

Welcome to Casa Luna 25 YEARS!

GOOD food ✨ GOOD karma

Since 1992, Casa Luna has served thousands from near and far.

At Casa Luna we believe that food should not only taste good, it should be good for you. Our menu is a balance of delicious, innovative, nutritious meals using farm-picked plant foods, aromatics and spices. We only buy produce from people we like, for in Bali, as it is in life, it's all about the relationships you foster with growers and producers, anyone.

We are fans of naturally low-GI foods and most of our cakes are mixed with organic coconut sugar. Fresh fruit is preferred to anything packaged and our breads from the Honeymoon Bakery are made mainly using a slow natural fermentation process. Preservatives, colourings or flavour enhancers are not added.

Some of our staff have been with us since the day we opened, many for more than a decade and everyone here is devoted to giving you the best dining experience possible. The Five Senses coffee team from Australia have trained our baristas and our coffee is legendary. Thanks Shaughan!

The Casa Luna Family includes The Casa Luna Cooking School, Indus Restaurant, Bar Luna Basement, The Emporium and the Honeymoon Guesthouse. We are 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 and Family!



[Facebook.com/casalunaubud](https://www.facebook.com/casalunaubud)

[@casalunaubud](https://www.instagram.com/casalunaubud)

[#casalunaubud](https://www.instagram.com/casalunaubud)

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

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

COCKTAILS

Happy hour everyday from 5-7pm with complimentary tapas!

Americano Campari Cinzano rosso soda	95
Negroni gin Campari Cinzano rosso	95
Margarita tequila triple sec fresh lime	95
Pimms Cup Pimms no. 1 gin citrus mint soda	95
Caipiroska vodka lime syrup fresh limes	95
Caipirissima rum lime syrup limes	95
Mojito rum mint citrus soda	95
Daiquiri rum fresh lime banana mango or strawberry	95
Mai Tai light rum Myers dark rum fresh lemon pineapple orange	95
Garibaldi Campari freshly squeezed OJ	95
Coconut Killer Malibu Midori coconut milk rum	95
Piña Colada Myers dark rum	95
coconut milk pineapple	
Mint Julep bourbon coconut palm sugar mint citrus	95
Espresso Martini vodka Kahlua espresso	99
Classic Martini gin or vodka vermouth olives or a lemon twist	95
Grapefruit Lychee Martini vodka vanilla lychee grapefruit	95
Lychee Martini vodka lychee juice vermouth lychees	99
Bloody Mary vodka tomato juice lemon cucumber spices	95
Espresso Ginger Mule vodka citrus honey Kahlua	99
Casa Luna Mule vodka citrus	95
homemade ginger beer	
Paloma tequila lime grapefruit soda	95
Cranberry Margarita tequila triple sec fresh limes orange	95
Sea Breeze vodka cranberry ruby red grapefruit juice	95

Vodka Fizz vodka fresh lime homemade ginger ale	95
Frozen Japanese Slipper Midori triple sec citrus	95
Passionfruit Mojito rum mint citrus passionfruit foam	99
Strawberry Mojito rum citrus mint strawberry foam	99
Porn Star vodka Aperol sparkling wine lemongrass honey lime orange	99
Pineapple-Kaffir Lime Margarita tequila citrus pineapple kaffir lime	95
Luna Ice Tea Cointreau vodka gin rum mint lemongrass sweet & sour soda	99

BEER

Anker Bali Hai Bintang	35 45
Carlsberg	35 50

LOCAL WINE

Red White Brem homemade rice wine	25 65
Brem Banner brem pineapple lime	35
Brem Barong rice wine lime & tonic	35
Brem Fruit Daiquiri lime mango or strawberry	50
Brem Tango brem vodka lime juice fresh mint	50

APERITIF

Aperol Campari Pimms No. 1	80
---------------------------------------	----

SPIRITS

Vodka	80	Rum	80
Gin	80	Whisky	80
Tequila	80	Brandy	80

LIQUEURS

Galliano	90	Bailey's Irish Cream	90
Malibu	90	Cointreau	90
Kahlua	90	Grand Marnier	90
Tia Maria	90		

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

SOFT DRINKS

Coca-Cola Diet Coke Sprite	20
Tonic Water Soda Water	20
Equil Mineral Water	30
Equil Sparkling Water	35
Spring Natural Water	15

JUICES LASSIS SMOOTHIES

Banana Orange Papaya-lime	35
Pineapple Watermelon	35
Mango or Strawberry (seasonal)	35
Papaya Banana Strawberry Mango Lassi	40
Dragonfruit-Cinnamon Lassi	50
Banana Vanilla-Nutmeg Smoothie	40
Watermelon Strawberry & Vanilla	40
Avocado with Coffee Smoothie	45
Chocolate Vanilla Strawberry Smoothie	45

