

# Tapas

## Home Baked Breads &...

<b>Chicken Liver Pate &amp; Bread</b>		<b>32</b>
Plain Bread		11
<b>Olive, Onion &amp; Thyme Bread</b>	 	<b>18</b>
<b>2 pcs of Pita</b>		<b>11</b>
& Hummus		6
& Baba Ganoush		6
& Tzatziki		8
& Olive Tapanade		10
& Aioli		4
& Olive Oil & Balsamic Vinegar		4

<b>3 Dips &amp; 3 Pita (choose any 3 Dips)</b>	<b>32</b>
<b>Garlic Bread</b>	<b>18</b>

## Veggie Tapas

Cherry Tomato Salad & Red Onions		12
Spanish Baked Eggplant		
In Lemon & Olive Oil		12
Grilled Zucchini & Salsa		12
Baked Ratatouille & Feta	(non-Vegan)	12
Mixed Olives in Olive Oil		22
Mixed Olives in Chili-Olive		22
Beetroot with Tahini		12

## Potato, .....

Spicy Potatoes		16
Steak Fries		18
Shoestring Fries		18
Sweet Potato Fries		20
Sumak Home Fries		16


## Fried Brie & Home-Made Mango Chutney

	<b>25</b>
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## Langkawi Buffalo Mozzarella &

Home Made Basil Pesto		26
Cherry Tomatoes & Basil Pesto		26


## Buffalo Burrata from Langkawi

Tomato & Pesto		<b>30</b>
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## Langkawi Octopus

Pickled Onions & Cherry Tomatoes		36
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## Wild caught Langkawi Prawns

Garlic Prawns in Olive Oil		37
Fried Prawns & Aioli		37
Grilled Prawns & Garlic Butter		38

## Langkawi Squid

Fried & Pimiento Aioli		26
Sautéed in Olive Oil & Lime		26
Pan seared Squid with		
Capers, Onions, Parsley, Garlic & Lime		26


## Barracuda

Fried with Aioli		20
Grilled in Vinaigrette		20
Cured in Za-Atar, Olive Oil & Lemon		20
Cold Smoked with Olive Oil & Lemon		20
Sweet Potato & Fish Croquettes		18

## Bonito


Salt cured with Olive Oil and Lime		20
Pan Fried with Vinaigrette		20


## Black Shell Mussels (imported)

Mussels in Spicy Tomato		26
Mussels in Cream Sauce		26

## Meat

Smoked Duck Breast		18
3 Pcs Spicy Chicken Wings		20
3 Pcs Mild Fried Chicken Wings		20
Braised Beef Brisket in Black Pepper Jus		32
Chickpeas and Chorizo in Tomato Stew		18

Slow Braised Lamb Shoulder Tapa		36
2 Pcs Chicken Croquettes		18

 Slow Roasted Lamb Ribs with Tzatziki		36
(fatty & tasty)		

## Boneless Sardines

with Capers & Onions		20
Battered and Fried		20

**Weekly Specials Available ask your server.**

NO PORK

NO MSG ADDED

10% SERVICE CHARGE WILL BE ADDED

1 BILL PER TABLE

RECOMMENDED



Vegan



## Signature Dishes Set For 2 Guest RM 180

2 Glass of Lime Mint Soda

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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 (Single)**

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**Buffalo Milk Panna Cotta with Passionfruit or Mango**

**Fruit**

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### Soups / Salad

#### **Seafood Soup**

Prawn, Fish, Squid, Mussel

36

#### **Mediterranean Salad**

& Feta & Fresh Oregano

32

#### **Prawn Bisque**

30

#### **Caesar Salad & Lamb Bacon Bits**

Anchovy-Parmesan Dressing & Croutons

32

### Spaghetti

#### **"Carbonara"**

Cream Sauce, Parmesan, Lamb Bacon, Onsen Egg

34

#### **Bolognese**

Chicken Or Beef

28

#### **Aglio e Olio**

Add Lamb Bacon Bits+ 8, Chicken 6, Add 3 Prawns+15

18

#### **Seafood Spaghetti**

In Tomato Sauce or Olive Oil & Garlic

38

### Paella

### Single/Double

**Seafood & Vegetables**

68

118 

Tiger Prawns, Mussels, Fish, Clams, Squid

### Basics

#### **Chicken Souvlaki**

Skewered Chicken Leg Cubes on Pita Bread  
with Greek Salad, Tzatziki & Pimiento Sauce

55 

#### **Chicken Schnitzel**

Fries & Salad

55

#### **Australian Cheeseburger (Beef)**

Fries & Cole Slaw

50

#### **Barracuda & Chips**

House-made Tartare Sauce

40

### Dessert

**Home Made Semi-fredo Ice Cream** 22

Passion Fruit or Mango



**Classic Cream Brulé**

18

**Buffalo Milk Pana-cotta** 22 

Passion Fruit or Mango

**Breakfast Served from 7am to Noon at Tubotel** 

NO PORK

NO MSG ADDED

10% SERVICE CHARGE WILL BE ADDED

1 BILL PER TABLE

RECOMMENDED 

Vegan 