

## 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

<b>mushroom</b>	75K
<b>chicken</b>	80K
<b>cheese</b>	80K
<b>mix</b>	80K

### huevos rotos / broken eggs

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

<b>jamon</b>	95K
<b>chorizo</b>	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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## 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 mixed fruits, 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	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  
El Jimador blanco

100k 130k  
110k 140k

### gins

Gordon  
Gordon Pink  
Tanqueray  
London No.1  
Bulldog

80k 110k  
80k 110k  
110k 140k  
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

## wine



### RED WINE

two islands shira 750 ml  
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

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 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

### americano

140k

### martini

100k

### negroni

120k

### summer breeze

140k

## beer

### small bintang

35k

### small prost

35k

### large bintang

50k

### bintang redler lemon

35k

### san miguel light

45k

### heineken

45k

### island brewing pilsener

55k

### island brewing small hazy

75k

### island brewing summer pale

70k

### kura-kura island ale

80k

### kura-kura lager

70k

## sangria

### red / white

### glass

85k

### pitcher

250k

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