SUPER SMOOTHIES

Breakfast Smoothie strawberry banana cashew milk muesli cinnamon (DF)	45
Mangga (seasonal) mango cinnamon homemade yoghurt honey	45
Green with Envy spinach banana spirulina cashew milk chia (DF)	45
Green Goddess apple avo banana spinach ginger cashew milk chia (DF)	45
Dewi's Fave apple banana matcha milk	45
Goji Berry Smoothie coconut milk banana pineapple mango (DF)	45

HEALTH DRINKS

Janet's Favourite Jamu turmeric lime & honey liver cleanser anti oxidant anti-cancer	30
Lime Ginger Ale -for digestion	35
Young Coconut Juice cooling, the perfect rehydrator	25
Whole Green Coconut great for the inner organs and brain	35
Apple & Mint -blood purifier	30
Apple Beet Carrot	30

Apple Beet Orange	30
Beet Carrot & Mint -blood booster	30
Carrot Spinach Parsley & Celery -detox	30
Green Coconut & Carrot for gassy stomach	30
Orange Spinach & Ginger for vitamin C & iron boost	30
Tomato & Lemon Basil -liver detox	30
Watermelon Cucumber & Celery high blood pressure	30
Comfort Tea warm nutmeg & ginger milk muscular pain & relaxation	30

COFFEE TEA & CHOCOLATE

Cappuccino Café Latte Flat White	25
Moccaccino	25
Espresso Macchiato Ristretto	22
Cold Pressed Coffee	25
Kopi Bali Kopi Susu or Ginger Coffee	15
Hot Chocolate	25
Matcha Latte	25
Iced Cappuccino - best in town!	40
Iced Coconut Latte (DF)	35
Iced Salted Coconut Matcha Latte (DF)	35
Iced Chocolate with chocolate ice cream	40
Fresh Hibiscus Tea infused with red hibiscus flower iced/hot	10
Tropical Iced Tea pineapple with papaya lime	25
Indonesian Tea lemongrass lemon basil ginger or fresh mint tea	15
Green Tea Chamomile	20
Darjeeling Earl Grey	20
English Breakfast Peppermint	25
Flores Tea with cinnamon cloves cardamom ginger caffeine free	25
Flores Latte -with hot frothy milk	30
Homemade Kombucha	25
Kombucha with strawberry & mint	30
+SUBSTITUE	
Coconut cashew or soy milk	5

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

BREAKFAST SERVED ALL DAY

EAT WELL BE WELL

FRUITS & GRAINS

Tropical Fruit Salad Bowl of the season with fresh grated coconut & lime	25
Honeymoon Bakery Granola fruits chia seeds homemade Greek-style yoghurt or substitute with milk cashew milk or coconut milk (DF)	40
Nagabowl Dragonfruit mango (seasonal) banana honey homemade granola puffed black rice (Vo)	50

FAVOURITES

Black Rice Power Bowl chia seeds dragon fruit banana cranberries goji berries roasted coconut milk (Vo/GF)	55
Avocado Toast feta lemon basil cherry tomatoes herbs toast (Vo)	59
Luna's Brunch Antipasto boiled egg avo eggplant baba ghanoush-dip spinach tomato feta Turkish bread (V)	50

EGGS & MORE

Scrambled Eggs smoked salmon chives toms garden herbs toast	49
Omelette la Casa avo spinach bacon feta herbs tomato sambal Turkish toast	45
Mega Brekkie eggs any style bacon sausages grilled toms sautéed spinach toast	65
Vegan Big Brekkie sautéed spinach avo tomato mushroom smashed pumpkin refried beans baba ghanoush Turkish bread (Vo)	55

+ ADD 15

2 POACHED EGGS | AVOCADO | GRILLED TEMPE | POTATO LATKE | GARLIC MUSHROOMS
SAUTEED SPINACH | HERBED FETA | BACON | HOLLANDAISE SAUCE - weekends only

SOMETHING FOR THE KIDS

Scrambled Eggs on toast	25
Homemade Greek-Style Yoghurt banana coconut & honey	20

Weekend Brunch at Casa Luna see our special "bottomless" menus

STARTERS

Luna Spring Rolls with sweet chili sauce	35
Antipasto Arabia eggplant baba ghanoush Middle-Eastern spices Turkish bread	45
Lebanese Feta Cigars feta-mint filling & tomato sambal	50

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

NOURISHING SOUPS

Organic Pumpkin & Sweet Potato Soup with homemade yoghurt (GF)	45
Red Bean Soup guacamole & homemade yoghurt (GF)	50
Lemongrass Fish Soup Manado-style with lemongrass toms lemon basil lime (GF)	50

SALAD BOWLS & PLANT BASED

Super Salad Bowl broccoli avo coconut cranberries edamame red rice tempe fresh mint (Vo/GF)	50
Potato Cake-Latke middle-eastern tomato avo salad feta & fresh mint (V)	50
Lebanese Salad beetroot feta chickpeas mint rocket & Turkish bread (V)	60
Casa Garden Bowl rocket beans avo pumpkin basil edamame sweet basil dressing (V)	65
Smoked Marlin & Potato Salad avo rocket capers lime mayo (GF)	60
Vietnamese Chicken Salad fresh mint greens crushed peanuts Viet-dressing	55
Gado-Gado Bowl Indonesian salad sprouts tempe avo edamame & peanut sauce	45

