

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 dipping sauce and Spanish alioli 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 Andalusia served with Spanish aioli 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 and tomato / 95K

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 carrot, cherry tomatoes and cucumber / 65K

fish & chips

fried fish coated in breadcrumb, served with chips, curry and spicy mayo dip / 95K

chicken fingers

deep-fried chicken strips in crispy batter, served with curry and 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 and tomato purée / 190K

all prices are included 5% service charge & 11% government tax

pasta

spaghetti carbonara

Spaghetti pasta with homemade cream sauce cooked with mushrooms, onions, and bacon, served with parmesan cheese / 95K

pesto pasta

Fettucine 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, and red onions, coriander leaves, and lime juice / 85K

sandwiches

grilled chicken sandwich

A ciabatta sandwich with grilled chicken fillet and bacon, smashed avocado, shredded lettuce, and tomato slices, served with homemade potato wedges / 90K

bocadillo de calamares / squid sandwich

A japanese milk sandwich with fried calamari pouring with Spanish alioli and topped with rocket salad / 90K

bocadillo de lomo bacon queso / bacon cheese sandwich

A famous Spanish sandwich with a ciabatta 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 / 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 aioli sauce, mustard leaf, cheddar cheese, bacon, and caramelized onions served with potato wedges and spicy mayo dip / 125K

tuna teriyaki

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

chicken fingers

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

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signature dishes

tuna tataki

Gently-seared tuna served with mayo wasabi / 110K

rib-eye steak with mashed potato

Grilled rib-eye steak served with mashed potatoes, sauteed vegetables and black pepper sauce on the side / 150K

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 / 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 sauteed mushrooms cooked with garlic butter, all wrapped in a homemade wheat tortilla / 65K

chicken

Stir-fry chicken and tomato slices topped with organic pickles, cheese, caramelized onions, 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

American breakfast with two homemade bread, each topped with a poached egg, bacon and hollandaise sauce / 85K

desserts

homemade brownie 50k

apple crumble 60k

choco truffle 50k

Spanish torrija with vanilla ice cream 55k

all prices are included 5% service charge & 11% government tax

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

paella de verdura / 125K

Mix mushroom, cauliflower, rosemary, green beans, carrot and spring garlic, slowly cooked in homemade vegetable stock

arroz negro / 150K

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

paella valenciana / 130K

The authentic Valencian chicken paella cooked with homemade chicken broth

paella octopus & prawn / 145K

Paella cooked with homemade seafood stock topped with octopus and prawns

paella marinera / 145K

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

paella 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 / 145K

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

meloso

meloso marinera / 160K

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

meloso octopus & prawn / 160K

Soupy rice cooked with homemade seafood stock topped with octopus and prawns

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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
/ 85K

continental breakfast

Homemade croissant, bread with butter and jam, and eggs (scrambled, poached, sunny-side up, or boiled) / 65K

mediterranean breakfast

Homemade bread topped with tomato puree mixed with garlic and olive oil, served with eggs (scrambled, poached, sunny-side up, or boiled) / 60K

healthy breakfast

A bowl of natural yogurt with fruits (banana, watermelon, and papaya), rolled oats, pumpkin seeds, chia seeds and granola / 70K

sweet breakfast

A pancake with caramel sauce, chocolate or honey, served with banana and pumpkin seeds on the side / 60K

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
mineral water 700ml	10k
sparkling water 250ml	45k
750ml	65k

mocktail

virgin mojito	50k
<i>fresh lime, mint leaf, soda</i>	
strawberry slush	55k
<i>fresh strawberry, tea, lime</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

lombok coffee	20k
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	50k
<i>frozen strawberry, banana, coconut cream</i>	

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premium classic cocktails

aperol spritz	180k
aperol sour	180k
sex on the beach	150k
campari orange	180k
americano	180k
martini	150k
negroni	150k
bittermoon	180k
goa	150k
summer breeze	180k
baileys schokolade	180k

classic cocktails

pinacolada	95k
cosmopolitan	95k
margarita	95k
mojito	95k
caipirinha	95k
tequila sunrise	95k
daiquiri	95k
long island ice tea	95k
blue long island	95k
moscow mule	95k
espresso martini	95k

fruity cocktails

strawberry mojito	90k
watermelon mojito	90k
coconut mojito	90k
mango daiquiri	90k
strawberry daiquiri	90k

beer

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

sangria

glass	85k
pitcher	260k

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LA CABAÑA

Spanish Restaurant

spirit



whisky

Jack Daniels

1.250k

Jameson Caskmates

1.400k

scotch whisky

Johnnie Walker Red Label

1.200k

Glenfiddich 12 y.o single mate

2.000k

tequila

Jose Cuervo

1.200k

El Jimador blanco

1.200k

gins

London No.1

1.250k

vodka

Finlandia vodka

1.200k

Absolute vodka

1.200k

Grey goose

1.300k

rum

Captain Morgan

600k

Brugal Anejo

1.200k

apéritif liqueur

Aperol Aperitivo

1.200k

liqueur

Jägermeister

1.200k

Baileys Irish Cream

1.200k

mix spirit

150k

Jack Daniels

180k

London No. 1

180k

Grey Goose

180k

Jameson Caskmates

180k

Glenfiddich 12 y.o single mate

180k

premium shot

100k

Jack Daniels

130k

London No. 1

130k

Grey Goose

130k

Jameson Caskmates

130k

Glenfiddich 12 y.o single mate

130k

Captain Morgan

60k

regular shot

60k

wine

RED WINE

two islands shira 750 ml

330k

cape discovery cabernet merlot 375ml

150k

wolf blass yellow label merlot 2018

500k

el coto crianza

490k

altanza dominio de heredia - rioja

490k

protos joven roble

490k

protos crianza

780k

WHITE WINE

two islands sauvignon blanc 750ml

330k

cape discovery sauvignon blanc 375ml

150k

ortonese malvasia chardonnay

400k

protos verdejo

490k

SPARKLING WINE

wolf blass bilyara brut sparkling

390k

WINE BY GLASS - 95k

two islands shira

two islands sauvignon blanc

all prices are included 5% service charge & 11% government tax



LA CABAÑA LOMBOK



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