

Welcome to Indus

Indus is named after the Indus valley and river that winds its way through Pakistan, Northern India, the Himalayas and China. Hailed as the “cradle of civilization”, the Indus has seen the birth of great legends, ancient empires, religions, kings and kingdoms.

Beneath Indus Restaurant flows the Tjampuhan River. Tjampuhan means meeting place, after the two sacred rivers that meet beneath the Tjampuhan bridge and symbolises the global wanderers who have crossed paths here for many centuries. Tjampuhan River is the life force of Ubud, the undisputed cultural and artistic heart of Bali.

To the east of Indus is the volcano, Gunung Agung, the home of Besakih, the Mother Temple, Bali's most venerated place of worship.

Like the Indus River, our restaurant is the site of many cultures, and this is reflected in the building, the menu, our global guests and our own family. Our food reflects of the romance of foreign places and the integrity of home-style food.

The menu includes many dishes from our celebrated cookbook, Bali: The Food of My Island Home and focuses on the foods that heal, food as medicine.

Indus is also the home of acclaimed the Ubud Writers and Readers Festival and the new ubud food festival.

We hope you enjoy the Indus experience and we thank-you for your ongoing support. Your wellbeing is our priority and we always try to please. Good food is best served with good company in comfy surroundings. So select from our global offerings, throw them in the middle of the table, share and celebrate life!

Selamat menikmati!

Janet DeNeeffe and Ketut Suardana

Help us save Bali's rice fields. In our efforts to reduce the use of plastic, we are now only offering straws if you truly need them.



10% government tax and 5% service charge will be added to your account

COCKTAILS

Happy hour 5-7pm with complimentary tapas

AMERICANO	99
Campari Cinzano rosso soda	
NEGRONI	99
Campari Cinzano rosso gin	
GARIBALDI	95
Campari freshly squeezed orange juice	
MARGARITA	95
Tequila triple sec lime	
PALOMA	95
Tequila ruby red grapefruit juice lime soda	
CAIPIROSKA	95
Vodka lime syrup fresh limes	
STRAWBERRY CAIPIROSKA	99
Vodka lime syrup strawberries fresh limes	
CAIPIRINHA	95
Rum lime syrup fresh limes	
MOJITO	95
Rum sugar limes fresh mint soda	
PINEAPPLE-MINT MOJITO	99
Rum sugar lime pineapple mint soda	
BOULEVARDIER	99
Campari bourbon Cinzano rosso	
CUCUMBER-MINT COLLINS	99
Gin cucumber lime mint soda	
CLASSIC MARTINI	95
Gin or vodka vermouth olive or lemon twist	
CHOCOLATE MARTINI	95
Vodka crème de cacao chocolate	
LYCHEE MARTINI	99
Vodka vermouth lychee juice lychees	
ESPRESSO MARTINI	95
Vodka Kahlua espresso	

BLOODY MARY	95
Vodka tomato juice lemon cucumber spices	
COSMOPOLITAN	95
Vodka triple sec cranberry juice lime	
VODKA FIZZ	95
Vodka lime homemade ginger ale	
MINT JULEP	99
Bourbon minted simple syrup fresh mint	
GIMLET	99
Gin lime juice simple syrup	
COCONUT KILLER	95
Malibu Midori rum organic coconut milk	
PINA COLADA	95
Rum organic coconut milk pineapple	
GINGER SUNSET	99
Vodka carrot juice grenadine sweet-sour rosemary	
ROSE TONIC	99
Gin tonic sweet-sour ruby grapefruit grenadine mint	

**Ask our bartender for other classic cocktails!*

LOCAL WINE

BREM white or red rice wine	G 30 B 65
BREM BANNER brem pineapple lime ice	35
BREM BARONG rice wine lime and tonic	35
BREM FRUIT DAIQUIRI lime mango or strawberry	65
BREM TANGO brem vodka lime juice fresh mint	65

BEER

ANKER BINTANG BALI HAI	S 35 L 45
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APERITIF

APEROL CAMPARI PIMMS NO. 1	80
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SPIRITS

VODKA	90
GIN	90
RUM	90
TEQUILA	90
BRANDY	90
WHISKY	90

LIQUEURS

BAILEY'S IRISH CREAM	95
COINTREAU	95
GALLIANO	95
GRAND MARNIER	95
KAHLUA	95
MALIBU	95
MIDORI	95
TIA MARIA	95

HEALTH DRINKS

JANET'S FAV JAMU turmeric lime honey	30
Liver cleanser anti-oxidant anti-cancer	
TURMERIC TONIC turmeric juice and soda	35
LIME GINGER ALE – for digestion	40
GREEN COCONUT JUICE – the perfect rehydrator	35
APPLE MINT – blood purifier	40
BEET CARROT MINT – blood booster	40
CARROT SPINACH PARSLEY CELERY – detox	40
GREEN COCONUT CARROT – for gassy stomach	40
PINEAPPLE CARROT WITH HONEY – for the heart	40
ORANGE SPINACH GINGER	40

