

Ohana's

--- MENU ---



--- Nobody gets left behind.. ---

WELCOME TO OUR OHANA.

THANK YOU FOR VISITING!

We hope you are enjoying your experience at Ohana's and having a magical time on Nusa Lembongan.

At Ohana's we've created a setting for you to be present with loved ones, and create special memories with those important to you whilst taking in the natural beauty of our location.

Our menu has been purposefully designed as a fusion of western and Indonesian influences.

--- THINGS TO KNOW ---

Towel hire Complimentary for in-house guests. Visitors 35K

Beach Bonfire We light the bonfire daily around sunset (weather permitting)

Free truck pick up Subject to availability

Stay with us See reception for rates

Minimum spend Sunbed 200k / daybed 500k

Dietary requirements Menu items cannot be changed. We cannot guarantee dishes do not include animal products or allergens

Imported alcohol Spirits are imported, wines are imported or use imported grapes

Tax and service All prices are subject to 5% service and 10% tax

Credit cards Subject to 3.5% processing fee

Delivery available Add 45K

Complimentary wifi No password required

--- A SHARED DINING EXPERIENCE ---

Our menu has been designed with social and shared dining in mind.

Dishes will be brought out as they are ready, rather than all at once.

--- WHAT'S ON ---

Daily meal and drink combo
Ask your waiter for details

Happy hours 3pm - 5:30pm daily
25% off all cocktails & buckets of beer

Sunsets on fire 5:30pm - late, daily
Lembongan's best sunset session.
Beach bonfire, funky tunes & cocktails

Sunday Sunset Sessions - 'Live on the Lawn' w / Jellyfish & Moana
530pm - 730pm

Ohana Friday's 3:30pm - late, Friday
International DJ - See instagram for line up

--- FEEDBACK ---

We hope you have a fantastic time with us, however if something is not quite right during your experience or not up to expectations, please let our manager on duty know straight away so we can fix it.

We are not perfect - our hardworking and friendly team are humans, not robots - and unfortunately we do make mistakes from time-to-time.

Our promise is we will always do our best to rectify any issues we are made aware of so you can leave with a smile and fond memories.

--- SOCIAL ---

Website www.ohanas.co
Email hello@ohanas.co
Phone/Whatsapp +62 811 3960 0787
Tag @ohanaslembongan
#ohanaslembongan

Ohana's

BREAKFAST.

--- A HEALTHY START ---

AVAILABLE TILL 3PM

Tropical fruits a platter of seasonal local fruit, wild honey & yoghurt
60K

Ohana's bowl raspberry, blueberry, pineapple, banana, mango, toasted
coconut & chia seeds 75k

Bircher muesli cinnamon muesli, milk, yoghurt, mango, apple compote 70K

Peanut butter toast homemade nut butter topped with banana, honey,
cinnamon & crushed walnuts on two slices of sourdough 85K

Hummus toast two slices of sourdough smothered with homemade beetroot
hummus topped w/ grilled vegetables, pesto & feta 95K

Smashed avo on sourdough w/ tomato, coriander, feta, olive oil & lime 80K

Chilli eggs w/ free range scramble eggs w/ fresh chilli shaved parmesan,
avocado, roast tomato & sourdough 105K

Forrest mushroom omelette w/ baby spinach and sourdough 85K / add bacon
105k

Bacon & egg roll two fried free range eggs, brioche bun, butter lettuce,
smoked bacon, cheddar cheese, avocado smash w/ homemade sriracha aioli
110K

Shippies big brekky two free range eggs - choice of (poached, scrambled,
fried, hard boiled) smoked bacon, mini spiced sausages, hashbrown,
sourdough, grilled tomato, garlic & lemon wilted spinach 160K

Ohana's egg benny two poached eggs, garlic & lemon wilted spinach,
grilled tomato, hollandaise sauce, English muffin, parma ham 90K / salmon
110K

Ohana's salmon bagel original fresh bagel, smoked salmon, homemade caper &
chive cream cheese, thinly sliced spanish onion 95K / add a poached egg
115K

Ohana's waffles homemade waffles, strawberries, blueberries, Canadian
maple syrup, topped with vanilla ice cream 80K

Ohana's

BREAKFAST.

