

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 homemade 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 additional 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 queso

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

wraps

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

burgers

the big monsta

A big juicy and tender beef burger patty, cheddar cheese, bacon, and caramelized 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

asian food

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 way mixed 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 poached eggs and rocket salad / 55K

serrano ham toast

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

smoothie bowl

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	5K
cheese	10K
bacon	15K

desserts

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

juice

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

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	10k
sparkling water 500ml	45k
ginger beer soda	45k

mocktail

virgin mojito	35k
<i>fresh lime, mint leaf, soda</i>	
virgin colada	35k
<i>fresh pineapple, banana, coconut cream</i>	
breeze lime squash	35k
<i>fresh lime, sugar</i>	
virgin strawberry mojito	35k
<i>fresh strawberry, sugar, mint, lime, soda water</i>	
virgin watermelon mojito	35k
<i>fresh watermelon, sugar, mint, lime, soda water</i>	

coffee & tea

lombok coffee	15k
espresso	20k
macchiato	25k
cappuccino	30k
coffee latte	30k
long black	20k
<i>extra 10k/shot</i>	
iced coffee	25k
iced cappuccino	35k
iced coffee latte	35k
hot tea	15k
ginger tea	15k
iced tea	20k
iced lemon tea	25k
vanilla coffee frappé	35k
coconut coffee frappé	35k

milk shake

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

healthy drink

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

smoothies

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

LA CABAÑA

Spanish Restaurant

wine

RED WINE

two island shira 750 ml	350k
cape discovery cabernet merlot 375ml	185k
maset del lleo origen tinto (catalunya)	420k

WHITE WINE

two island sauvignon blanc 750ml	350k
cape discovery sauvignon blanc 375ml	185k
ortonese malvasia chardonnay	450k

SPARKLING WINE

lambrusco doc dolce	420k
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beer

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

spirit



american whisky <i>Jack Daniels</i>	1.250k
scotch whisky <i>Johnny Walker Red Label</i>	1.200k
tequilas <i>Jose Cuervo</i>	1.200k
gins <i>London No. 1</i>	1.250k
vodka <i>Absolute</i>	1.200k
<i>Greygoose</i>	1.300k
rum <i>Brugal Anejo</i>	1.200k
liqueur <i>Jägermeister</i>	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

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

sangria

glass	75k
pitcher	235k