

LA CABAÑA

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Kuta Lombok's First Authentic Spanish Restaurant

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For reservations & inquiries:
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Share your unforgettable dining experience
with others:



"Now, discover our menu. Relax. Enjoy. Your experience starts here."

Mornings at LA CABAÑA

150 / SET

A curated breakfast experience to begin your day with intention and indulgence

AM Blend

A nourishing smoothie bowl of mangoes and bananas, topped with honey, granola, rolled oats, coconut flakes, and a swirl of peanut butter

OR

A smoothie bowl of frozen strawberry and bananas, topped with honey, granola, rolled oats, coconut flakes, and a swirl of peanut butter

"Fresh, energizing, and deliciously tropical"

Buttery Morning

Eggs cooked your way, served with our house-made sourdough, golden croissants, and a side of our house-made seasonal jam and creamy butter

"Comforting and timeless, just like a perfect morning"

Pancake Glory

Soft, fluffy house-made pancakes stacked to golden perfection, served with grilled bananas and your choice of caramel sauce, chocolate, or honey

"Simple, nostalgic, and made with love"

B.E.S.T.

Bacon, Eggs cooked your way, house-made Sourdough, grilled Tomatoes, served with spinach, sautéed mushrooms, and a side of butter

"A full, hearty start to your island day"

Good Morning, Lombok!

Choose between Indonesian-style Mie Goreng or Nasi Goreng, stir-fried with local flavors and soul

"A warm, local welcome on a plate"

All breakfast sets include:
A tropical fruit platter, your choice of fresh juice, coffee or tea

Just the way breakfast should be, relaxed, thoughtful, and made for paradise!

BREAKFAST

LA CABAÑA

Prices are in thousand Indonesian Rupiah and subject to a 5% service charge and 10.5% government tax

Tapas / Aperitivo

tortilla de patata / spanish omelette · 60

Our authentic Spanish omelette slow-cooked with potatoes and onions, served with slices of bread

patatas bravas / potato bravas · 60

A classic Spanish dish of fried potato cubes served with a spicy bravas sauce and Spanish allioli sauce

gambas al ajillo / garlic prawns · 95

Garlic flavored prawns cooked in traditional Spanish style

calamares a la andaluza / fried calamari · 80

Authentic fried calamari from Andalusia served with Spanish allioli sauce

pulpo a la gallega / galician octopus · 85

Octopus cooked the Galician way

croquetas / croquette

A breadcrumbed and deep-fried roll filled with bechamel and chicken, mushroom, or cheese, consist of 6 pieces per plate

mushrooms · 80 | chicken · 85 | cheese · 85 | mix · 85

huevos rotos / broken eggs

A pan of fried egg and potatoes topped with jamon or chorizo

jamon · 95 | chorizo · 85

patata fritas / french fries · 40

Crispy golden potato fries served with mayonnaise and tomato sauce

tuna tartare · 90

Fresh tuna mixed with Chef signature sauce topped with avocado

gazpacho · 45

An authentic Spanish tomato soup topped with croutons

aubergine hummus · 70

A plate of aubergine (eggplants) hummus, served with homemade pitta bread and fresh mixed vegetables

fish & chips · 80

Fried fish served with potato chips and curry sauce

chicken fingers · 85

Deep-fried chicken strips in crispy batter, served with honey mustard and sriracha mayo dip

pan con tomate / Spanish tomato bread · 40

Slices of bread served with tomato purée, olive oil and garlic

> Add extra bread for an additional · 25

Tabla De Ibéricos

tabla de ibéricos / Iberian cured meats · 230

Spanish jamón, chorizo, lomo, salchichón and served with pan con tomate



Paella

Paella is a delicious Spanish rice dish slow-cooked for around 40 minutes and served in a special round pan from Spain called paellera. The prices on the menu are for one person, with a minimum order of two persons.

paella de verdura · 125

Mixed vegetables slowly cooked in homemade vegetable stock

paella valenciana · 130

The authentic Valencian chicken paella cooked with homemade chicken stock

paella marinera · 145

Paella rice cooked with homemade seafood stock topped with squid, mussels, and prawns

paella octopus & prawn · 145

Paella rice cooked with homemade seafood stock topped with octopus, prawns and squid

fideuà octopus & prawn · 155

Fideuà cooked with homemade seafood stock topped with octopus & prawns

fideuà marinera · 145

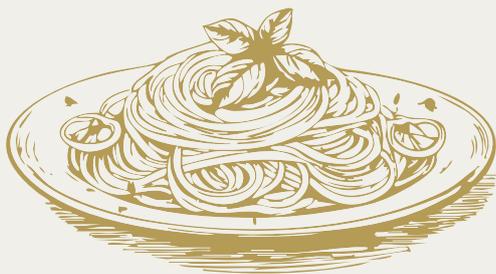
A version type of Paella made with fideuà pasta cooked with homemade seafood stock and topped with squid, mussels, and prawns

arroz senyoret · 155

Senyoret means gentleman's style in Spanish, a paella in homemade cooked seafood stock topped with squid prawns are peeled and de-shelled

arroz negro · 160

Black rice paella made with squid ink topped with squid, mussels, and prawns, cooked in homemade seafood stock