WELCOME TO OUR OHANA.

--- COFFEE AND TEA ---

Hot press espresso / long black / piccolo / flat white / cappuccino 38K

add coconut milk 15K / almond milk 20K / Extra shot 15K

Brotherhood Cold Brew Coffee served over ice 40K
add coconut milk 15K
add almond milk 20K
Add oat milk 20K

Bulletproof Coffee long black / butter / coconut water 50K
w/ date & cacao butter 15K
w/ almond & cashew nut butter 15K

Affogato espresso, vanilla ice cream 50K Add Baileys 120K

Assorted loose leaf tea
black / earl grey / Japanese green / jasmine / vanilla black / chai masala / lemongrass / lavender / peppermint / red ginger / reishi mushroom / green matcha

Iced Tea black / lemon 38K

--- SOFT DRINK ---

Coke 42K
Diet Coke 42K
Sprite 42K

--- WATER ---

Soda Water 45K
Tonic Water 45K
Equil Still 55K
Equil Sparkling 55K

--- SUPER SMOOTHIES ---

Razors mixed berries, banana, coconut, chia seeds 78k

Shipwrecks cacao, almond cashew nut butter, coconut, banana 78k

Mango Monkey Mango, banana, coconut, dragonfruit, pumpkin seeds 78k

Green Room spinach, avocado, banana, coconut water, chia seeds 78K

Playgrounds pineapple, Mango, yoghurt, coconut milk 78K

Ohana's milkshake Banana / strawberry / vanilla / chocolate 78K

--- FRESH PRESSED JUICE ---

Sunrise watermelon, apple, pomelo & pineapple & lime 65K

Sunset beetroot, ginger, apple, orange & lemon 65K

Ubud Forest spinach, cucumber, carrot, celery 65K

Lembongan Local apple, beetroot, carrot, lemon, ginger 65K

Devil's tear tangerine, lemon, mint, ginger, honey 65K

DIY blend up to three choices of fresh seasonal fruit 65K

--- HEALTH TONICS ---

Sparkling red ginger nectar wild forest honey / soda / lime 60k

Whole young coconut 47k

Ohana's

FINGER FOODS.

--- BAR SNACKS ---

Spiced peanuts 35k

Edamame w/ ponzu 45K

Cinema style buttered popcorn 45K

Fried sweet potato crisps 40K

Mini spiced sausages w/ spicy tomato sugo dipping sauce 60K

Hand-cut potatoes chilli salt, roast garlic & aioli 65K

Beetroot hummus w/ pickled vegetable dippers 55K

Corn cob with butter / chilli butter 30K

Marshmallows w/ bonfire skewers to self-cook 45k

--- BURGERS & THINGS ---

SERVED WITH FRENCH FRIES

American cheese burger double beef patty, fresh cheddar, onions, pickles, lettuce, special sauce 150K

Moroccan beetroot & lentil burger (vegetarian) served on a milk bun w/ avocado, beetroot hummus, lettuce, tomato & onion 150K

Southern-style fried chicken burger fresh cheddar, baby romaine lettuce, tomato, onion, garlic chipotle sauce 150K

Ohana's souvlaki wrap 24hr marinated chicken, homemade wood fired pita, roma tomatoes, spanish onion, romaine lettuce, red radish, homemade tzatziki, feta fries w/ lemon wedge 155K

Ohana's

FINGER FOODS.

One bill per table. Credit Card payment subject to 3.5% processing fee. All prices are subject to 5% service which goes to our staff in addition to their base salaries and 10% local government tax which goes to supporting the community. For more information on our policies and supporting the local community head to www.ohanas.co/faq.

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SHARING SMALL PLATES.

