

# FOOD MENU

## ALL DAY BREAKFAST

<b>FRESH PASTRIES</b> Choose three pieces from: • Plain croissant • Chocolate croissant • Almond twist • Raisin cinnamon roll	<b>35</b>
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<b>KIRANA PANCAKES</b> 🍷 Served with seasonal tropical fruit and raspberry coulis topped with creme fraiche	<b>50</b>
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<b>SOTO BUBUR</b> Traditional rice porridge, with krupuk and egg - choose chicken or fish broth	<b>50</b>
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<b>EGGS ANY STYLE</b> Two eggs (poached/fried/scrambled) served with sauteed spinach, grilled tomato, and sourdough toast	<b>55</b>
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<b>VEGGIE OMELET</b> Broccoli, quinoa, spinach, golden pumpkin, and a side of couscous	<b>60</b>
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<b>SMASHED AVOCADO ON TOAST</b> Avocado, sunflower seeds, pumpkin seeds, grilled tomato, and sauteed spinach Add poached egg +10	<b>65</b>
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<b>SURFER BREAKFAST</b> 🍷 Two eggs, chicken sausage, beef bacon, grilled tomato, sauteed spinach, baked beans, and sourdough toast Add garlic bread +15 beef bacon +20	<b>75</b>
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<b>SUPERFOOD BOWLS</b> <b>CHIA POWER</b> Blueberry, banana, chia seeds, pumpkin seeds, coconut flakes, and fruit of the day	<b>60</b>
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<b>EMERALD LAGOON</b> 🍷 Green spirulina, banana, dragon fruit, dried cranberries, pumpkin seeds, and coconut flakes	<b>70</b>
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<b>THE BLUE (NEW)</b> Blue spirulina, banana, mango, raspberries, blueberries, and coconut flakes	<b>80</b>
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<b>KIRANA BLISS</b> Oats, avocado, banana, milk, coconut flakes, flaxseed, pumpkin seeds, walnuts, almonds, and seasonal tropical fruit	<b>75</b>
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<b>KIRANA SUPER PORRIDGE</b> 🍷🍷 Oats, granola, chia seeds, flaxseed, banana, seasonal tropical fruit, Sumbawa honey, and coconut cream	<b>75</b>
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<b>APPETIZER &amp; SALADS</b> <b>HUMMUS</b> 🍷 Chickpeas, black olives, tomato confit, olive oil, and sourdough toast extra sourdough toast +15	<b>45</b>
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<b>PRAWN DUMPLINGS (NEW)</b> Three pieces of special home made dumplings	<b>48</b>
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<b>PRAWN GUACAMOLE (NEW)</b> Avocado guac with poached prawns served with tortilla chips	<b>65</b>
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<b>TOMATO BRUSCHETTA</b> Tomato with basil, garlic, black olives, feta cheese, pineapple, and ketimus leaf on sourdough toast	<b>45</b>
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<b>AVOCADO TUNA TARTAR</b> Tuna tartar with avocado, mango, garlic ginger soy dressing, edible flowers, wild betel leaf, and sourdough toast	<b>65</b>
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<b>GREEK SALAD</b> A fresh mix of cucumber, tomato, onion, bell pepper, olives, lettuce, and feta cheese with balsamic honey dressing	<b>50</b>
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<b>CAESAR CARDINI</b> Lettuce, grilled chicken, anchovies, hard boil egg, beef bacon crumble, tomato, parmesan cheese, & sourdough toast served with honey mustard mayo	<b>60</b>
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<b>TUNA TATAKI SALAD</b> 🍷🍷 Pan-seared medium-rare yellowfin tuna with sesame seeds, sunflower seeds, lettuce, onion, avocado, edible flowers, ginger soy dressing, and wasabi mayo	<b>80</b>
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<b>MAIN DISHES</b> <b>VIET VEGGIE ROLLS</b> 🍷🍷🍷 Filled with tempeh, quinoa, moringa leaves, avocado, tomato confit, carrot, lettuce, flaxseed, sesame seeds, and edible flowers, served with grilled pumpkin and Balado peanut dipping sauce	<b>60</b>
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<b>BUDDHA BOWL</b> 🍷🍷🍷🍷 Quinoa, broccoli, pumpkin, edamame, wakame, corn, spinach, red beans, green peas, sesame seeds, pumpkin seeds, okra, sunflower seeds, and a basil hummus tahini on the side couscous +15 quinoa +20 Japanese rice +20 chickpeas +25	<b>75</b>
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<b>TUNA POKE BOWL</b> 🍷🍷 Marinated yellowfin tuna, wakame seaweed, avocado, cucumber, pineapple, kukui nut, pumpkin seeds, sunflower seeds, scallions, and homemade sriracha sauce with Japanese rice quinoa +20 wasabi +10	<b>85</b>
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<b>GRILLED MAHI-MAHI SAMBAL MATAH</b> 🍷🍷 Seared mahi-mahi fillets with a spicy lemongrass salsa, lettuce, tomato, and rice	<b>85</b>
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<b>KIRANA SUPER WRAP</b> 🍷🍷🍷🍷 A pita bread wrap with broccoli, grilled baby carrots, tempeh, tofu, edamame, homemade tomato confit, chickpeas, lettuce, and sweet potato, with baba ganoush & homemade chili sauce on the side	<b>80</b>
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<b>VEGAN PALEO BOWL</b> 🍷 Grilled golden pumpkin, winged beans, purple sweet potato, carrot, tomato, green beans, cauli flower, red beans, spinach, flaxseed, and quinoa with babaganoush on the side	<b>65</b>
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<b>STRIPLOIN STEAK (NEW)</b> 🍷 200 gr of premium sirloin steak, pureed eggplant, chickpeas, beetroot, pan-fried potato, wild green leaves, and raspberry Espagnole	<b>247</b>
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<b>FROM THE GRILL</b> Served with rice or potato and a side salad	
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<b>YELLOWFIN TUNA</b> Grilled yellowfin tuna served with vegetables	<b>95</b>
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<b>SEAFOOD BROCHETTE (NEW)</b> Grilled mixed seafood served with vegetables	<b>95</b>
