

tapas / aperitivo

tortilla de patata / spanish omelette

Our authentic Spanish omelette slow-cooked with potatoes and onions, served with slices of bread / 60K

patatas bravas / potato bravas

A classic Spanish dish of fried potato cubes served with a spicy bravas sauce and Spanish allioli sauce / 60K

gambas al ajillo / garlic prawns

Garlic flavored prawns cooked in traditional Spanish style / 80K

calamares a la andaluza / fried calamari

Authentic fried calamari from Andalucia served with Spanish allioli sauce / 75K

pulpo a la gallega / galician octopus

Octopus cooked the Galician way / 85K

croquetas / croquette

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

mushroom	75K
chicken	80K
cheese	80K
mix	80K

huevos rotos / broken eggs

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

jamon	95K
chorizo	85K

patata fritas / french fries

40K

tapas / aperitivo

tuna tartare

Fresh tuna mixed with Chef signature sauce topped with avocado / 85K

gazpacho

An authentic Spanish tomato soup topped with croutons / 45K

aubergine hummus

A plate of aubergine (eggplants) hummus, served with homemade pitta bread and fresh mixed vegetables / 65K

fish & chips

Fried fish served with potatoes chips and curry sauce/ 80K

chicken fingers

Deep-fried chicken strips in crispy batter, served with honey mustard and sriracha mayo dip / 85K

pan con tomate / Spanish tomato bread

Slices of bread served with tomato purée, olive oil and garlic / 40K

Extra portion of slices of bread / 25K

tabla de ibéricos

tabla de ibéricos / Iberian cured meats

Spanish jamón, chorizo, lomo, salchichón and served with pan con tomate / 230K

All prices are excluded from a 5% service charge and an 10.5% government tax

pasta

spaghetti carbonara

Spaghetti pasta with homemade carbonara sauce / 95K

pesto pasta

Spaghetti pasta with homemade cashew pesto / 75K

spaghetti bolognese

Spaghetti pasta in homemade tomato sauce, ground beef served with parmesan / 95K

Choose gluten free pasta for an additional 20K

salads

avocado chicken

Mix organic salad with chicken strips, diced avocado, cherry tomatoes and red onion, served in a delicious homemade dressing / 95K

octopus salad

Boiled octopus topped with diced avocado, tomatoes, red onions, coriander leaves, and lime juice / 85K

salmon salad

Salmon on the bed of organic greens, juicy papaya, crunchy cucumber and herbs for flavor / 125K

sandwiches

grilled chicken sandwich

A ciabatta sandwich with avocado tomatoes topped with grilled chicken fillet and bacon / 90K

bocadillo de calamares / squid sandwich

A japanese milk sandwich with fried calamari pouring with citrus allioli sauce and topped with rocket salad / 90K

bocadillo bacon & queso / bacon & cheese sandwich

A famous Spanish sandwich with a ciabatta and grilled bacon in a special sauce topped with cheddar cheese / 110K

bocadillo de jamón / spanish ham sandwich

A ciabatta sandwich topped with Spanish jamon and tomato purée / 90K

burgers

the big monsta

A big juicy and tender beef burger patty topped with allioli sauce, cheddar cheese, bacon, and caramelized onions served with potato wedges and sriracha mayo dip / 125K

tuna teriyaki

Grilled tuna topped with teriyaki sauce, served with potato wedges and sriracha mayo dip / 120K

naughty crispy chicken

Fried chicken strips topped with caramelized onions, cheddar cheese, beef bacon and honey-mustard sauce, served with potato wedges and sriracha mayo dip / 110K

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signature dishes

tuna tataki

Gently-seared tuna served with veggies wok / 110K

salmon brocheta

Grilled salmon skewer served with veggies wok / 125K

grilled chicken

A grilled boneless chicken leg with truffle puree and sautéed vegetables with chimichurri sauce / 105K

fillet mignon

A grilled tenderloin beef with truffle sauce pouring on the mashed potatoes, and topped with grilled vegetables and cassava chips / 195K

asian food

fried rice or fried noodles

Stir-fried rice or noodles with vegetables cooked with homemade ingredients from scratch, served with crackers, chicken satay, pickles topped with a fried egg / 60K

indonesian yellow curry

A traditional Indonesian yellow curry cooked the authentic Lombok way mixed with your choice of vegetables, chicken or prawn, served with steamed rice

veggies / 65k

chicken / 90k

prawn / 95k

beef rendang

An authentic Indonesian meat dish, slow cooked and braised in a coconut milk seasoned with a herb and spice mixture, served with steamed rice / 110K

wraps

vegan

Aubergine hummus, pesto, avocado, caramelized onions, pesto, and sautéed mushrooms with garlic, all wrapped in a homemade wheat tortilla / 65K

chicken

Stir-fry chicken and tomato slices topped with pickles, cheese, caramelized onions, and salad. All wrapped in a homemade wheat tortilla / 75K

toast

avocado toast

Homemade toast bread with smashed avocado and tomato slices topped with two poached eggs and rocket salad / 65K

serrano ham toast

Spanish jamón topped with tomato purée and served on the top of homemade toast bread / 65K

egg benedict with bacon

Two sliced of homemade bread, each topped with a poached egg, bacon and hollandaise sauce / 80K

smoked salmon toast

Avocado tomatoes minced topped with smoked salmon / 80K

desserts

homemade brownie

50k

apple crumble

60k

spanish torrija with vanilla ice cream

55k

ice cream bowl

35K

Vanilla / strawberry / chocolate

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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 are for one person (the minimum order is two persons)