A SELECTION OF SMALL PLATES DESIGNED TO BE SHARED OR AS AN APPETISER.
WE SUGGEST 2-3 PLATES BETWEEN 2 PEOPLE AS ENTREE

--- SHARE PLATES ---

Woodfire garlic bread sourdough, garlic, butter, parmesan crumble,
parsley
half loaf 45K / full loaf 80K

French fries w/ salt 65K

Hand-cut potatoes chilli salt, roast garlic & aioli 65K

Broccoli, bacon & toasted almonds 90K

San choy bow chicken shiitake & lettuce cups 90K

Snapper ceviche tossed w/ mango & coriander 115K

3 x Large crumbed coconut king prawns w/ mango sambal & spicy chipotle
135k

Panko crumbed Chicken karaage w/ lime kewpie 95K

Madura style chicken satay 90K

2 x Soft shell tacos w/ corn chips, guacamole & spicy chipotle (two per
serve)
chicken 130k / fish 130k / prawn 150K

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PIZZA & PASTA.

OUR PIZZAS ARE HAND-MADE, RISEN FOR 48 HOURS AND COOKED IN OUR WOOD FIRE PIZZA OVEN

--- PIZZE ROSSE ---

TOMATO SAUCE BASED

Margherita (vegetarian) San Marzano tomato sauce, fior di latte, basil 135K

Parma Fior di latte, mushroom, Prosciutto di Parma, basil, rocket 140K

Diavola Fior di latte, chorizo, Calabrian chilli flakes, basil 145K

Pollo Fior di latte, chicken, garlic, onion, mushroom, chilli flakes 140K

Seprema Fior di latte, ham, onion, chorizo, capsicum, mushroom 145K

Ortolana (vegetarian) Fior di latte, eggplant, zucchini, roasted capsicum 140K

--- PIZZE BIANCHE ---

CHEESE BASED / NO SAUCE

Funghi (vegetarian) Fior di latte, marinated mixed mushrooms, thyme, olive oil 140K

Tré Formaggi (vegetarian) Fior di latte, pecorino & parmigiano cheese 140K

Note: Pizzas are 30cm.

--- PASTA ---

Traditional spaghetti pomodoro (vegetarian) roma tomatoes, garlic, olive oil, basil, parmigiano cheese 120K

Islander penne pesto (vegetarian) coconut cream, basil & cashew, olive oil, topped w/ shaved Italian parmigiana 145k / add grilled chicken 165K

Spaghetti aglio e olio (vegetarian) garlic, olive oil, Italian herbs & chilli flakes 130K

King prawn linguine w/ green peas, lemon & black peppercorn feta 185K

Rigatoni bolognese seasoned lean beef in homemade tomato sauce 165K

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MAINS.

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--- FROM THE EARTH ---

Bright salad (vegetarian) roasted beets, bbq corn, pomelo, feta, baby rocket & toasted almonds - small 70K / large 130K

Green salad (vegetarian) bbq broccoli, edamame, spinach, coriander, apple, cucumber & toasted pumpkin seeds - small 70K / large 130K

Wild slaw (vegetarian) apple, sultana, purple & white cabbage, lemon, green peas, goat cheese, honey & walnuts - small 75K / large 140K

Surfer's salad choice of pan seared barramundi or grilled chicken - tossed with broccoli, capsicum, cucumber, cabbage, spinach, coriander, basil, corn salsa, fried shallots, sesame seeds on a bed of rice - small 80K / large 150K

Ohana's organic tofu poke bowl (vegetarian) sesame / soy marinated organic tofu, sliced cucumber, radish, avocado, green onion, coconut rice w /homemade miso dressing 125K

--- FROM THE SEA ---

Pan fried Barramundi fillet w/ sambal, corn salsa, garlic butter mash potatoes 155K

Battered fish & chips served w/ mushy peas, french fries & tartare sauce 155K

Spicy tuna poke bowl tamari marinated sashimi tuna, coconut rice, edamame beans, romaine lettuce, avocado, cucumber, nori, coriander, sesame seeds, ginger, homemade sriracha dressing 155K

--- FROM THE FARM ---

Panko crumbed chicken parmigiana parmesan, tomato sugo, garlic mash, wild slaw 155K

Traditional Indonesian beef rendang served w/ rice & Balinese sambal 160K

Ohana's style mie goreng or nasi goreng 85K

Chicken soy poke bowl marinated chicken breast, coconut rice, cabbage, romaine lettuce, homemade kimchi, avocado, coriander, green onion, sliced carrot, sesame seeds, homemade soy dressing w/ side wasabi mayo & lime wedge 155K

Ohana's

MAINS.

