



CASA CURANDERA
MENU

WELCOME HOME!

Casa Curandera is inspired by traditional Colombian and Italian cuisine. Born out of a desire to return to simplicity, authenticity and in honor of our respective motherland's.

At Casa Curandera, you will find foods inspired by our Italian and Colombian heritage with an exotic and creative twist. We are steeped in tradition but without rules!

Our vision is to welcome everyone to the table, we have an all inclusive approach to food. The only prerequisites we have is that our ingredients are the most ethical and organic available! We thoroughly vet all of our suppliers for the most premium, clean and conscious produce. We are committed to transparency and so are our partners. Suppliers such as Wanaprasta for organic tallow, Milk Up for grass fed milk and butter, Bali Sustainable Seafood for handline caught, sustainable yellow fin tuna, Locavore for premium organic smoked bacon and local artisanal small production farmers for eggs (Bali Health Society) and cheese (Alami Foods).

On that note, all of our suppliers are small and artisanal, produce is often limited and subject to price fluctuation. If the item you order isn't available today, please keep that in mind. We don't use commercial or big suppliers.

We feel that sustainability is a 360 degree endeavor. We have our own state of the art Waste Water Gardens that manage all of our waste on site. We reduce our garbage waste through in depth garbage sorting and working with efficient local garbage management. We utilize eco and homemade cleaning products and do our own composting. We have plans for our own permaculture farm and hand raised chickens soon!

We can hand to heart say that it is our deepest honor to serve our clients, our environment, our local community and our own hearts with integrity and care.

We hope you feel nourished and enjoy our Casa ❤️

The page features decorative floral elements in the corners, consisting of small, light-colored flowers on thin stems. The main title is centered and reads:

COMMITMENT TO SUSTAINABILITY

At Casa Curandera we are committed to having a more conscious relationship with our planet.

We have our own state of the art Waste Water Gardens that manage all of our waste water on site.

[read more over...](#)

Did you know?



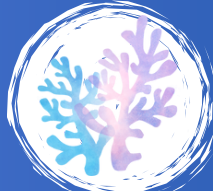
Wastewater from the toilets (black water) and water from washing and cleaning (grey water) when not treated can affect the ground water and ecosystems.



For example, untreated wastewater can have serious effects on:



Human Health
(Waterborne diseases)



Coral Reefs Decline
(Coast line degradation)



Ecosystem degradation
(Contamination rivers, oceans)

In Bali, there is no public wastewater treatment system. Septic tanks (if installed) are not sealed, so wastewater seeps into the ground reaching the water table and/or coastline.

Wastewater Gardens® - An ecological waste recycling system



Wastewater Gardens® are subsurface ecological wetland systems that were designed to:

- ✓ Treat black and grey water
- ✓ Reclaim water for irrigation
- ✓ Provide compost material for organic agriculture or ornamental flowers

It doesn't need



Mechanical or moving parts

Or



Chemicals



All wastewater is recycled via a gravity system into elegant, biodiverse gardens.

This is an ecologically engineered invention trademarked by Biosphere Foundation to recycle 100% wastewater and thus has tremendous environmental effect for coastal and tropical island villages.



BIOSPHERE
FOUNDATION

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COFFEE AND TEA

We are partnered with JAYA ROASTERS to bring you freshly roasted Arabica coffee from Kintamani and Colombia. Our coffee is lively, rich with a full bodied flavour with taste of dark chocolate and a caramel finish. We only use grass-fed, organic milk and homemade nut milks. No commercial milks here !