+ ADD PROTEIN

Grilled chicken & turmeric-lime glaze 30	Grilled fish with soy glaze & lemon basil 30
Grilled tempe with tomato sambal 25	

Curries & Noodles

Potato-Green Amaranth Curry local iron-rich spinach yoghurt-cucumber raita heritage red rice (V)	50
Indonesian Laksa Ayam chicken or tofu (V) with green amaranth glass noodles cucumber sprouts garden herbs egg (GF)	60
Mie Goreng Ayam wok-fried noodles with Asian greens chicken & herbs	50

Ode to the Moon

a stab of moon between two trees
fireflies impersonating stars

light tangled in the branches of the night
on this road by the riverside

where did aloneness end
and loneliness begin Tabish Khair

MAIN COURSE

Nasi Goreng chicken with Asian greens satay acar fried egg krupuk	55
Vegetarian Nasi Campur tempe curry coconut beans corn fritters red rice	50
Sayur Hijau - Janet's favourite light dish of Asian spinach with chicken or tempe & mushrooms (V)	50

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

GRILLS

Satay Tempe (6) peanut sauce heritage red rice (V/N)	50
Satay Chicken (6) peanut sauce rice (N)	55
Pepper Steak in a creamy Sumatran-pepper sauce with mash & salad	125
Casa Beef marinated grilled beef hand-cut fried potatoes & garden salad	125

BREADS

Smoked Marlin sweet chilli mayo greens avo capers herbs on Turkish bread	75
Tempe Burger avo cucumber carrot slaw tomato sambal fresh basil handcut chips (V)	55
Ham Baguette with melted cheese & seeded mustard	60
Or make a sandwich using Honeymoon Bakery breads and your own filling!	

FAVOURITES

Balinese-Style Paella our signature dish full of calamari prawns white fish clams tomato sambal & fragrant turmeric rice	99
Nasi Campur Chicken a mix of Balinese chicken curry satay corn fritters coconut beans red bean pepes rice sambal	60
Curry Ayam Balinese fragrant yellow chicken curry sambal rice	65

PASTA & PIZZA

Our pasta is house-made

Pumpkin Ravioli in a lemon-basil pesto cream sauce (V)	55
Fettuccine ala Casa avo asparagus ham in a creamy basil sauce	60
Pizza Margherita tomato mozzarella basil (V)	55
Pizza Rosati eggplant mushrooms tomatoes mozzarella & olives (V)	65
Pizza del Sol sun-dried tomatoes pesto feta & grilled eggplant (V)	65

+EXTRA TOPPINGS

Ham mozzarella mushrooms tomatoes olives feta pesto eggplant	15
--	----

SIDES

Rice steamed white rice heritage red rice or turmeric rice	20
Tempe or Tofu chips in light turmeric batter	20
Hand-cut fried potatoes	25
Guacamole with fresh chilli & lime	15

FOR KIDS

Homemade Chicken Nuggets with chips	45
Pizza Margherita-Mini	30

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

Pasta with homemade tomato sauce	35
Mini Nasi Goreng or Mie Goreng with egg	30

FRESH FROM HONEYMOON BAKERY

Cinnamon roll Apple cinnamon roll	13
Croissant chocolate or plain	16
Banana cake	25
Black mischief – for the serious chocolate eater! (GF)	50
Chocolate yoghurt cake	45
Chocolate almond torte Chocolate mousse (GF) Chocolate divinity torte	50

FAVOURITES

Apple crumble slice – better than mum used to make!	40
Killer brownie – vanilla ice cream & fudge brownie	45
Lime-papaya meringue pie	45
Paris match – our famous homemade French vanilla slice	50
Lime tart – Janet’s favourite – luscious creamy & tangy	45
Tiramisu cake – Janet’s version!	50

Chocolate chip cookies 20 Fudge brownies	25
Homemade ice-cream – marquisa or ginger or black rice ice cream	35
Ice cream– vanilla or chocolate – one scoop 20	two scoops 30
Coco Rama warm banana pineapple coconut milk & vanilla ice cream (GF)	35
substitute with coconut gelato (DF)	
Cookie monster – chocolate chip cookies with vanilla ice cream	35
Balinese coconut gelato with mung beans (DF)	25

See our fridge for more specials and more Gluten-Free options!

Our baked goods have no added preservatives or enhancers and are made from pure, natural ingredients.

GF= Gluten Free | DF=Dairy Free | Vo=Vegan Option | V=Vegetarian | N=Contains Nuts

⇒ Casa Luna Delivery Service ⇐

If you live in Ubud, Casa Luna is happy to deliver your favourite food right to your door.
Minimum order IDR 50.000

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