Pasta

pesto pasta · 85

Spaghetti pasta tossed in a fragrant homemade cashew pesto, blending fresh basil, garlic, and parmesan for a vibrant, nutty finish

spaghetti carbonara · 100

Spaghetti pasta tossed in a rich, creamy homemade carbonara sauce with crispy bacon, sautéed mushrooms, and a touch of parmesan

spaghetti bolognese · 100

Classic spaghetti bolognese featuring our slow-simmered tomato sauce with ground beef, finished with freshly grated parmesan

> Gluten-free option available for an additional · 10



Signature Dishes

grilled chicken · 105

A grilled boneless chicken leg with truffle puree and sautéed vegetables with chimichurri sauce

tuna tataki · 110

Gently seared tuna served with wok-tossed vegetables, garnished with sesame seeds

salmon brocheta · 135

Beautifully grilled salmon skewers served with wok-tossed vegetables, offering a perfect balance of smoky flavor and freshness in every bite

fillet mignon · 195

Grilled tenderloin beef topped with truffle sauce, served with mashed potatoes, grilled vegetables, and cassava chips

Salads

octopus salad · 95

Boiled octopus topped with diced avocado, tomatoes, red onions, coriander leaves, and lime juice

avocado chicken salad · 100

Mix organic salad with chicken strips, diced avocado, cherry tomatoes and red onion, served in a delicious homemade dressing

salmon salad · 125

Salmon on a bed of organic greens, juicy papaya, and crunchy cucumber, enhanced with fresh herbs for flavor



Burgers

the big monsta · 135

A big juicy and tender beef burger patty topped with alliooli sauce, cheddar cheese, bacon, and caramelized onions.

tuna teriyaki · 125

Tender grilled tuna drizzled with savory teriyaki sauce, bringing out the perfect blend of sweet and smoky flavors

naughty crispy chicken · 115

Fried chicken strips topped with caramelized onions, cheddar cheese, beef bacon and honey-mustard sauce

> All burgers are served with your choice of potato wedges, french fries, or mashed potato

A Taste of Indonesia

nasi goreng or mie goreng · 75

Stir-fried rice or noodles with vegetables cooked with homemade ingredients from scratch, served with crackers, chicken satay, pickles crowned with a sunny-side-up egg

yellow curry

A traditional Indonesian yellow curry, cooked the authentic Lombok way, with your choice of vegetables, chicken, or prawns, served with steamed rice
veggies · 75 | chicken · 95 | prawn · 105

beef rendang · 115

An authentic Indonesian meat dish, slow-cooked and braised in coconut milk with a rich blend of herbs and spices, served with steamed rice



Toast

avocado toast · 65

Homemade toast with smashed avocado and tomato slices topped with two poached eggs and rocket salad

smoked salmon toast · 90

Homemade toast layered with smashed avocado, fresh tomato salsa, and smoked salmon

serrano ham toast · 95

Spanish jamón topped with tomato purée and served on the top of homemade toast

egg benedict with bacon · 95

Two slices of homemade bread, each topped with a poached egg, bacon and hollandaise sauce



Dessert

ice cream selection · 40

A timeless ice cream selection, rich and velvety in texture, offering a light and refreshing finish

vanilla | strawberry | chocolate

homemade brownie · 50

Warm, rich chocolate brownie with a soft, melt-in-the-mouth center and a fudgy texture that makes every bite pure comfort

apple crumble · 60

Classic baked apples filled with cinnamon-spiced sweetness and topped with a golden buttery crumble for the perfect comforting dessert

spanish torrija · 60

Traditional Spanish-style brioche toast soaked in milk and cinnamon, and caramelized to perfection

> All desserts are served with vanilla ice cream

Wraps

chicken · 75

Stir-fry chicken and tomato slices topped with pickles, cheese, caramelized onions, and salad. All wrapped in a soft, homemade wheat tortilla

vegan · 85

Aubergine hummus, pesto, avocado, caramelized onions, and sauteed mushrooms with garlic, all wrapped in a homemade wheat tortilla



