

Tapas

Home Baked Breads &...

Chicken Liver Pate & Bread  **32**
Plain Bread 11

Olive, Onion & Thyme Bread  **18**
2 pcs of Pita **11**
 & Hummus 6
 & Baba Ganoush 6
 & Tzatziki 8
 & Olive Tapanade 8
 & Aioli 4
 & Olive Oil & Balsamic Vinegar 4
 Home-made Pesto 8
 Smoked Barracuda Dip  10

3 Dips & 3 Pita (choose any 3 Dips) **32**
Garlic Bread **18**

Veggie Tapas

Cherry Tomato Salad & Red Onions & Sumak 12
Spanish Baked Eggplant 
 In Lemon & Olive Oil 12
Grilled Zucchini & Salsa 12
Baked Ratatouille & Feta 12
Mixed Olives in Olive Oil 22
Mixed Olives in Chili-Olive 22
Beetroot with Tahini 12
Olive Oil Poached Pumpkin 
 with Black Sesame Tahini  12

Potato,

Spicy Potatoes 16
Steak Fries 18
Shoestring Fries 18
Sumak Home Fries 16
Home Fried with Lamb Bacon & Onions  18

Fried Brie & Home-Made Mango Chutney **27**

Langkawi Buffalo Mozzarella &

Home Made Basil Pesto  27
Cherry Tomatoes & Basil Pesto 27

Buffalo Burrata from Langkawi  **29**
Tomato & Pesto


Langkawi Octopus

Pickled Onions & Cherry Tomatoes  37

Tiger Prawns

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

Langkawi Squid

Fried & Pimiento Aioli 28
Sautéed in Olive Oil & Lime 28
Pan seared Squid with
Capers, Onions, Parsley, Garlic & Lime  28


Barracuda

Fried with Aioli 23
Grilled in Vinaigrette 23
Cured in Za-Atar, Olive Oil & Lemon 23
Cold Smoked with Olive Oil & Lemon  23
Sweet Potato & Fish Croquettes 21

Bonito

Salt cured with Olive Oil and Lime 21

Black Shell Mussels (imported)

Mussels in Spicy Tomato 30
Mussels in Cream Sauce  30

Meat

Smoked Duck Breast 19
3 Pcs Spicy Chicken Wings 21
3 Pcs Mild Fried Chicken Wings 21
Braised Beef Brisket in Black Pepper Jus 33
Chickpeas and Chorizo in Tomato Stew 21
Slow Braised Lamb Shoulder Tapa  31
2 Pcs Chicken Croquettes 19
Braised Lamb Neck in Thyme Jus  31

Boneless Sardines

with Capers & Onions  22
Battered and Fried 22



Premium Mussels from Mussel Island Penang 200 Gr **32**

Served Cold
 Poached, in Vinaigrette or with Pickled Onions & Capers & Lime
Served Warm
 In Garlic Butter or in Seafood Broth

NO PORK

NO MSG ADDED

10% SERVICE CHARGE WILL BE ADDED

1 BILL PER TABLE

RECOMMENDED 

Vegan 

Signature Dishes Set For 2 Guest RM 188

2 Glass of Lime Mint Soda

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)



Buffalo Milk Panna Cotta with Passionfruit or Mango

(2 Port, Choose Flavour)

Soups / Salad

Seafood Soup <i>Prawn, Fish, Squid, Mussel</i>	36	Mediterranean Salad <i>& Feta & Fresh Oregano</i>	33
Prawn Bisque	31	Caesar Salad & Lamb Bacon Bits <i>Anchovy-Parmesan Dressing & Croutons</i>	33 

Spaghetti

"Carbonara" <i>Cream Sauce, Parmesan, Lamb Bacon, Onsen Egg</i>	37	Bolognese <i>Chicken Or Beef</i>	33
Aglio e Olio <i>Add Lamb Bacon Bits + 8, Chicken 8, 3 Prawns+18</i>	21	Seafood Spaghetti <i>In Tomato Sauce or Olive Oil & Garlic</i>	44
Prawn Bisque   <i>Creamy Sauce</i>	39	Pesto & Chicken <i>Home Made Pesto</i>	33


Paella



Single/Double

Seafood & Vegetables	70	125
<i>Tiger Prawns, Mussels, Fish, Clams, Squid</i>		

Basics

Chicken Souvlaki  <i>Skewered Chicken Leg Cubes on Pita Bread with Greek Salad, Tzatziki & Pimiento Sauce</i>	58	Chicken Schnitzel <i>Fries & Salad</i>	58
Australian Black Angus Cheeseburger <i>Fries & Cole Slaw</i>	62	Barracuda & Chips <i>House-made Tartare Sauce</i>	48

Dessert

Home Made Semi-fredo Ice Cream 23 <i>Passion Fruit or Mango</i>	Buffalo Milk Pana-cotta  23 <i>Passion fruit or Mango</i>
	Classic Cream Brulé 22

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