

### tapas

#### tortilla de patata / spanish omelette

Our authentic Spanish omelette slow-cooked with potatoes and onions / 40K

#### patatas bravas / potato bravas

A classic Spanish dish of fried potato cubes served with a spicy dipping sauce and Spanish alioli sauce / 40K

#### gambas al ajillo / garlic prawns

Garlic flavored prawns cooked in traditional Spanish style / 65K

#### gambas diablo / devil prawns

Prawns cooked with a spicy tomato sauce / 65K

#### calamares a la andaluza / fried calamari

Authentic fried calamari from Andalusia served with Spanish aioli sauce / 65K

#### pulpo a la gallega / galician octopus

Octopus cooked the Galician way/ 60K

#### croquetas / croquette

#### (chicken, pesto, mushroom, cheese)

A breadcrumbed and deep-fried roll filled with bechamel and chicken or pesto, or mushroom, or cheese/ 60K

#### croquetas mix 70K

#### patata fritas / french fries

30K

onion rings

30K

### tapas

#### tuna tartare

Fresh tuna with soy sauce and sesame oil topped with avocado and served with wasabi mayo / 75K

#### gazpacho

An authentic Spanish tomato soup / 35K

#### huevos rotos / broken eggs

(cheese / ham / chorizo)

A pan of fried egg and potatoes topped with cheese or ham or chorizo / 65K

#### hummus

A plate of hummus, served with homemade pita bread and fresh carrot and cucumber / 45K

#### pan con tomate

Slices of bread served with tomato purée, olive oil and garlic / 35K

Extra portion of slices of bread / 15K

# salads

#### greek salad

Iceberg lettuce, tomatoes, cucumber, red bell peppers, and black olives sprinkled with feta cheese, served with a homamade dressing / 55K

#### BLT chicken avo & feta

Fried crispy bacon, iceberg lettuce, and cherry tomatoes topped with diced avocado, feta cheese and shallots, served in a delicious homemade dressing / 65K

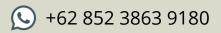
#### tuna & feta

Slices of tuna, and a boiled egg, green iceberg lettuce and sweet corn sprinkled with feta cheese and chopped shallots / 65K

#### octopus salad

Boiled octopus topped with diced avocado, tomatoes, and red onions, coriander leaves, and lime juice / 60K







### pasta

#### spaghetti bolognese

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

#### spaghetti carbonara

Spaghetti pasta with homemade cream sauce cooked with mushrooms, onions, and bacon, served with parmesan cheese / 70K

#### pesto pasta

Penne pasta with homemade pesto sauce. garnished with basil / 65K

Choose gluten free pasta for an additonal 20K

# cold cut platter

#### tabla de ibéricos

Spanish jamón, chorizo, lomo, salchichón and served with pan con tomate and marinated olives on the side / 185K

# sandwiches

#### grilled chicken sandwich

A baguette sandwich with grilled chicken fillet and bacon, smashed avocado, shredded lettuce, and tomato slices, served with homemade potato wedges / 75K

#### tuna mayo sandwich

A baguette sandwich with chopped tuna in garlic onion mayo, topped with slices of boiled eggs, tomato and avocado, served with homemade potato wedges / 75K

#### bocadillo de calamares / squid sandwich

The most popular sandwich in Madrid with a baguette with fried calamari served with marinated olives, Spanish alioli sauce on the side / 75K

#### bocadillo de lomo bacon quesco

A famous Spanish sandwich with a baguette with grilled marinated pork in a special sauce topped with cheddar cheese served with potato wedges, Spanish alioli sauce and fresh tomato sauce on the side / 95K

#### bocadillo de jamón

A Spanish sandwich served with a baguette and jamon, topped with tomato purée with marinated olives on the side / 95K

Paella is a rich 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 de verdura / 99K

Broccoli, carrot, and mushroom slowly cooked into a paella, with traditional picaeta and cooked in homemade vegetable stock

#### paella valenciana/ 129K

Valencian chicken paella cooked with traditional picaeta

#### paella marinera / 139K

Paella cooked with traditional picaeta in homemade seafood stock topped with squid, mussels, and prawns

