

Tapas

Breads &...

*Chicken Liver Pate & Bread	28
Plain Bread	11
Add any Dip?	

2 pcs of Pita	11
& Hummus	8
& Baba Ganoush	8
& Tzatziki	8
& Olive Tapanade	10
& Aioli	4
Butter	3
Olive Oil & Balsamic Vinegar	4
*3 Dips & 3 Pita (choose Dips)	34
Garlic Bread	17

Vegetarian Tapas

Tomato Salad & Red Onions	10
Spanish Baked Eggplant	
In Lemon & Olive Oil	12
*Grilled Zucchini & Salsa	12
Baked Ratatouille & Feta	12
Mixed Olives in Olive Oil	18
*Sauteed Baby Asparagus Garlic Butter	15
Mixed Olives in Chili-Olive Oil	18
Marinated Mushrooms in Brine	10
Beetroot with Tahini	10
Pumpkin Cooked in Olive Oil	10
*½ Sweet Corn on a Cob & Garlic Butter	10
Pan Seared Spinach and Onions	15

Potato,

Spicy Potatoes	15
Steak Fries	14
Shoestring Fries	14
Sweet Potato Fries	16
*Sumak Home Fries	16
*Fried Brie & Home-Made Mango Chutney	22
*Home Made Feta Cheese	24

Watermelon

Cherry Tomato & Oregano	
Langkawi Buffalo Mozzarella &	
Home Made Basil Pesto	24
*Cherry Tomatoes & Basil Pesto	24

Seafood

*Sweet Potato & Fish Croquettes	15
Langkawi Octopus	
Pickled Onions & Cherry Tomatoes	32

Wild caught Langkawi Prawns

Garlic Prawns in Olive Oil	32
Fried Prawns & Aioli	32
*Grilled Prawns & Garlic Butter	32
Baby Shrimps fried & Aioli	15

Langkawi Squid

Fried & Pimiento Aioli	24
*Sautéed in Olive Oil & Lime	24
Pan seared Squid	
Capers, Onions, Parsley, Garlic & Lime	24

Barracuda

Fried with Aioli	21
Grilled in Vinaigrette	21
*Cured in Za-ater, Olive Oil & Lemon	21
Cold Smoked with olive Oil & Lemon	21

Black Shell Mussels (imported)

Mussels in Spicy Tomato	22
*Mussels in Cream Sauce	22
1 doz Baked Mussels with Parmesan	22
Fried Mussel Meat in Saffron Batter	22

Meat

Smoked Duck Breast	18
*Spicy Chicken Wings	16
Mild Fried Chicken Wings	16
Braised Beef Brisket in Black Pepper Jus	30
*Lamb Osso Bucco	32
Chickpeas and Chorizo in Tomato Stew	15
*Fired Duck Tongue Mango Mustard	20
*Whole Fried Quail	20

Albondigas (Meatballs)

2 pc Lamb in Thyme Jus	14
*2 pc Chorizo in Spicy Tomato	14
2 pc Beef Balsamic Sauce	12
Chicken Meatballs	10

Boneless Sardines

*with Capers & Onions	21
Battered and Fried	21
*Tomato with Olives, Capers, Anchovies	21
Olive Oil, Dried Chili & Garlic	21
*Boquerones and Pickled Onions	21
Pan-seared with Tomato Balsamic Vinaigrette	21

NO PORK, NO MSG IN ANY DISHES* 10% Service Charge added to the Bill* FOR RESERVATION PLEASE PRE-ORDER*

1 BILL PER TABLE, PLEASE... Recommended

Set for 2

Served to Share

Boneless Sardines with Capers and Pickled Onions

House-cured Barracuda with Za-atar

Fried Squid with Aioli

Freshly Baked Pita with Hummus

Seafood Paella for 1

1 Side Salad

2 Port of Buffalo Milk Panna Cotta with Passionfruit

RM 170.90

Soups / Salad

<i>Pumpkin Soup</i>	16	<i>Mediterranean Salad</i>	
<i>Seafood Soup</i>	32	<i>& Home-Made Feta & Fresh Oregano</i>	36
<i>*Prawn Bisque</i>	32	<i>Mixed Side Salad</i>	13

***Paella**

Seafood & Vegetables

Prawns, Mussels, Fish, Clams, Squid

For 1 62 For 2 118

Main Course

Chicken Souvlaki	52	Chicken Schnitzel	52
<i>Skewered Chicken Leg Cubes on Pita Bread with Greek Salad, Tzatziki & Pimiento Sauce</i>		<i>Fries & Salad</i>	
Wagu Beef Cheeseburger	52	Fish & Chips	45
<i>Fries & Cole Slaw</i>			

Dessert

Home Made Semi-fredo Ice Cream Dessert		Cocktail Granitas (Alcohol)	25
<i>Passion Fruit</i>	18	<i>Pina Colada</i>	
<i>Mango</i>	18	<i>Margarita</i>	
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*Buffalo Milk Pana-cotta		<i>Russian Watermelon</i>	
<i>With Passion Fruit or Mango</i>	18	<i>Sangria</i>	