

OWA'S KITCHEN



DRINKS

EPOH COFFEE

*Sumatra Gayo Aceh beans
Roasted in Lombok*

Espresso	25.000
Double -	35.000
Long black	30.000
Latte	35.000
Cappuccino	35.000
Flat white	35.000
Iced black	30.000
Iced latte	35.000
Decaf	+15k
Extra oatmilk	+5k

SMOOTHIES & JUICES

Tropicool	45.000
Banana, dragon fruit & coco milk	
Aloha	45.000
Pineapple, banana, orange, coconut water, lime	
Sexy greenie	45.000
Apple, cucumber, mint, lime	
Arego Sunrise	45.000
Orange, pineapple, carrot, ginger	
Single fruit	25.000
Mix juice	35.000
Banana, dragon fruit, lime, papaya, watermelon	

SHAKES

Banana milk shake	45.000
Vanilla ice cream, banana, milk	
Oreo shake	50.000
Oreo, vanilla ice cream, chocolate and milk	

TEA HOT/ICED

Black tea	25.000
Green tea	25.000
Herbal tea	25.000
Iced lime tea	30.000
Iced blue pea	30.000

MATCHA

Hot matcha latte	40.000
Iced matcha latte	40.000
Iced strawberry matcha latte	60.000

FRESH & FIZZY

Ginger beer	50.000
Naturally fizzy ginger beverage	
Kombucha	45.000
Passion fruit or rosella/mint	
Herbal cooler	40.000
Soda water, lime, honey fresh lemongrass & ginger	

SODAS 25.000

Coca cola, coca cola zero,
sprite, tonic water, soda water

SYRUP 25.000

Grenadine / strawberry
mint / peach

SPARKLING WATER 35.000

Equil - 380ml

YOUNG COCONUT 35.000

OWA'S KITCHEN



DRINKS

COCKTAILS 90.000

Mojito

Aged rum, sparkling water, mint and cane sugar

Espresso martini

Vodka, coffee liquor, sugar syrup espresso

Moscow mule

Vodka, ginger beer, lime and a sprig of mint, fresh ginger

London mule

Gin, ginger beer, lime and a sprig of mint, fresh ginger

Whiskey Sour

Whiskey, egg white, sugar syrup, lime juice

Margarita

Tequila, triple sec, sugar syrup, lime juice

Classic daiquiri

Aged rum, triple sec, lime juice & sugar syrup

Frozen daiquiri

Aged rum, triple sec, lime juice, mix berries, kaffir lime

Mix Spirit

Choose your spirit and soft

HAPPY HOUR CLASSIC COCKTAILS
4PM - 6PM // 60.000
(on site only)