paella

paella de verdura / 125K

Mixed vegetables slowly cooked in homemade vegetable stock

paella valenciana / 130K

The authentic Valencian chicken paella cooked with homemade chicken stock

paella marinera / 145K

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

arroz negro / 160K

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

paella octopus & prawn / 145K

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

arroz senyoret / 155K

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

fideuà marinera / 145K

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

fideuà octopus & prawn/ 155K

Fideuà cooked with homemade seafood stock topped with octopus and prawns

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all day breakfast - 125K/set

american breakfast

Sausage and bacon with eggs (scrambled, poached, sunny-side up, or boiled), served with homemade bread with butter and roasted tomatoes including coffee or tea, juice and fruit platter

continental breakfast

Homemade croissant, bread with butter and jam, and eggs (scrambled, poached, sunny-side up, or boiled) including coffee or tea, juice and fruit platter

mediterranean breakfast

Homemade bread topped with tomato puree mixed with garlic and olive oil, served with eggs (scrambled, poached, sunny-side up, or boiled) including coffee or tea, juice and fruit platter

healthy breakfast

A bowl of natural yogurt with mixed fruits, rolled oats, pumpkin seeds, chia seeds and granola including coffee or tea, juice and fruit platter

sweet breakfast

A pancake with caramel sauce, chocolate or honey, served with banana and pumpkin seeds on the side including coffee or tea, juice and fruit platter

asian breakfast

Indonesian fried rice or fried noodle including coffee or tea, juice and fruit platter

kids menu

*Cereal and milk
OR*

Mini pancake served with chocolate, honey and caramel sauce including juice and fruit platter

smoothie bowl

summer vibes

A bowl of mangoes and bananas garnished with honey, granola, pumpkin seeds and honey / 75K

strawberry banana

A bowl of frozen strawberries and bananas garnished with granola, almond mueslie, and chia seeds / 75K

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juice

watermelon	35k
banana	35k
orange	35k
pineapple	35k
papaya	35k
coconut	35k
lime	35k
mix fruit	40k
<i>three kind of fruits</i>	

seasonable fruit

mango	40k
avocado	40k

soft drink

coke	25k
tonic water	25k
coke zero	25k
sprite	25k
soda water	25k
sparkling water 250ml	45k
750ml	65k

mocktail

virgin mojito	50k
<i>fresh lime, mint leaf, soda</i>	
strawberry slush	55k
<i>fresh strawberry, tea, orange</i>	
cucumber splash	45k
<i>fresh coconut, cucumber, lime</i>	
purple passion	55k
<i>passion fruit syrup, lemon, bluecuracao</i>	
virgin sangria	50k
<i>mix fruits, lime, sparkling lemon water</i>	

coffee & tea

espresso	25k
macchiato	30k
cappuccino	35k
coffee latte	35k
long black	30k
<i>extra 10k/shot</i>	
iced long black / americano	30k
iced cappuccino	35k
iced coffee latte	35k
iced vanilla latte	45k
hot tea	20k
ginger tea	20k
iced tea	25k
iced lemon tea	25k
vanilla coffee frappé	45k
coconut coffee frappé	45k

milk shake

banana	45k
papaya	45k
vanilla	45k
chocolate	45k
strawberry	45k
oreo	45k

healthy drink

detox	40k
<i>lime, cucumber, cinnamon, honey</i>	
healthy booster	40k
<i>carrot, apple, ginger, lime</i>	
fresh coconut	35k
kombucha by overseas	35k
<i>passionfruit OR ginger</i>	

smoothies

tropicana	50k
<i>banana, orange, pineapple, lime, coconut milk, turmeric, and honey</i>	
pinky lady	45k
<i>frozen strawberry, banana, coconut cream</i>	

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LA CABAÑA

Spanish Restaurant

spirit



whisky

Jack Daniels
Jameson Caskmates
Johnnie Walker Red Label
Glenfiddich 12 y.o single mate

120k 150k
120k 150k
100k 130k
150k 180k

tequila

Jose Cuervo

100k 130k

gins

Gordon
Gordon Pink
Tanqueray
Bulldog

80k 110k
80k 110k
110k 140k
120k 150k

vodka

Finlandia vodka
Absolute vodka
Grey goose

100k 130k
100k 130k
120k 150k

rum

Captain Morgan
Brugal Anejo

80k 110k
100k 130k

apéritif liqueur

Aperol Aperitivo

100k 130k

liqueur

Jägermeister
Baileys Irish Cream

100k 130k
100k 130k

regular spirit

60k

cocktails

pinacolada 85k
cosmopolitan 85k
margarita 85k
mojito (original / strawberry / coconut) 85k
caipirinha 85k
tequila sunrise 85k
daiquiri (original / mango / strawberry) 85k
long island ice tea 85k
blue long island 85k
moscow mule 85k
espresso martini 85k
aperol spritz 160k
sex on the beach 110k
campari orange 140k
martini 100k
negroni 120k

wine



RED WINE

two islands shira 750 ml
cape discovery cabernet merlot 375ml
roche mazet cabernet sauvignon
wolf bless yellow label merlot 2018
el coto crianza
altanza dominio de heredia - rioja
protos joven roble
protos crianza

95k 330k
150k
420k
500k
490k
490k
490k
780k

WHITE WINE

two islands sauvignon blanc 750ml
cape discovery sauvignon blanc 375ml
roche mazet muscat medium sweet
roche mazet merlot rose
ortonese malvasia chardonnay
protos verdejo

95k 330k
150k
420k
420k
400k
490k

SPARKLING WINE

wolf bless bilyara brut sparkling

390k

beer

small bintang 40k
small bintang crystal 45k
bintang redler lemon 40k
large bintang 55k
san miguel light 50k
heineken 50k
kura-kura lager 70k

sangria

red / white
glass 85k
pitcher 250k