#### fideuà / 139K

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

#### arroz negro / 149K

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







# signature dishes

#### estofado de ternera con pure de patatas / beef tenderloin stew with mashed potato

Beef tenderloin cooked slow in red wine and sauteed vegetables, served with delicious mashed potatoes / 85K

#### rib-eye steak with mashed potato

Grilled rib-eye steak served with mashed potatoes, sauteed vegetables and black pepper sauce on the side / 130K

#### seared sesame tuna with mashed sweet potatoes and rocket salad

Seared tuna with crushed sesame, rocket salad and mashed sweet potatoes on the side / 90K

#### pollo en pepitoria / chicken in pepitoria sauce

A traditional recipe from the Basque Country seared chicken leg cooked with homemade pepitoria sauce slow-cooked almonds and eggs mixed with bread puree, served with mashed potato or potato wedges / 75K

## burgers

#### the big monsta

A big juicy and tender beef burger patty, cheddar cheese, bacon, and caramalized onions in soft homemade burger buns, served with potato wedges, Spanish alioli sauce, and fresh tomato sauce on the side / 110K

#### tuna teriyaki

Grilled tuna topped with teriyaki sauce, fresh rocket salad, red cabbage, and red onions in soft homemade burger buns, served with onion rings, Spanish alioli sauce, and fresh spicy sauce on the side / 85K

#### cordon bleu

Chicken cordon bleu topped with caramelized onions, cheddar cheese, beef bacon and mustard sauce in soft homemade burger buns. Served with handcut fries / 90K

#### tempeh burger

Homemade tempeh patty topped with Spanish alioli sauce, brazilian spinach and coconut bacon with handcut fries on the side / 75K



#### vegan

Hummus, pesto, avocado, caramelized onions, pesto, and sauteed mushrooms cooked with garlic butter, all wrapped in a homemade wheat tortilla / 45K

#### chicken

Grilled shredded chicken with tomato slices topped with pickles, cheese, caramelized onions, all wrapped in a homemade wheat tortilla / 50K

#### falafel roll

Homemade falafel, cucumber, tomato and red onions, all wrapped in a homemade wheat tortilla with yogurt sauce / 65K



#### fried rice or fried noodles

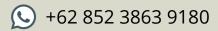
Stir-fried rice or noodles with vegetables cooked with homemade ingredients from scratch, served with prawn crackers, chicken satay, pickles topped with a fried egg / 40K

#### 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 / 45k chicken / 70k prawn / 90k







# all-day breakfast

#### american breakfast

Sausage and bacon with eggs (scrambled, poached, sunny-side up, or boiled), served with homemade bread with butter and roasted tomatoes / 75K

#### continental breakfast

Homemade croissant, bread with butter and jam, and eggs (scrambled, poached, sunny-side up, or boiled) / 60K

#### mediterranean breakfast

Homemade bread topped with tomato puree mixed with garlic and olive oil, served with eggs (scrambled, poached, sunny-side up, or boiled) / 45K

#### healthy breakfast

A bowl of natural yogurt with fruits (banana, watermelon, and papaya), rolled oats, pumpkin seeds, chia seeds and granola / 55K

#### sweet breakfast

A pancake with caramel sauce, chocolate or honey, served with banana and pumpkin seeds on the side / 45K

#### egg benedict with bacon

American breakfast with two homemade bread, each topped with a poached egg, bacon and hollandaise sauce / 80K

### toast

#### avocado toast

Homemade toast bread with smashed avocado and tomato slices topped with two poauched eggs and rocket salad / 55K

#### serrano ham toast

Spanish jamón topped with tomato purée and served on the top of homemade toast bread / 55K



#### summer vibes

A bowl of mangoes and bananas garnished with honey, granola, pumpkin seeds and honey / 65K

#### strawberry banana

A bowl of frozen strawberries and bananas garnished with granola, almond mueslie, and chia seeds / 65K

