99
Passionfruit Mojito rum citrus	99
mint passionfruit puree	
Pineapple-Kaffir Lime Margarita	99
tequila citrus pineapple kaffir	
Negroni Campari gin Cinzano Rosso	99
Casa Luna Crush vodka watermelon	95
mint sweet & sour	
Daiquiri rum limes mango, banana	95
or strawberry	
Aperol Spritz	115
Aperol sparkling wine soda	

BEER

Bintang (INA)	35 55
Prost (INA)	30
Bintang Radler Lemon (INA)	35
San Miguel Light (PHIL)	45
San Miguel Pilsener (PHIL)	45
Heineken (NED)	45

APERITIF

Aperol	90
Campari	95

RICE WINE (BREM)

White Brem homemade rice wine	35
Brem Banner brem pineapple lime	35
Brem Barong brem lime tonic	40

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Gilbey's	70
Gordon	85
Tanqueray	95
Bombay Sapphire	90
Hendricks	125
+ Fever Tree Premium Tonic Water	25

WHISKEY

Jim Beam White	85
Jack Daniels No. 7	95
Chivas Regal 12	105
Gentlemen Jack	130
Glenfiddich 15	170
The Balvenie 12 DoubleWood	235
Macallan 12 Double Cask	285
JW Red Black Gold	80 99 135

BRANDY

St Remy Napoleon VSOP	90
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SPIRITS

Seagram Vodka	70
Jose Quervo Tequilla	80
Captain Morgan White Rum	70
Myers Dark Rum	95

LIQUEURS

Bailey's Irish Cream	90
Malibu	85
Kahlua	85
Grand Marnier	99
Cointreau	90
Galliano	90

SOFT DRINKS

Coca-Cola, Soda Water, Sprite	25
Tonic Water, Diet Coke	25
Equil Sparkling Water	35
Spring Natural Water	15

JUICES

Banana, Orange, Papaya-Lime, Pineapple, Watermelon, Mango Or Strawberry (Seasonal)	35
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LASSIS & SMOOTHIES

with homemade Greek-style yoghurt!

Banana, Strawberry or Mango Lassi	35
Dragonfruit Cinnamon Lassi	45
Banana Vanilla Nutmeg Smoothie	40
Strawberry Watermelon Smoothie	40
Mangga Smoothie mango cinnamon yoghurt honey	45

SUPER SMOOTHIES

Breakfast Smoothie strawberry	45
banana cashew milk muesli cinnamon	
Green with Envy spinach banana	45
spirulina cashew milk chia	
Green Goddess apple avocado chia	45
spinach ginger cashew milk	
Goji Berry coconut milk mango	45
banana pineapple	

HEALTH DRINKS

Janet's Favourite Jamu	30
turmeric lime & honey for liver cleanser	
Lime Ginger Ale – for digestion	35
Young Coconut Juice	30
Whole Green Coconut	35
Apple & Mint – blood purifier	35

Apple Beet Carrot	40
Beet Carrot Mint - blood booster	40
Carrot Spinach Parsley Celery	40
Green Coconut & Carrot for gassy stomach	30
Orange Spinach & Ginger vitamin c & iron boost	30
Watermelon Cucumber Celery for high blood pressure	30

COFFEE & CHOCOLATE

Cappuccino, Latte, Flat White	30
Espresso, Macchiato, Ristretto	25
Piccolo, Long Black	
Mochaccino	32
Cold Pressed Coffee	25
Kopi Bali or Ginger Coffee	15
Hot Chocolate	25
Iced Chocolate	35
Iced Cappuccino - best in town!	40
Avocado Coffee Smoothie	45

TEA

Fresh Hibiscus Tea	15
Tropical Iced Tea	25
English Breakfast or Peppermint	25
Indonesian Tea	15
lemongrass, lemon basil, ginger or fresh mint	
Darjeeling, Chamomile,	20
Earl Grey or Green Tea	
Flores Tea or Flores Latte	30
cinnamon cloves cardamom ginger	
Homemade Kombucha	25
strawberry & mint or lemongrass	