SIDES, KIDS & DESSERTS.

--- SIDES ---

Butter lettuce salad red radish, vine ripe tomato, boiled egg, button mushroom w/ pesto lemon dressing - small 35K / large 70k

Mash potatoes garlic butter 45K

Corn cob choice of butter or chilli butter 30K

Steamed coconut rice 45K

--- LITTLE PEOPLE ---

Panko crumbed chicken tenders chips & salad 85k

Battered fish fingers chips & salad 85K

Rigatoni bolognese seasoned lean beef in homemade tomato sauce w/ garlic bread 85K

Little Ohana's waffles selection of / peanut butter & banana / blueberry & maple syrup 65K

--- DESSERT ---

Ohana' homemade donuts w/ cinnamon sugar 75K

Chocolate brownie w/ salted caramel topping 75K

Coconut & banana cake w/ salted caramel topping 70K

Marshmallows w/ bonfire skewers to self-cook 45K

Ohana's

SIDES, KIDS & DESSERTS.

THE HARD STUFF.

--- BOTTLE PACKAGES (700ML BOTTLES)---

- > **Chandon Brut** 3 bottles, fresh strawberry, choice of juices 2850K
- > **Moët Chandon** 2 bottles, fresh strawberry, choice of juices 3000K
- > **Smirnoff Vodka** choice of mixers 1100K
- > **Absolut Vodka** choice of mixers 1900K
- > **Jose Cuervo Especial Reposado** choice of mixers 1400K
- > **Patron Silver** choice of mixers 2500K
- > **Captain Morgan original spiced gold** choice of mixers 1300K
- > **Tanqueray London Dry** choice of mixers 1750K
- > **Johnnie Walker Black Label** choice of mixers 1750K

--- TEQUILA ---

Jose Cuervo Especial Reposado 74K
Patron Silver 150K
Patron XO Coffee 150K
Patron Reposado 160K
Patron Anjeo 170K
Don Julio Anjeo 160K
Don Julio Reposado 160K

--- GIN ---

Gordons Dry 68K
Tanqueray London Dry 90K
Hendrick's Gin 90k
The Botanist Island 200K
Bombay Sapphire 90K
Tanqueray No. Ten 150K
Suntory Roku Gin 170K
Bottega Bacur Distilled Dry 190K
Four Pillars Bloody Shiraz Gin 170k
Malfy Gin Rosa Sicilian pink
Generous Gin France 180k
Ableforth's Bathtub Gin - Explorer's Edition #1 165k

--- WHITE & SPICED RUM ---

Captain Morgan white 68K
Captain Morgan original spiced gold 68K
Plantation 3 stars 72K
Plantation original dark double aged 72K

--- VODKA ---

Smirnoff 63K
Kettle One 90K
Grey Goose 95K
Absolute 80K
Ciroc snap frost 120K
Beluga Noble Celebrations 195K

--- WHISKEY ---

Balvenie Triple Cask 12 year Single Malt 180k
Glenfiddich Single Malt 12 years 150K
Chivas Regal Gold Signature 18 years 200K
Chivas Regal Blended 12 years 150K
Johnnie Walker Red Label 80K
Johnnie Walker Black Label 110K
Johnnie Walker Island Green 185k
Jameson Triple distilled Irish 90K
Bushmills Irish whisky 100K
Bulleit bourbon 100K
Jack Daniels Tennessee Whiskey 90k
Hudson Baby Bourbon New York bourbon 210K
The Classic Laddie - Small Batch 220K

--- COGNAC ---

Martell VSOP Medaillon Cognac 190K

--- LIQUEURS & APERITIFS ---

Baileys 80K
Luxardo Amaretto 90K
Cointreau 120K
Midori 90k
Kahlua 95k
Chambord 120k
Ananas-coco 110K
Creme a la Fraise 110K
Triple Sec 110K
Liquor de Litchi 110K
Sweet Vermouth 90K
Campari 90K

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BEER & WINE.

