



Welcome to Luana Lombok

MENU





Welcome to Luana Bowls

Inspired by island life and the fresh flavors of Lombok, our menu is all about feel-good food made with local ingredients, lots of color and plenty of love.

From tempeh and jackfruit to sweet potato and tropical fruits from local suppliers, we keep things nourishing, comforting and full of flavor.

Even if you're not usually vegan, come with an open mind, we think you'll be pleasantly surprised.

If you have any allergies, dietary requirements or questions, just let our team know. We're always happy to help.

We hope you leave feeling happy, nourished and full of good energy.

Your Luana Team



COFFEE

Cappuccino	35k
Flat White	35k
Latte	35k
Long Black	30k
Americano	30k
Espresso	25k

Hot outside? Get it iced. +5k
Top it up and add vanilla or caramel flavor +5k

Fredo Espresso	30k
Iced, frothy Greek espresso with brown sugar.	

MILK & MYLKS

Cow Milk
Soy /Oat/Coconut Milk +5k

MATCHA - SPECIALS

NEW

Hot Iced Matcha Latte	40K 45K
Iced Mango Matcha	50k
Tropical Matcha blended with mango & milk.	
Banana-(bread) Matcha	55k
Matcha with banana-flavored milk. Served with a small banana bread garnish on top.	

COOLER

Passionfruit Ice Tea

40k

Lime Mint Cooler

35k

JUICES

All 40k

Single Juice

Orange, Lime, Pineapple, Dragonfruit

Selong Sunshine

Orange, ginger, lime

Pina Penantap

Pineapple, ginger, tumeric, lime

Serangan Energy

Cucumber, pineapple, lime,

Tampah's Dragon

Dragonfruit, banana, lime

SMOOTHIES

All 50k

Holy Moly Mawi

Mango, milk, mint

+ add 30g vegan vanilla protein powder +30k

Sejer Swell

Banana, dates, cacao, peanut butter, milk

+ add an espresso shot +5k

+ add 30g vegan chocolate protein powder +30k

SODAS & BEER

Coke (Zero), Sprite, Soda

25k

Kombucha (Jamu or Passionfruit)

40k

Ginger Soda

45k

Bintang, Bintang Radler

40k

FRESH COCONUT

35k



Something sweet with that? Flip to the last page.

Prices are subject to 10% tax and 5% service charge



Breakfast & Brunch

All day available

SMOOTHIE

BOWLS

Lost Paradise GF(O) 70k

Your favorite tropical Smoothiebowl /w strawberry, dragonfruit and banana, homemade granola, chia seeds and peanutbutter.

Pina Bowl GF(O) 70k

Tastes like tropical living: Frozen pineapple, mango (seasonal) and banana mixed with coconut milk. Topped with granola, coconut flakes and chia seeds.

Choco Loco GF(O) 70k

Go all in with cacao, dates, banana, peanutbutter, coconut milk and homemade granola.

SWEET

Paradise Pancakes 70k

Join us in paradise with our pancakes, topped with banana, coconut flakes, maple syrup and pink cream. Choose the vegan or vegetarian option

Caramelized Banana Oatmeal 70k

Creamy oatmeal, topped with caramelized banana, a dash of cinnamon, peanut butter, homemade granola and maple syrup.

PROTEIN POWER-UP 30K

Add a Vegan Protein Scoop
Vanilla or Chocolate, contains 25g Protein



SAVORY

The Hungry Surfer **GF(O)** 85k

All your favorites on one plate. Sautéed mushrooms, spinach, grilled tomatoes, sweet potato, hummus and our special scrambled tofu, with sourdough on the side.
Vegetarian option: Change to scrambled eggs

Holy Guacamoly **GF(O)** 75k

Your best go-to: Mashed Avo. Loaded with cherry tomato, rucola, pesto, lime and seeds.
Vegan: Grilled Mushrooms
Vegetarian: Eggs any style

Cheeky Hummus **GF(O)** 75k

Homemade Hummus on sourdough topped with roasted cherry tomato. Garnished with friend onions, rucola, mint and lime.