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<b>VEGAN LA PLANCHA</b> Grilled eggplant, onion, pineapple, carrot, and pumpkin served with pesto	<b>65</b>
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<b>PASTA</b> Choose your pasta: penne, fettuccini, or spaghetti	
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<b>PASTA WITH MEATBALLS</b> 🍷 <b>M 70/L 80</b> Pasta with tomato sauce, meatballs, and parmesan cheese	
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<b>PASTA MARINARA</b> 🍷🍷 <b>M 70/L 80</b> Pasta with seafood sauce and parmesan cheese	
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<b>PASTA PESTO</b> <b>M 60/L 75</b> Pasta with pesto sauce, parmesan cheese, and tomato wedges	
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<b>PUTTANESCA</b> 🍷🍷 <b>M 75/L 80</b> Anchovies, garlic, chili flakes, capers, black olives, basil, homemade tomato confit, fresh tomato,olive oil, and parmesan anchovies +10	
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<b>PIZZERIA</b> <b>MARGHERITA PIZZA</b> Tomato, fresh basil, and mozzarella	<b>70</b>
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<b>SEAFOOD PIZZA</b> Seafood, tomato, bell peppers, onion, and mozzarella	<b>80</b>
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<b>GARDEN PIZZA</b> 🍷🍷 <b>75</b> Eggplant, mushrooms, spinach, tomato, onion, mozzarella, and feta cheese	
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<b>AL TONNO PIZZA</b> 🍷🍷 <b>80</b> Fresh tuna confit, sundried tomato, onion, capers, black olives, and mozzarella	
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<b>FOUR CHEESE PIZZA</b> 🍷 <b>85</b> Mozzarella, smoked cheddar, feta, and parmesan	
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<b>MEAT LOVER PIZZA</b> <b>85</b> Ground beef, sausage, onion, bell pepper, tomato, and mozzarella	
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<b>ASIAN FOOD</b> <b>GADO GADO</b> Famous Indonesian dish with steamed vegetables, potato, boiled eggs, tempeh, tofu, and krupuk with tamarind peanut sauce	<b>60</b>
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<b>NASI GORENG SEKONGKANG</b> 🍷 <b>55</b> Special local wok-fried rice with fish or chicken, mixed vegetables, grated coconut, tempeh, tofu, krupuk, and fried eggs	
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<b>VEGGIE CURRY</b> <b>70</b> Mixed vegetable curry in a turmeric masala coconut cream served with rice	
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<b>TUTURAGA FISH CURRY</b> 🍷🍷 <b>85</b> Green coconut milk curry with grilled mahi-mahi fillets, broccoli, baby eggplant, long beans, pumpkin, and potato served with rice	
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<b>SAMBAL UDANG</b> 🍷🍷 <b>85</b> Pan-fried prawn with traditional Sumbawa sambal sauce served with rice and sauteed mixed vegetables	
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<b>TRADITIONAL FISH PEPES SUMBAWA</b> <b>75</b> Authentic grilled fish wrapped in banana leaf with mixed vegetables and rice	
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<b>BURGERS</b> <b>TASTY CHEESE BURGER</b> 🍷🍷 <b>85</b> 160gr (1/3 pound) of pure Wagyu beef in a homemade bun with avocado, smoked cheddar cheese, caramelized onions, lettuce, tomato, cucumber, beef bacon, and a homemade pickle   extra potato wedges +35	
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<b>VEGGIE BURGER</b> <b>60</b> Vegetable patty in a homemade bun with pineapple chutney, crispy onion rings, tomato, lettuce, sauerkraut, and homemade pickle   extra potato wedges +35	
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<b>FISH BURGER</b> <b>75</b> Pan-seared mahi-mahi in a homemade bun with crispy onion rings, wakame seaweed, lettuce, tomato, cucumber, and mustard mayo on the side potato wedges +35	
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<b>SANDWICH &amp; WRAPS</b> <b>TUNA MELT</b> 🍷🍷 <b>70</b> Fresh yellowfin tuna with mozzarella, garlic mayo, lettuce, tomato, onion, and cucumber on a homemade baguette   extra potato wedges +35	
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<b>BEEF MELT</b> 🍷🍷🍷 <b>80</b> Pure ground beef with melted mozzarella, garlic mayo, onion, lettuce, tomato, and cucumber on a homemade baguette   potato wedges +35	
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<b>FALAFEL WRAP</b> 🍷 <b>70</b> Warm falafel wrapped in homemade pita bread with shredded lettuce, avocado, sour cream, homemade chili dipping sauce, and potato wedges on the side	
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<b>EGG SANDWICH</b> <b>70</b> Boiled egg, avocado, tomato, onion, lettuce, and cucumber, with homemade chili dipping sauce and potato wedges	
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<b>DESSERTS</b> <b>CHOCO BAR</b> 🍷🍷🍷 <b>55</b> Chocolate granola bar served on caramelized pineapple with mango and raspberry compotes	
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<b>SAGO BOWL</b> 🍷🍷🍷🍷 <b>40</b> Sago pearls served in coconut cream with Sumbawa honey, mixed fruit, edible flowers, and mango sorbet	
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<b>CHIA SEED PUDDING</b> 🍷🍷🍷🍷 <b>47</b> Mango mousse topped with coconut cream, chia seeds, dragon fruit, and Sumbawa honey	
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<b>BROWNIE CAKE</b> 🍷🍷🍷 <b>45</b> Served with salted dolce mare and vanilla ice cream	
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<b>VEGAN CHOCOLATE MOUSSE</b> 🍷🍷🍷 <b>35</b> Served with chia seeds	
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<b>FRUIT YOGI (NEW)</b> 🍷 <b>50</b> Seasonal tropical fruit with homemade coconut milk yogurt and Sumbawa honey	
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Pantai Lawar - Sekongkang Bawah,  
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# BAVERAGES