Espresso	25
Long Black	28
Capuccino	40
Latte	45
Flat White	40
Iced Coffee	48
Iced Chocolate Mocha <i>with whipped coconut cream.</i>	58
Matcha Hot or Iced	45/50
Italian MOKA Coffee Pot Colombian Blend	
Small / Large	25/45
Add	
Grass- fed, Organic Milk	15
Coconut Milk	15
Cashew Milk	20
Hot Chocolate with Bone Broth <i>Organic creamy hot cacao with 48 hour organic bone & marrow broth & grass-fed milk</i>	60
Medicinal Reishi Chocolate <i>Hot or cold chocolate with homegrown & homemade organic reishi powder, organic cacao powder, cashew, coconut milk & coconut nectar.</i>	57
Organic Tulsi Tea <i>Lemongrass, Tulsi and mint blend.</i>	38
Hot Lemon & Ginger	30

Additional Milks: homemade cashew milk 10k, homemade coconut milk 6k

Prices in thousands of Rupiah. 4% Service & 11% government tax will be added to your final bill.

DRINKS

JUICES

Super Verde 48

Garden greens, organic tulsi, mint, gotu kola, coconut water, flaxseeds & pineapple.

Green Juice 50

Kale, apple, cucumber, lime, coconut water.

Celery and Mango 58

Celery, mango, lime, coconut water.

SMOOTHIES

Super Hero Smoothie 65

Cacao, Banana, Reishi, tahini and coconut milk.

Island Life Smoothie 65

Dragon fruit, Banana Coconut milk, chia, L-S-A (linseed, almonds and sunflower seeds powder).

Casa Curandera Smoothie 65

Mango, Banana, Passionfruit, Blueberry and lucuma drizzle, coconut milk.

Salted Caramel Shake 65

Frozen banana, at cashew mylk, cacao, homemade vegan caramel topped with coconut whipped cream & cacao nibs.

Extras: organic reishi powder 15, chlorophyll 12, coconut whip 12, chia seeds 7.

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DRINKS

COOLERS AND KOMBUCHA

Rosemary Spritz	50
<i>Rosemary and cinnamon lemonade with a spritz</i>	
Agua Fresca	40
<i>A refreshing cool drink of pineapple, chia & coconut water.</i>	
Avena Fria	40
<i>A traditional Colombian comfort drink. Homemade cashew oat mylk, dates, cinnamon, lontar. Served cold.</i>	
Limonada de Coco	40
<i>Another Colombian favorite. Fresh grated coconut, coconut cream, lime, mint & sugar. Served cold, 250ml.</i>	
Ginger Bug	40
<i>Frothie and spritzzy.</i>	
Colombian Mule	40
<i>Refreshing lime and mint drink with crushed ice. Served with chili syrup</i>	
Homemade Passionfruit Oolong Kombucha	55
Homemade Dragonfruit Rosella Kombucha	55
Jamu Bali	40
<i>Turmeric, ginger, lime, cinnamon sitck and coconut syrup jamu. Cold or warm.</i>	

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BREAKFAST

Plain or chocolate croissant (V, GF)	40
<i>Made by Made's Banana Flour.</i>	
Banana bread (VG)	48
<i>Toasted and served with grass-fed organic butter.</i>	
Lemon Ricotta Cake (VG)	55
<i>An Italian breakfast fave. Zesty, dense yet fluffy, with organic ricotta. Best dipped in your cappuccino.</i>	
Garden Omelette (VG)	79
<i>Ricotta and mozzarella filled organic free-range egg omelette, drizzled with spinach and moringa pesto and served with avocado and toasted sourdough bread.</i>	
Plant Lovers Paleo Plate (V)	85
<i>Humus, cashew egg, pickled onion, broccoli, cashew cheese, garden greens served with sourdough bread. Extras: organic free-range egg +25, handline sashimi grade tuna carpaccio +50</i>	
Ancestral Paleo Plate (C)	130
<i>Organic free-range bacon and eggs, homemade organic chicken chipolata sausage, humus, pickled onion, broccoli and garden greens. Served with tomato chutney and sourdough bread. Cooked with tallow.</i>	
Sunrise Burrito (C)	95
<i>Burrito filled with homemade organic chicken chipolata and organic free-range scrambled eggs, avocado, mushrooms and garden greens. Served with tomato chutney.</i>	
Overnight Soaked Muesli (V)	75
<i>Oats, sunflower seeds, pumpkin seeds, chia and almonds soaked overnight and served with cinnamon and star anise, salak and dragon fruit compote and coconut whipped cream.</i>	
Sourdough Focaccia (V or VG)	75
<i>Sourdough focaccia sandwich served with our vegan mozzarella, cashew mayo, semi sundried tomatoes, avocado, moringa spinach pesto and greens.</i>	
OR Sourdough focaccia sandwich served with organic mozzarella, semi sundried tomatoes, avocado, moringa spinach pesto and greens.	85
<i>Extras: organic free-range egg +25, handline tuna carpaccio +50, mushrooms +25, grass-fed butter+ 20, homemade ketobread + 45, sourdough + 30, organic bacon + 35</i>	

