

# 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
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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





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## spaghetti carbonara

Spaghetti pasta with homemade carbonara sauce / 95K

### pesto pasta

Spaghetti pasta with homemade cashew pesto 175K

## spaghetti bolognese

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

Choose gluten free pasta for an additonal 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 & quesco / 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 caramalized 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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### 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 migon

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 waymixed 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 sauteed 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 poauched 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

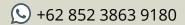
Avocado tomatoes minced topped with smoked salmon / 80K



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 authenitic 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

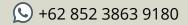
A version type of Paella made with fideuà pasta cooked with homemade seafood stock and topped with squid, mussels, and prawns

# 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	<b>40k</b>
three kind of fruits	

# 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

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

# coffee & tea

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

# milk shake

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

# healthy drink

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

# smoothies

<b>tropicana</b> banana, orange, pineapple, lime, coconut milk, turmeric, and honey	50k
pinky lady	45k

pinky lady frozen strawberry, banana, coconut cream

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LA CABANA Sponish Restaurant an\_10.5% government tax

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

# spirit

### whisky

lack Daniels	120k 150k
Jameson Caskmates	120k 150k
Johnnie Walker Red Label	100k 130k
Glenfiddich 12 y.o single mate	150k 180k
tequila	
Jose Cuervo	100k 130k
gins	
Gordon	80k 110k
Gordon Pink	80k 110k
Tanqueray	110k 140k
Bulldog	120k 150k
vodka	
Finlandia vodka	100k 130k
Absolute vodka	100k 130k
Grey goose	120k 150k
rum	0.1h
Captain Morgan	80k 110k
Brugal Anejo	100k 130k
apéritif liqueur	
Aperol Aperitivo	100k 130k
liqueur	
Jägermeister	100k 130k
Baileys Irish Cream	100k 130k
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### regular spirit

# wine

RED WINE	
two islands shira 750 ml	95k
cape discovery cabernet merlot 375ml	
roche mazet cabernet sauvignon	
wolf blass yellow label merlot 2018	
el coto crianza	
altanza dominio de heredia - rioja	
protos joven roble	
protos crianza	

### WHITE WINE

two islands souvignon blanc 750ml	95k 330k
cape discovery souvignon blanc 375ml	150k
roche mazet muscat medium sweet	420k
roche mazet merlot rose	420k
ortonese malvasia chardonnay	400k
protos verdejo	490k

### **SPARKLING WINE**

wolf blass bilyara brut sparkling

390k

# 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

# 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

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