## MENU

### TEA

ICE TEA	20
Freshly brewed tea on ice, sugar on the side	
FINE DILMAH TEA IN A POT	25
Jasmin or green tea	
TRADITIONAL TEH TARIK	30
Milky tea with cinnamon and Sumbawa honey (hot or cold)	
CHAI TEA	40
Spicy Indian tea with milk (hot or cold)	

### COFFEE

*A balanced blend of the world's finest coffee beans*

CAPPUCCINO	40
LATTE	40
AMERICANO	40
LONG BLACK	30
ESPRESSO	25
ESPRESSO MACCHIATO	35
PICCOLO	35

### JUICES

*Freshly prepared blended juice*

YUMMY TUMMY	35
Green apple, cucumber, fresh mint	
KIRANA SUNRISE	40
Pineapple, green apple, carrot	
RED REVIVER	40
Beetroot, pineapple, carrot, ginger, Sumbawa honey	
THE BOOSTER	35
Pineapple, sweet potato, lemongrass, ginger	
FRUIT JUICE	30
Pineapple, watermelon, papaya, or orange	
MIXED JUICE	35
Fruits of the day	
YOUNG COCONUT	35
Fresh whole coconut	

### COCKTAILS

ESPRESSO MARTINI	85
Kahlua, fresh coffee, vodka, brown sugar	
GINGER MARTINI	80
Vodka, triple sec, fresh ginger, Sumbawa honey	
SOHO	75
Gin, lemongrass, ginger, lime	
GOLD RUSH	85
Gold rum, coconut liqueur, grenadine, orange juice	
JUNGLE JUICE	85
Baileys, fresh banana, milk	
CLASSIC GIN & TONIC	85
Bombay Sapphire gin, tonic water, lime	
THE BOLO	80
White rum, lemon, orange juice, angostura bitters	
SPECIAL GIN TONIC	100
Bombay Sapphire	
CLASSIC GIN TONIC	85
Gordon dry gin	

### MOCKTAILS

FRESH BERRY MOJITO	50
Fresh lime, mint, and blueberries topped with soda	
VIRGIN COLADA	40
Pineapple blended with coconut milk	
VIRGIN MOJITO	40
Fresh lime, mint, brown sugar	
GREEN COLADA	50
Green apple, spinach, cucumber, coconut milk	

### SOFT DRINK

Tonic Water • Club Soda • Ginger Ale  
• Coke • Sprite • Diet Coke  
20

### BEERS

Bali Hai 330ml	30
Bintang 330ml	35
Crystal Bintang 330ml	40
San Miguel Light 330ml	45
Draft Beer 500ml	45
SUNSET HAPPY HOUR (5 PM - 6 PM)	
Bintang Beer Bucket (5 bottles - 330ml)	

### WINE

	Glass	Bottle
BLACK VELVET	80	340
Sababay red made with Cabernet Sauvignon and Alphonse Lavallee grapes with hints of blackcurrant, cherry, mocha, and vanilla		
WHITE VELVET	80	340
Sababay dry white made with Muscat Saint Vallie grapes with hints of lime, grapefruit, and green apple		
PINK BLOSSOM	80	340
Sababay rose made with Alphonse Lavallee and Muscat Saint Vallier grapes with a floral aroma and hints of raspberry and apple		
ASCARO	100	420
Sababay White Prosecco made with Pinot Grigio and Muscat Saint Vallier grapes with hints of apple and tropical fruit		



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