### croissants

homemade croissant	25k
croissant with nutella	40k
bacon and cheese croissant	45k
scrambled feta and tomato croissant	35k

	add-ons
egg	5К
cheese	10K
bacon	15K



homemade brownie	45k
apple crumble	50k
choco truffle	45k
flan cheesecake	55k
alfajor	20k

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## juice

### coffee & tea

watermelon	30k
banana	30k
orange	30k
pineapple	30k
papaya	30k
coconut	30k
lime	30k
mix fruit	35k
three kind of fruits	

### seasonable fruit

mango	35k
avocado	35k

### soft drink

coke	25k
tonic water	25k
coke zero	25k
ginger ale	25k
sprite	25k
soda water	25k
mineral water 700ml	ıok
sparkling water 500ml	45k
ginger beer soda	45k

### mocktail

<b>virgin mojito</b> fresh lime, mint lea, soda	35k
virgin colada fresh pineapple, banana, coconut crean	<b>35k</b> n
<b>breeze lime squash</b> fresh lime, sugar	35k
<b>virgin strawberry mojito</b> fresh strawberry, sugar, mint, lime, soda water	35k
<b>virgin watermelon mojito</b> fresh watermelon, sugar, mint, lime, soda water	35k



lombok coffee espresso macchiato cappucino coffee latte	15k 20k 25k 30k 30k
long black extra 10k/shot	20k
iced coffee iced cappucino iced coffee latte	25k 35k 35k
hot tea	15k
ginger tea	15k
iced tea	20k
iced lemon tea	25k
vanila coffee frappé	35k
coconut coffee frappé	35k

### milk shake

banana	40k
papaya	40k
vanilla	40k
chocolate	40k
strawberry	40k
oreo	40k

# healthy drink

<b>detox</b> lime, cucumber, cinnamon, honey	35k
<b>healthy booster</b> carrot, apple, ginger, lime	35k
fresh coconut	30k
kombucha	30k
passionfruit OR ginger	

## smoothies

tropicana	4
banana, orange, pineapple, lime,	
coconut milk, turmeric, and honey	

45k

pinky lady 45k frozen strawberry, banana, coconut cream

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420k

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## wine

#### **RED WINE**

two island shira 750 ml cape discovery cabernet merlot 375ml maset del lleo origen tinto (catalunya)	350k 185k 420k
WHITE WINE two island souvignon blanc 750ml cape discovery souvignon blanc 375ml ortonese malvasia chardonnay	350k 185k 450k
SPARKLING WINE	

lambrusco doc dolce

### beer

small bintang	35k
small prost	35k
large bintang	50k
bintang redler lemon	35k
san miguel light	45k
heineken	45k

## spirit

<b>american whisky</b> Jack Daniels		1.250k
<b>scotch whisky</b> Johnny Walker Red Label		1.200k
<b>tcquilas</b> Jose Cuervo		1.200k
<b>gins</b> London No. 1		1.250k
vodka		
Absolute		1.200k
Greygoose		1.300k
<b>rum</b> Brugal Anejo		1.200k
<b>liqueur</b> Jägermeister		1.200k
premium shot	85k	
mix spirit	100k	

## fruity cocktails

strawberry mojito	80k
watermelon mojito	80k
ginger mojito	80k
coconut mojito	80k
banana caipiroska	80k
papaya caipiroska	80k
gin ginger	80k
mango daiquiri	80k
strawberry daiquiri	80k
garden mule	80k

# classic cocktails

<b>pinacolada</b> fresh pineapple juice, light rum, coconut cream, lime	80k
<b>cosmopolitan</b> vodka, triple sec, cranberry, lime	80k
margarita tequila, triple sec, lime	80k
<b>mojito</b> lime, mint leaf, light rum, soda water	80k
<b>caipirinha</b> lime, dark rum	80k
tequila sunrise orange juice, tequila, grenadine	80k
<b>daiquiri</b> rum, triple sec, sugar, lime	80k
<b>long island ice tea</b> vodka, gin, rum, tequila, triple sec, coke	80k
moscow mule vodka, ginger, lime, sugar, soda water	80k
espresso martini coffee liqueur, vodka, espresso	80k

### sangria

glass	75k
pitcher	235k