Sandwiches

grilled chicken sandwich · 90

A ciabatta sandwich with avocado and tomato, topped with grilled chicken fillet and crispy bacon

bocadillo de calamares / squid sandwich · 90

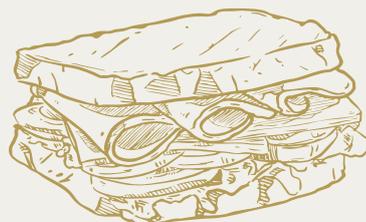
Japanese milk sandwich filled with fried calamari, drizzled with citrus aioli, and topped with rocket leaves

bocadillo de jamón / spanish ham sandwich · 100

A ciabatta sandwich with Spanish jamón, fresh tomato purée, and a drizzle of olive oil

bocadillo bacon & queso / bacon & cheese sandwich · 110

A classic Spanish ciabatta sandwich with grilled bacon, cheddar cheese, and our special house sauce



Juices

- lime . 35
- watermelon . 40
- banana . 40
- orange . 40
- mango . 40
- avocado . 40
- pineapple . 40
- papaya . 40
- coconut . 45
- mixed fruits (3 kinds) . 45

Soft Drinks

- coke / coke zero . 25
- tonic water . 25
- sprite . 25
- soda water . 25
- sparkling water
250ml . 45 | 750ml . 65



Mocktails

- virgin mojito . 50
fresh lime, mint leaf, soda water
- cucumber splash . 55
cucumber, lime, mint leaf, soda water
- purple passion . 55
passion fruit syrup, lemon, blue curacao
- virgin sangria . 55
mixed fruits, lime, flavoured soda water

Smoothies

- tropicana . 50
banana, orange, pineapple, lime, coconut cream, turmeric, and honey
- pinky lady . 50
frozen strawberry, banana, coconut cream, and honey



Coffee, Tea, & Chocolate

- espresso
single . 25 | double . 35
 - hot / iced americano . 30
 - hot / iced long black . 30
 - hot / iced coffee latte . 35
 - hot / iced flat white . 35
 - hot / iced cappuccino . 35
 - hot / iced macchiato . 35
 - hot / iced cappuccino . 35
 - hot / iced orange coffee . 50
 - vanilla coffee frappé . 45
 - coconut coffee frappé . 45
 - hot / iced tea . 25
peppermint | chamomile | earl grey | english breakfast
 - hot / iced green tea . 30
 - hot / iced ginger tea . 30
 - hot / iced lemon tea . 35
 - hot / iced ginger lemon tea . 35
 - hot / iced matcha latte . 60
 - hot / iced chocolate . 35
- > Add extra shot for an additional . 15
> Change milk to oat or soy milk for an additional . 15



Milkshakes

- banana . 45
- papaya . 45
- strawberry . 45
- vanilla . 45
- chocolate . 45
- oreo . 45

Healthy Drinks

- fresh coconut . 35
- detox . 35
lime, cucumber, cinnamon, honey
- healthy booster . 45
carrot, apple, ginger, lime
- kombucha by Overseas . 45
passionfruit / ginger

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DRINKS

Spirits

	SHOT	MIXER
whiskey		
jack daniel's	120	150
jameson caskmates	120	150
johnnie walker red label	100	130
glenfiddich 12 y.o. single malt	150	180
tequila		
Jose Cuervo	100	135
gins		
silver gin	70	85
gordon	90	110
gordon Pink	90	110
tanqueray	120	140
bulldog	120	150
vodka		
vodka 9	80	95
finlandia vodka	100	130
absolute vodka	100	130
grey goose	120	150
rum		
blanco rum	65	85
two rogues rum	80	110
captain morgan	80	110
brugal añejo	100	130
apéritif / liqueur		
aperol aperitivo	100	
baileys irish cream	100	130



Sangria

	GLASS	PITCHER
red	110	300
white	125	325

Shisha

aloha nani	160
barbarosa	160
blue moon	160
go jack go	160
red sparrow	160
> Extra charcoal (add-on)	15



Wine

	GLASS	BOTTLE
red wine		
two islands shiraz	95	340
beronia vino ecológico	110	485
roche mazet cabernet sauvignon		450
wolf blass yellow label merlot		580
el coto crianza		490
protos joven roble		510
protos crianza		900
white wine		
two islands Sauvignon Blanc	95	380
beronia viura	110	485
roche mazet muscat medium sweet		450
roche mazet merlot rosé		450
ortones malvasia chardonnay		400
protos verdejo		490
sparkling wine		
wolf blass bilyara brut sparkling		420

Beer

small bintang	40	heineken (small)	50
small bintang crystal	45	san miguel light	50
bintang radler lemon	40	kura-kura lager	70
large bintang	65		

Cocktails

cosmopolitan	90	gin ginger	95
piña colada	95	whiskey sour	110
long island iced tea	95	blue long island	110
moscow mule	95	sex on the beach	110
margarita	95	chi chi	110
caipirinha	95	cosmic colada	110
tequila sunrise	110	lime crush	110
espresso martini	110	pink blossom	120
lemon martini	110	martini	130
cucumber cooler	110	negroni	135
summer sling	135	campari orange	140
daiquiri	90	aperol spritz	160
original mango strawberry			
mojito	95		
original orange strawberry coconut			

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