# <u>Tapas</u>

Breads &		<u>Seafood</u>
Chicken Liver Pate & Bread	28	Sweet Potato & Fish Croquettes
Plain Bread Add any Dip?	11	Langkawi Octopus served in Vinaigrette with Pickled Onions
2 pcs of Pita	11	& Cherry Tomatoes
& Hummus	8	
& Baba Ganoush	8	<u>Wild caught Langkawi Prawns</u>
& Tzatziki	8	Garlic Prawns in Olive Oil
Smoked Barracuda Dip	10	Fried Prawns & Aioli
& Olive Tapanade	10	Grilled Prawns & Garlic Butter
& Aioli	4	Langkawi Squid
Butter	3	Fried & Pimiento Aioli
Olive Oil & Balsamic Vinegar	4	Sautéed in Olive Oil & Lime
3 Dips & 3 Pita (choose Dips)	34	Pan seared Squid
Garlic Bread	17	Capers, Onions, Parsley, Garlic & Lime
<u>Vegetarian Tapas</u> Tomato Salad & Red Onions	10	<i>In House Cured Barracuda</i> Za-ater, Olive Oil & Lemon Cold Smoked
Spanish Baked Eggplant In Lemon & Olive Oil	12	Black Shell Mussels (imported)
Grilled Zucchini & Salsa	12	
Baked Ratatouille & Feta	12	<i>Mussels in Spicy Tomato Mussels in Cream Sauce</i>
Mixed Olives in Olive Oil	16	Mussels III Creatil Sauce
Mixed Olives in Chili-Olive Oil Mixed Olives in Chili-Olive Oil	16	<u>Meat</u>
Marinated Mushrooms in Brine	10	Smoked Duck Breast
	10	Spicy Chicken Wings
Pototo		Mild Fried Chicken Wings
<i>Potato,</i>	15	Beef Brisket in Black Pepper Jus
Spicy Potatoes	15	
Steak Fries	14	<u>Albondigas (Meatballs)</u>
Shoe String Fries	14	2 pc Lamb in Thyme Jus
Sumak Home Fries	16	2 pc Chorizo in Spicy Tomato
Fried Brie & Home Made Mango Chutney 22		z μι υπυπίζυ πι σμιιγ τυπαίυ

24

24

Home Made Feta Cheese

& Watermelon	21
& Tomato & Fresh Oregano	21

Langkawi Buffalo Mozzarella &

2 pc Chicken in tomato Sauce 8

*Home Made Basil Pesto Cherry Tomatoes & Basil Pesto*  *Grilled Sardines with Capers & Onions 22* 

14

34

32 <mark>32</mark> 32

24 <mark>24</mark>

24

21 21

<mark>22</mark> 22

18 <mark>16</mark> 16

26

10 14

10



NO PORK, NO MSG IN ANY DISHES\* 10% Service Charge added to the Bill\* FOR RESERVATION PLEASE PRE-ORDER\* <u>1 BILL PER TABLE, PLEASE... The Most Popular Meals YOU....</u>

## <u>Soups / Salad</u>

16

Mediterranean Saladwith Feta & Fresh Oregano36Mixed Side Salad13

## <u>Main Course</u>

Paella

Pumpkin Soup

Seafood & Vege	etab	les		
Prawns, Mussels, Fis	sh, C	Clams, Sq	guid	
For	1	62	<i>For 2</i>	<i>118</i>
Chicken Souvlaki	,			<i>52</i>
Skewered Chicken L	eg C	Subes on	Pita Bread	
with Greek Salad, Tza	atzik	ki & Pimi	ento Sauce	

*Chicken Schnitzel Fries & Salad* 

Premium Black Angus Cheese Burger 45 Fries & Cole Slaw

#### <u>Dessert</u>

## Buffallo Milk Pana Cotta& Passion Fruit or Mango15

Home Made Semi-fredo Ice Cream DessertPassion Fruit & Coulis25Mango & Coulis28

Pear Poached in Red Winewith home-made Cinnamon Semi-fredo28 · ·

<u>Soft Drinks</u> Coke, Sprite, Ginger Ale, Schweppes Tonic, Mineral Water

Juices 15 Watermelon, Pineapple, Fresh Coconut

<u>Coffee/Tea 8</u> Regular Coffee, Espresso, Tea

## <u>Wines</u>

Pinot Grigio/ Merlot House Wine Glass (200 ML) 24 Bottle 88

<u>Sangria</u> Tropical Small 30 / Big 50

<u>Draft Beer</u>

#### <u>Promotion</u>

## <u>Liquor</u>

Vodka	
Stoli	12
Gin	
Gọrdon	12
Beefeater	12
Bombay Saphire	12
<u>Rum</u>	
Bacardi	12
Meyers	12
Captain Morgain Spi	iced12
Whiskey,ie	
Black Label	17

52

Heineken Carlsberg Kronenbourg 1664 blanc Small 12 Big 18 Swing18Chivas Regal17Jack Daniels17.....Mixers for Liquor AreServed separate. RM 8Corkage for Wine50

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