For vitamin C and iron boost

TOMATO LEMON BASIL – liver detox	40
WATERMELON CUCUMBER CELERY	40
High blood pressure	

JUICES LASSIS AND SMOOTHIES

Iced coconut glass	30
Banana orange papaya pineapple watermelon	35
Mango or strawberry (seasonal)	35
Plain lassi with homemade Greek-style yoghurt	40
Papaya banana strawberry mango lassi	45
Banana strawberry soy honey smoothie (DF)	40
Apple banana milk matcha smoothie	40
Avo banana cocoa cashew milk smoothie (DF)	40
Papaya pineapple banana ginger spirulina (DF)	40
Avocado with coffee smoothie	50
Vanilla chocolate strawberry coffee smoothie	45

SOFT DRINKS

COCA-COLA DIET COKE	25
SPRITE TONIC WATER SODA WATER	25
EQUIL mineral water	30
EQUIL sparkling water	35
SPRING natural water	15

COFFEE CHOCOLATE AND TEA

ESPRESSO MACCHIATO RISTRETTO	25
CAPPUCCINO CAFÉ LATTE FLATWHITE	25
MOCCACINO	30
MATCHA LATTE	25

KOPI BALI KOPI SUSU OR GINGER COFFEE	15
ICED CAPPUCINO – best in town!	40
HOT CHOCOLATE	45
ICED COCONUT LATTE (DF)	40
ICED CHOCOLATE with chocolate ice cream!	40
SALTED CARAMEL ICED MATCHA with coconut milk (DF)	40
JAMAICAN COFFEE OR IRISH COFFEE	75
FRESH HIBISCUS TEA infused with red hibiscus flowers	15
TROPICAL ICED TEA pineapple with papaya and lime	25
INDONESIAN TEA lemongrass lemon basil ginger fresh mint	15
ENGLISH BREAKFAST EARL GREY DARJEELING	30
PEPPERMINT GREEN TEA CHAMOMILE	30
FLORES TEA FLORES LATTE cinnamon cloves cardamom ginger – caffeine free	25
COMFORT TEA warm nutmeg and ginger milk – muscular pain and relaxation	30

+SUBSTITUTE

SOY CASHEW OR COCONUT MILK (DF)	5
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V = Vegan | Vo = Vegetarian option | DF= Dairy Free | GF = Gluten Free

*All drinks are served with complimentary vegan gluten free tempe rice crackers

FOOD AS MEDICINE

Our menu focuses on fresh, nourishing ingredients from local markets and the Casa Luna farm. Every bite includes turmeric, ginger, chilli, nutmeg, pepper, tamarind, lemongrass, coriander seeds or other medicinal ingredients from nature's healing garden. We hope you enjoy our nurturing home-cooked food!

BREAKFAST

EVERYDAY 9AM-12PM

THICK-CUT TOAST butter jam or honey (V)	45
BLACK RICE tropical fruits organic coconut milk shaved coconut (VO)	55
MUESLI OR GRANOLA BOWL banana strawberry housemade yoghurt chia (GF)	55
COCONUT CREPES warm banana organic palm sugar syrup	50
INDUS FRENCH TOAST caramelized banana cinnamon coconut sugar	65
TEMPE TOSTADA avocado tomato eggplant dip mint (VO)	59
INDUS OMELETTE spinach roasted tomatoes sambal toast (V)	55
SCRAMBLED EGGS lemon-Basil pesto feta toast (V)	65
POACHED EGGS smashed avocado lemon basil toast sesame seeds (V)	65
BACON AND EGGS-your style roasted tomatoes spinach mushrooms avocado toast	75

+ADD

Bacon roasted tomatoes sautéed spinach mushroom avo smoked salmon	20
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SMALLER MEALS AND THINGS TO SHARE

ORGANIC PUMPKIN AND POTATO SAMOSAS with mint chutney (Vo)	70
BALINESE TAPAS FOR 2 corn fritters tempe spring rolls chicken satay	60
ORGANIC SWEET POTATO AND COCONUT SOUP with green amaranth and lemon basil (V)	60
TOFU AND LEMONGRASS FISHCAKES with tomato sambal (V)	60
FRESH RICE-PAPER ROLLS with sweet chilli sauce prawns and coriander Beef and mint	55
Tofu avocado and lemon basil (V)	
ROASTED EGGPLANT AND TOFU with kaffir lime and tomato sambal (V)	50