+SUBSTITUE

Coconut Cashew Soy Milk	5
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STARTERS

Duck Croquettes with sweet chilli mayo	40
Luna Spring Rolls with sweet chili sauce (V)	35
Antipasto Arabia baba ghanoush Middle-Eastern spices & Turkish bread (V)	45
Lebanese Feta Cigars feta-mint filling & tomato sambal (V)	50

NOURISHING SOUPS & CURRIES

Organic Pumpkin & Sweet Potato Soup with homemade yoghurt (V/GF)	45
Lemongrass Fish Soup Manado-style with lemongrass tomato lemon basil (GF)	70
Laksa Ayam chicken or tofu (Vo) with green amaranth glass noodles cucumber sprouts garden herbs & egg (GF)	60
Potato-Green Amaranth Curry local iron-rich spinach yoghurt-cucumber raita & red rice (V/GF)	55
Kare Ayam Balinese yellow chicken curry with sambal & rice (GF)	65

SALAD BOWLS & PLANT BASED

Super Salad Bowl broccoli avocado coconut cranberries edamame tempe red rice (Vo/GF)	60
Potato Cake-Latke Middle-Eastern style tomato mint avocado salad & feta (V)	55
Lebanese Salad beetroot feta chickpeas mint rocket & Turkish bread (V)	65
Casa Garden Bowl rocket beans avocado pumpkin edamame basil (Vo/GF)	65
Vietnamese Chicken Salad greens crushed peanuts Viet-dressing mint (GF/n)	55
Gado-Gado sprouts tempe avocado edamame & peanut sauce (Vo/GF/n)	60

+ ADD PROTEIN

Grilled Chicken with turmeric-lime glaze	29
Grilled Tempe with tomato sambal	25
Grilled Fish with soy glaze & lemon basil	45

BREADS

Tempe Burger avo cucumber slaw tomato sambal basil handcut chips (V)	55
Ham Baguette with melted cheese tomato & seeded mustard	60
Pink Danish open sandwich of smoked salmon on Honeymoon Bakery purple sweet-potato sourdough with avocado, salad leaves, cucumber & dill mayo	95

INDONESIAN

Nasi Goreng chicken with Asian greens satay acar fried egg krupuk	55
Nasi Campur Balinese chicken curry corn fritters satay coconut beans red bean pepes & rice	60
Vegetarian Nasi Campur tempe curry coconut beans corn fritters red rice (V)	50
Mie Goreng wok-fried noodles with Asian greens chicken & herbs	50
Ayam Kalasan marinated grilled chicken with Balinese coconut salad & fragrant yellow rice (GF)	70
Balinese-Style Paella calamari prawns white fish clams tomato sambal & turmeric rice (GF)	110

GRILLS

Chicken Satay coconut beans peanut sauce & rice (GF/n)	55
Casa Beef marinated grilled beef hand-cut fried potatoes & garden salad (GF)	155
Pepper Steak in a creamy Sumatran-pepper sauce with mash & salad (GF)	165
Chargrilled Beef with mushroom in red wine & red shallot glaze & potato croquettes	180

PASTA & PIZZA

Pumpkin Ravioli in a lemon-basil pesto cream sauce (V)	55
Fettuccine ala Casa avocado asparagus ham in a creamy basil sauce	65
Pizza Margherita tomato mozzarella basil (V)	60
Pizza Rosati eggplant mushrooms tomatoes mozzarella & olives (V)	65
Pizza Capricciosa tomato ham mozzarella olives mushroom	70

+EXTRA PIZZA TOPPINGS

Ham Mozzarella Mushrooms Tomatoes Feta Pesto Eggplant	15
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SIDES

Rice red white or yellow rice	20
Tempe or Tofu chips in light turmeric batter	20
Hand-Cut Fried Potatoes	25

FOR KIDS

Homemade Chicken Nuggets with chips	45
Mini Pizza Margherita or Pasta with homemade tomato sauce (V)	35
Mini Nasi Goreng or Mie Goreng with egg	30

GF: Gluten Free/V: Vegetarian/Vo: Vegan option/n: contains nuts

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