--- BEER & CIDER ---

Island Brewing Small Hazy 75K single / 290K bucket
Island Brewing Summer Ale 65K single / 250K bucket
Island Brewing Pilsner 65K single / 250K bucket
Bintang 45K single / 170K bucket
Bintang Radler 50K single / 180K bucket
Heineken 65K single / 250K bucket
San Miguel 45K single / 170K bucket
San Miguel Light 45K single / 170K bucket
Corona 85K single / 330K bucket
Albens Cider Choice of apple, mango, strawberry 85K single / 330K bucket

-- WINE BY THE BOTTLE ---

- SPARKLING -

Prosecco extra dry ITALY 650K
Chandon Brut AUSTRALIA 1100K
Moet Chandon FRANCE 1700K

- WHITE -

Durvillea sauvignon blanc NEW ZEALAND 650K
Two Islands pinot grigio INDONESIA 550K
Durvillea pinot gris NEW ZEALAND 650k
Shearwater sauvignon blanc NEW ZEALAND 625K
Beringer and Vine chardonnay UNITED STATES 650K
Patch Block chardonnay FRANCE 590K

- ROSE -

De Tamary rosé FRANCE 750K
Black Cottage rosé NEW ZEALAND 625K

- RED -

B&G Reserve pinot noir FRANCE 650K
Shearwater pinot noir NEW ZEALAND 700K
Patch Block merlot FRANCE 675K
Beringer & Vine cabernet sauvignon UNITED STATES 750K
Two Islands shiraz INDONESIA 550K

--- WINE BY THE GLASS ---

In the white sauvignon blanc INDONESIA 90K
Shearwater sauv blanc NEW ZEALAND 120K
Durvillea pinot gris NEW ZEALAND 125k
Black Cottage rosé NEW ZEALAND 120
In the pink rosé INDONESIA 90K
In the red pinot noir INDONESIA 90K
B&G Reserve pinot noir FRANCE 130K

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COCKTAILS.

--- OHANA'S COCKTAILS ---

Frozen Daiquiri

strawberry / mango / seasonal
options 125K

Red Ginger Margarita

served salted and on the rocks 135K

Spicy Picante de la Ohana's

Tequila, chilli, agave, lime,
coriander 135K

Spicy Coconut & Pineapple Martini

chilli infused vodka, pineapple,
coconut, lime 115K

Ohana's Kiss

Chilli infused vodka (mild),
pomelo, pineapple, watermelon 125K

Cucumber Cooler

gin, cucumber, lime, honey, mint,
tonic 125K

Rosemary infusion

rosemary infused gin, apple syrup,
Campari & our sunrise juice 125K

Lychee & Mint Caprioska

vodka, lychee, lime, pineapple &
mint 125K

Starburst Caprioska

vodka, raspberries, lemon, raw
sugar 125K

Amaretto Sour

Amaretto, Irish whiskey, fresh
lemon juice, egg white w/ lemon
twist 130K

Strawberry Sour

Jameson, strawberries, lemon, honey
160K

Dark and Stormy 125K

spiced rum, fresh ginger, honey,
lime & soda

Bloody Maria

vodka, rum, tomato spice mix,
lemon, cucumber 125K

--- CLASSIC COCKTAILS ---

Espresso Martini

vodka, kahlua, espresso 125K

Pina Colada

baby coconut, pineapple, white &
dark rum, lime & coconut milk 125K

Mojito

white & dark rum, mint, lime, soda
125K

Caprioska

vodka, lime, raw sugar 135K

Frozen Margarita

tequila, Triple Sec, lime 135K

Whiskey Sour

Jameson, lemon, raw sugar, egg
white 160K

Lembongan Iced Tea

vodka, gin, tequila, rum & lots
more 135K

Mudslide

Smirnoff, Baileys, Kahlua & cream
130K

Red Sangria

by the glass 90K
full carafe 350K

A Spritz

gin, Campari, mandarin, lemongrass,
soda, tonic 135K

Ohana's Negroni

Gordons gin, Campari, sweet
vermouth 135K

Maple old fashioned bourbon,

Canadian maple syrup, bitters w/
orange twist 135K

Ohana's

COCKTAILS.