V: Vegan VG: Vegetarian GF: Gluten Free C: Carnivore (Contains Meat) P: Pescatarian (Contains Fish)
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BREAKFAST

BREAKFAST AREPAS

Arepa de la Abuela (VG or V, GF) 90

Homemade turmeric, casava and polenta arepa with organic free-range scrambled eggs or (for vegan option cashew corn scramble), avocado, mozzarella, pico de gallo, pickled onion, garden greens and tomato chutney.

Avocado Arepa (V, GF) 70

Toasted Arepa with slices of avocado, humus, crunchy moringa, homemade sauerkraut and tomato chutney.

Extras: free range organic eggs + 25

SMOOTHIE BOWLS

All bowls topped with our signature homemade granola.

Super Hero Smoothie Bowl (V) 75

*Cacao, Banana, Reishi, tahini and coconut milk.
Served with fruits and granola.*

Island Life Smoothie Bowl (V) 75

Dragon fruit, banana, coconut milk, topped with chia, L-S-A (linseed, almonds and sunflower seeds powder) served with fruits and our homemade granola.

Casa Curandera Bowl (V) 75

Mango, banana, passionfruit, blueberry and lucuma drizzle, coconut milk served with fruit and homemade granola.

Extras: protein powder +20, maca powder +20, Linseed, sunflower, almond powder + 20

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ENTREES

Patacones (V) 40

3 Plantain banana fritters served with pico de gallo and cashew mayo. A latino fave!

Arancini (suppli al telefono) (V or VG)

Vegetarian option: Lemon Risotto balls filled with either mozzarella and dipped into organic free-range egg, crumbed and delicately deep fried to perfection. 60

Vegan option: Vegan mozzarella, dipped in tapioca batter, crumbed and delicately deep fried to perfection. 50

** 2 large balls per serve with pickled onion and Arabiata sauce.*

GRAZING PLATES

Sea & cheese plates for two people (P) 135

Whipped feta cheese, handline caught Sashimi grade and home cured tuna carpaccio, capers, dill, marinated edamame, pickled onions and cucumber, pesto drizzle and roast hazelnuts. Served with home-baked flatbread (using sustainable unbleached flour).

Vegan cheese plate for two people (V) 130

Whipped cashew cheese, marinated edamame, kalamata olives, pesto drizzle, crispy sage and mustard fruit salak. Served with home baked flatbread (using sustainable unbleached flour).

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SOUPS

Pappa's Bone Broth (C)

50/80

Our 48 hour slow cooked bone, marrow & oxtail medicinal soup full of collagen, high protein and nutrients benefiting, digestion, and health to help build muscle and bones. Have you had your bone broth today?

*Choose between a **mug or a bowl**. **Add sourdough + 30***

Mama's Chicken Soup (C)

75

*Our take on the soup of the century going way back to ancient china with medicinal qualities. Comforting organic free-range chicken soup slow cooked with spices and vegetables. **Add sourdough bread + 30***

Zuppa Reishi Pasta e Ceci (V)

85

Classic Roman Italian dish with a twist. Comfort in a bowl! Nourishing, medicinal and so delicious. Chickpeas, rosemary, wild reishi mushrooms and pasta slow cooked to perfection giving it a creamy and satisfying taste sensation.