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SALADS

TUNISIAN WARM SALAD Mediterranean vegetables feta chickpeas beetroot mash (V)	80												
ROASTED BEETROOT AND GRILLED TOFU with soy-sesame dressing on mash (V)	80												
SALTED SQUID SALAD avocado coriander lemon basil soy-lemongrass dressing	65												
RAINBOW WARRIOR cabbage carrot tomato beetroot avocado cucumber broccoli (VO)	60												
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GRILLED PRAWN GREEN PAPAYA SALAD roasted peanuts and Thai dressing (V/N)	60												
GADO-GADO with tempe crushed pumpkin salad and peanut sauce (V/N)	60												

INDONESIAN

BALINESE-STYLE PAELLA prawns white fish squid yellow rice lemon basil	149
CHILLI BEEF NOODLES with Asian greens sweet chilli and lemon basil	90
NASI CAMPUR chicken satay braised chicken tofu eggplant sambal snake beans corn fritters	80
INDUS SPECIAL NASI GORENG chicken satay fried egg krupuk acar pickles	65
MIE GORENG with chicken and Asian greens	55

CURRIES

GREEN DUCK AND LYCHEE CURRY with Siamese squash lemon basil salted egg rice	139
BALINESE-STYLE BEEF RENDANG warm flatbread rice coconut salad	120
SUMATRAN-STYLE CHICKEN CURRY with white eggplant rice	90
FRAGRANT FISH CURRY with pink torch ginger and organic finger lime rice	90
JACKFRUIT RENDANG with green beans coconut milk crisp shallots heritage red rice (V)	85

GRILL AND STEAMED

TASMANIAN SALMON Asian greens lemon basil oil with mash	140
GRILLED BEEF with potato croquettes zucchini Sumatran black pepper cream sauce	130
SALMON IN BANANA LEAVES with green beans coconut milk crisp shallots rice	129
TEMPE SATAY with peanut sauce heritage red rice coconut beans (VO)	70
CHICKEN SATAY with peanut sauce rice coconut beans	80

VEGETARIAN AND VEGAN

VEGAN NASI CAMPUR tempe pumpkin curry eggplant-tofu jackfruit snake beans (VO)	70
VEGAN BUDDHA'S DELIGHT noodles mushrooms tofu snowpeas black fungus baby corn sesame oil (VO)	80
STIR-FRY OF TEMPE broccoli pumpkin bean shoots cashews lime leaves red rice (VO)	80
CHICKPEA CURRY coconut chutney yoghurt raita grilled flatbread heritage red rice (VO)	85

PASTA AND PIZZA

PIZZA MARGHERITA classic with tomato mozzarella fresh basil	65
PIZZA BIANCA Parmesan feta mozzarella pesto	70
PIZZA AMALFI ham tomato mozzarella red and green pepper	70
SEAFOOD FETTUCINE prawns clams white fish herbs in a garlic-chili cream sauce	80

SIDES

Rucola Parmesan avocado salad (V)	60
Handcut chips (V)	40
Fragrant yellow rice Heritage red rice Steamed white rice (GF)	20
Coconut snake beans with crisp shallots (V)	25
Flatbread (V)	25

FOR KIDS

Fettuccine with homemade tomato sauce (V)	60
Homemade chicken nuggets and chips	50
Mini nasi goreng or mie goreng with egg	40

Bebek Betutu Smoked Duck Feast for Two 400K

Smoked duck, one of Bali's renowned ceremonial dishes, is seasoned with a traditional spice paste and baked in coconut bark under coconut coals and rice husks for eight hours. Our feast includes smoked duck, coconut beans, fragrant yellow rice and a recipe booklet from the Casa Luna Cooking School. Please order one day in advance with full payment and enjoy your special meal.

SWEET THINGS

CASA LUNA'S FAMOUS LIME TART with vanilla bean ice cream	60
COCONUT CRÈME CARAMEL (GF)	60
CHOCOLATE DIVINITY dark biscuit base with chocolate mousse	60
CHOCOLATE MOCCA TART with espresso ice cream	60
TIRAMISU custard rum espresso	60
PANDAN BANANA CREPES with coconut sugar syrup and vanilla bean ice cream	55
BLACK RICE PUDDING banana strawberries coconut ice cream coconut milk (DF) (GF)	55
APPLE SALTED CARAMEL CRUMBLE CAKE with cream	55
ICE CREAM vanilla chocolate	25
BALINESE COCONUT ICE CREAM (DF)	25

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SPICE NOTES:

We all have different chilli tolerance levels, so if you would like extra heat, please add our complimentary sambal. If you would like it even hotter, we are happy to whip up a fresh batch. While our food focuses on authentic Balinese flavours but we do tend to tone down the heat a tad so all can benefit.

10% GOVERNMENT TAX AND 5% SERVICE CHARGE WILL BE ADDED TO YOUR ACCOUNT



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