OTHERS

PIMP YOUR COCO 120.000

Whole young coconut, double shot of rum, lime and ice

Ricard 70.000

Pastis de Marseille
French aperitif

PITCHER (5 pax) 400.000

Cocktail of your choice

SIGNATURES 100.000

Rosella gin

Gin, garden grown rosella, berries, ginger syrup, cucumber, lime & soda water

Green martini

Vodka, triple sec, basil, lime and green chili, sugar syrup

Owa Colada

Rum, home made coconut cream, pineapple juice, lime juice

Jalapeño margarita

Tequila, triple sec, charred pineapple, jalapenos, lime

BEERS *from Indonesia*

Small bintang 40.000

Bintang crystal 40.000

Black Sand

Kolsh 65.000

Lager 60.000

Island Brewing

Pilsner 50.000

Summer pale ale 65.000

Small hazy 65.000



WINE

Please check our current selection of imported bottles at the bar

GLASS 500ml

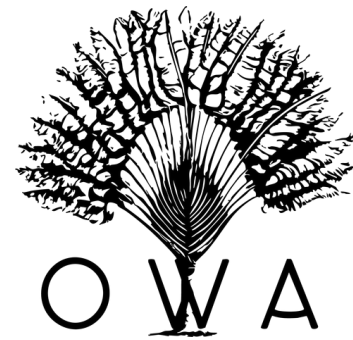
ROSE

House wine - BALI 60.000 220.000

WHITE

House wine - BALI 60.000 220.000

OWA'S KITCHEN



BREAKFAST

AVAILABLE ALL DAY

SERIOUS THINGS

Nasi/mie Goreng

Fried rice or noodles with veggies and sunny side up egg

IDR 45.000

Extra chicken 20k

Hummus Love

Hummus on sourdough topped with tomatoes, cucumber, spinach, feta and olive oil

IDR 75.000

Eggs & Soldiers

Eggs soft boiled to perfection Bread soldiers and butter

IDR 50.000

Garden State

Eggs the way you like it, sourdough, spinach and tomato salsa

IDR 60.000

Extra bacon 20k

Chili avo smash

Sourdough, smashed avo, eggs sunny side up and crunchy chili oil

IDR 75.000

Extra bacon 20k

Owa's Omelette

Green spinach and cheese omelette served with sourdough and tomato salsa

IDR 65.000

Potato Stack

Hashbrowns, poached egg, bacon, herby lemon butter

IDR 90.000

SWEETS

Arego Bowl

Banana, dragon fruit & berries smoothie bowl topped with fruits, granola and coconut flakes

IDR 65.000

Crepes

3 french crêpes topped with sugar and lime, caramel or seasonal fruit jam

IDR 50.000

Coconut chia pudding

Creamy coconut milk chia pudding topped with dragon fruit coulis, honey, peanut butter and coconut flakes

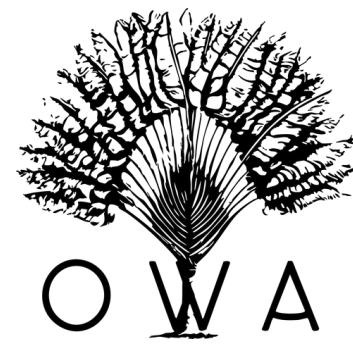
IDR 55.000

French Toast

French toasts topped with coconut cream, bananas, frozen berries and almonds

IDR 65.000

OWA'S KITCHEN



STARTERS / TO SHARE

Pumpkin soup

Pumpkin and carrot soup, touch of ginger turmeric and coconut milk

IDR 60.000

Rice paper rolls

Rice paper rolls filled with raw veggies. Served with a peanut sauce

IDR 55.000

Cassava croquetas

Crispy cassava croquettes raw tomato kaffir sambal (3 pieces)

IDR 50.000

Udang ijo

Garlic prawns sauteed in green sambal

IDR 65.000

Fish fingers

Panko crumbed fish sticks served with green sambal

IDR 60.000

French fries

Triple cooked fries

IDR 40.000

Indo tapas plate

Corn fritters, kerupuk, chicken sate, urap, tofu pepes and sambal

Replace chicken sate with tempe for vegetarian version

IDR 80.000

Garlic chili wings

Garlic chili chicken wings with a touch of kaffir lime

IDR 65.000

Sate pusut

Coconut chicken sate, green onion topping (3 pieces)

IDR 60.000

KIDS MENU

1 MAIN DISH

Choose one:

- **Fish fingers**

With rice or french fries

- **Spaghetti**

Home made tomato sauce & mozza

- **Munch platter**

Carrot & cucumber sticks, hummus, boiled egg, bread, butter & fruits

IDR 80.000

1 DRINK

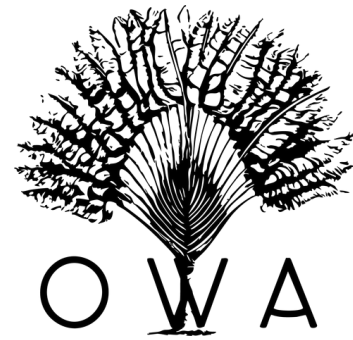
Choose one:

- Peach
- Mint
- Grenadine

1 SCOOP ICE CREAM

- Flavor: vanilla or chocolate
- Sauce: caramel or chocolate

OWA'S KITCHEN



SALADS

Watermelon salad

Watermelon, cucumber, mint, feta, lime and olive oil dressing

IDR 60.000

Salad bowl

Red cabbage, hummus, tempe, cucumber, carrots, tomatoes, feta, tahini dressing

IDR 75.000

Halloumi chick salad

Lettuce, cucumber, tomatoes, avocado, grilled halloumi, chicken, pomegranate, fresh herbs, lime, olive oil