 **Scrambled Dance** **GF(O)** 75k

Our favorite protein-bomb: Try our scrambled tofu on sourdough in a homemade béchamel sauce with rucola and cherry tomato.
Vegetarian option: Change to scrambled eggs



Ask for Glutenfree Bread +15k

GF(O) Glutenfree or Glutenfree Option available

Prices are subject to 10% tax and 5% service charge



Lunch & Dinner

Starting 11:00 AM

SMALL PLATES

Cauliflower Nuggets  45k

Addiction may ensue: Fresh cauliflower, bathed in marinade and crisped to perfection.

Sweet Potato Fries **GF** 35k

French Fries **GF** 35k

Edamame **GF** 35k



A bit spicy. Let us know if you'd prefer it mild.

GF (O) Glutenfree or Glutenfree Option available



SIGNATURE BOWLS & SALADS

Poke Bowl **GFO**

80k

Paddle harder with our rice poke bowl, edamame, cucumber, carrot, avocado(seasonal), purple cabbage, spring onion, lime and mint.

Choose your Protein:

Tempeh or Tofu or go soyfree with Chickpeas

Choose your Sauce:

Peanut dressing or Sesame dressing

Hummus Buddha Bowl **GFO**

80k

Freshness overload with our homemade hummus base, quinoa, chickpeas, cucumber, tomatoes, red cabbage and rocket salad. Garnished with fresh mint & lime dressing. Homemade Pita Bread on side.

Mexican Plate **GFO**

80k

Sweet marinated jackfruit, kidney beans and tomatoes. Served with turmeric rice, pineapple salsa and guacamole. Garnished with lime, homemade tortilla chips and cilantro.

Summer Roll Bowl **GFO**

75k

Inspired by Summer-Rolls: Rice-Noodles paired with fried tofu, cucumber, sprouts and grated carrots. Topped with fresh coriander, mint and peanuts. Served with our Summer-Tahini Dressing.

Prices are subject to 10% tax and 5% service charge

COMFORT BOWLS

Cashew Teriyaki

GFO

80k

Stir-fried tofu with crunchy carrots, cabbage, cauliflower, and green beans, all tossed in our house-made teriyaki sauce. Topped with roasted cashews and sesame seeds, served with rice.

Golden Cauli Curry



GFO

80k

Golden, creamy and full of comfort: chickpeas and cauliflower simmered in a rich coconut sauce with green beans, topped with our crispy cauliflower bites, onions and fresh parsley. Served with rice.

WRAPS & BURRITOS

The Luana Burrito



80k

Filled with jackfruit, golden turmeric rice, kidney beans, tomatoes, onions, vegan sour cream and fresh pineapple salsa. Topped with creamy guacamole, lime, and coriander.

Served with crunchy tortilla chips on the side.

Rainbow Wrap

80k

Packed with homemade hummus, vegan sour cream, crunchy salad, carrots, cucumber, tomatoes and red cabbage. Topped with fresh mint.

Choose between our marinated tempeh or tofu for protein.

Served with crispy sweet potato fries on the side.

BURGERS

The Island Burger



85k

Smokey homemade soy patty with fresh lettuce, tomato, onions and pickles, layered with our signature Luana burger sauce in a toasted bun. Served with crispy fries on the side.

Crispy Mushroom Burger

85k

Crispy oyster mushrooms layered with fresh lettuce, tomato, cucumber and homemade parsley aioli in a toasted vegan bun. Served with crispy fries on the side.



A bit spicy. Let us know if you'd prefer it mild.

GF(O) Glutenfree or Glutenfree Option available

PASTRY & DESSERT



Banana Bread 35k

Our vegan chocolate banana bread is a true multitasker. Enjoy it for breakfast, pair it with your coffee, or indulge in it as a guilt-free dessert. Served with maple syrup.

Brownies 35k

Our vegan homemade moist Brownies.

Dark Chocolate Mousse 50k

Our vegan dark chocolate mousse is the perfect little treat for chocolate lovers, served with fresh dragon fruit for a fruity and refreshing finish.

Mango Creme Brulee 45k

Creamy, fruity and completely vegan. Made with mango for a tropical twist and finished with a crisp caramelized sugar crust.

We make our treats fresh. That means not everything is always available. Please ask our staff for today's selection.

Prices are subject to 10% tax and 5% service charge

Waves, bowls & good moods only.