Gluten free pasta available +10k

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MAINS

AREPAS AND TACOS

Tuna Arepa (P) 99

Homemade turmeric, cassava and polenta arepa served with home cured beetroot handline caught sashimi grade tuna carpaccio, dill and caper cashew cheese, avocado, pickled onions. Served with greens, cassava fries & tomato chutney.

Jackfruit Arepa (M) 88

Homemade turmeric, cassava and polenta arepa served with marinated, cooked pulled jackfruit, crispy shiitake mushrooms, pickled onions, pico de gallo and cashew sour cream. Served with greens, cassava fries & tomato chutney.

Jackfruit Jungle Soft Tacos (M) 92

Homemade chickpea, cassava tortilla filled with marinated pulled jackfruit, shiitake mushroom, cashew cheese, sauerkraut, pico de gallo, crunchy moringa. Served with greens, cassava fries & tomato chutney.

SALADS / PLATAS

Curandera Caprese Plata (VG or V) 95/85

Delicious artisanal mozzarella torn delicately and served with crunchy toasted sourdough bread drizzled with moringa spinach pesto, tomatoes, kalamata olives, sundried tomatoes on a bed of mixed greens, balsamico and olive extra virgin oil.

Vegan option: We make and serve with our own vegan mozzarella

Casa Gardinieri Plata (M) 75

Garden mixed salad - tomatoes, kalamata olives, edamame, pickled broccoli & zucchini and avocado. Served with our house dressing.

Add sourdough + 30k

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MAINS

HOMEMADE PASTAS

All of our pasta are handmade and rolled by scratch traditional Italian style. They are egg free and we use 50/50 wheat flour and semolina. This is a slow labor of love that produces delicious and unique creations. We hope you enjoy!

Reishi, Funghi and Spinach Ravioli (M) 105

Our homemade Ravioli filled with a mix of pumpkin ricotta, medicinal mushrooms and spinach. Choose creamy funghi reishi sauce with basil oil OR pomodoro sauce.

Gnocchi Patate (M) 98

Homemade sweet purple potato and pumpkin gnocchi served pomodoro (tomato) sauce OR creamy funghi reishi sauce with basil oil.

Exotic Lasagna (M) 130

Homemade pasta layered with Plantain banana, tomato sauce, pumpkin seed-ricotta vegetables, cashew bechamel and pesto. Served with garden salad and our house dressing.

*** Please allow an extra 10 mins for this dish**

PER BAMBINI (KIDS MENU)

Homemade Sweet Potato Gnocchi (VG) 50

*With pomodoro (tomato) sauce. **Add parmesan +18***

Cassava Fries (M) 50

with cashew cream and tomato chutney.

Patacones (M) 40

Plantain fritters served with cashew cheese and tomato chutney.

Free-range Chicken Chipolata Sausages (C) 70

With carrots, cucumbers and jicama sticks. Served with tomato chutney.

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SWEETS

Plain or chocolate croissant (V, GF) <i>Made with Made's Banana Flour.</i>	42
Banana Bread (VG) <i>Toasted and served with grass-fed butter.</i>	45
Chocolate Chip Cookie (GF) <i>Buttery and decadent cookie with dark chocolate.</i>	35
Pink Acai Raspato (V, GF) <i>Colombian granita, shaved ice of dragon fruit, açai and strawberry with homemade vegan condensed mylk.</i>	60
Lemon Ricotta Cake (VG) <i>An Italian breakfast fave. Zesty, dense yet fluffy, with organic ricotta.</i>	55
Tiramisu a La Sonja (VG) <i>A vegan take on the time old Italian classic.</i>	60

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