IDR 90.000

GNOCCHI

Gnocchi pesto

Home made potato gnocchi coated in our home made pesto and parmesan

IDR 85.000

Gnocchi Sorrentina

Oven baked gnocchi with tomato sauce, mozza and parmesan

IDR 95.000

Gnocchi frutti di mare

Home made potato gnocchi, mixed seafood, white wine, lemon, parsley sauce

IDR 100.000

Gnocchi gorgonzola

Home made potato gnocchi, creamy gorgonzola sauce and walnuts

IDR 110.000

SANDWICHES

Sourdough

Chicken sandwich

Melted mozza, chicken, honey mustard and slaw
Served with fries

IDR 90.000

Halloumi sandwich

Avocado, lettuce, tomatoes, grilled halloumi, crispy garlic and basil
Served with fries

IDR 85.000

extra bacon 20k

White bread

Club sandwich

Classic bacon, chicken, tomatoes, boiled egg, mozza, butter & mayo
Served with fries

IDR 95.000

Grilled cheese

Classic mozza and emmental grilled cheese.

Choose between mustard, pesto or spicy mayo base

Served with fries and a side salad

IDR 75.000

extra bacon 20k

SPECIALS

Check with our team
to discover the
specials of the week

OWA'S KITCHEN



ARCHIPELAGO

Lombok curry

Lombok's veggie curry.
Served with rice
IDR 60.000

Add tofu/tempe +10k
Chicken +20k

Ayam sambal matah

Pulled chicken topped
with balinese sambal
matah, raw chilies,
shallot, lemongrass and
lime. Served with rice
IDR 80.000

Lemongrass chicken

Chicken and garden
veggies cooked in a
lemongrass clear soup.
Served with rice
IDR 75.000

*Vegetarian sereh available
(Tempe or tofu)*

Manuk Lombok

Grilled chicken coated
in Lombok's traditional
aromatic spices. Served
with rice & veggies
IDR 85.000

Ayam kecap

Chicken simmered in a
rich sweet soy sauce
glaze. Served with rice
IDR 80.000

Udang kemangi

Sauteed prawns topped
with sambal kemangi
(local basil), urap
timun (cucumber coconut
salad). Served with rice
IDR 95.000

Ikan dabu dabu

Fish of the day topped
with dabu dabu sambal
(raw chilies, tomatoes,
local basil, shallot
and lime).
Served with rice
IDR 85.000

Ikan or tofu pepes

Fish of the day or tofu
coated in the chef's
special sauce and cooked
in a banana leaf. Served
with rice & veggies
IDR 80.000

BEBEK DUO

FOR 2 PEOPLE
Lombok duck cooked
two ways

Bebek serundeng
duck cooked in a roasted
coconut, ginger, and
jawa nut sauce

Bebek lengkuas
poached then fried duck
with lemongrass, galangal
and mild chili

Served with rice, veggies
and Owa's special sambals

IDR 300.000 // 2 PAX

SWEETS

Banoffee

Crushed coconut biscuits,
banana, caramel, vanilla
ice cream
IDR 50.000

Affogato

A scoop of vanilla ice
cream topped with a
shot of espresso
IDR 50.000

Nanas bakar

Roasted pineapple
marinated in ginger and
coconut sugar topped
with vanilla ice cream
IDR 50.000

Fruit platter

Selection of seasonal
local fruits
IDR 40.000

Ice cream sundae

Vanilla or chocolate

1 scoop	25.000
2 scoops	40.000

Add your toppings

Coconut biscuits	5.000
Oreo	5.000
Caramel	5.000
Chocolate sauce	5.000
Rainbow sprinkles	5.000

OWA'S KITCHEN



INDONESIAN DINING EXPERIENCE



Order one day in advance - for 2 pax // Dine in only

WOOD FIRED COCONUT DUO

Two young coconuts grilled over fire:

Coconut santan bening : moringa leaves cooked in a light coconut milk broth with tofu
Healthy traditionnal sasak dish

Coconut pelalah : choose fish or chicken cooked in a traditional Lombok coconut milk red sauce
Not spicy but very tasty

Served with sweet crunchy tempe, coconut rice, Owa's special sambals, local sweets and fruits

FOR 2 PAX // IDR 250.000

SEASIDE BARBECUE

Sate udang - coconut prawn skewers

Line caught whole grilled fish

Baby squids grilled Lombok way

Served with stir fry water spinach, yellow rice, Owa's special sambals, local sweets and fruits

FOR 2 PAX // IDR 450.000