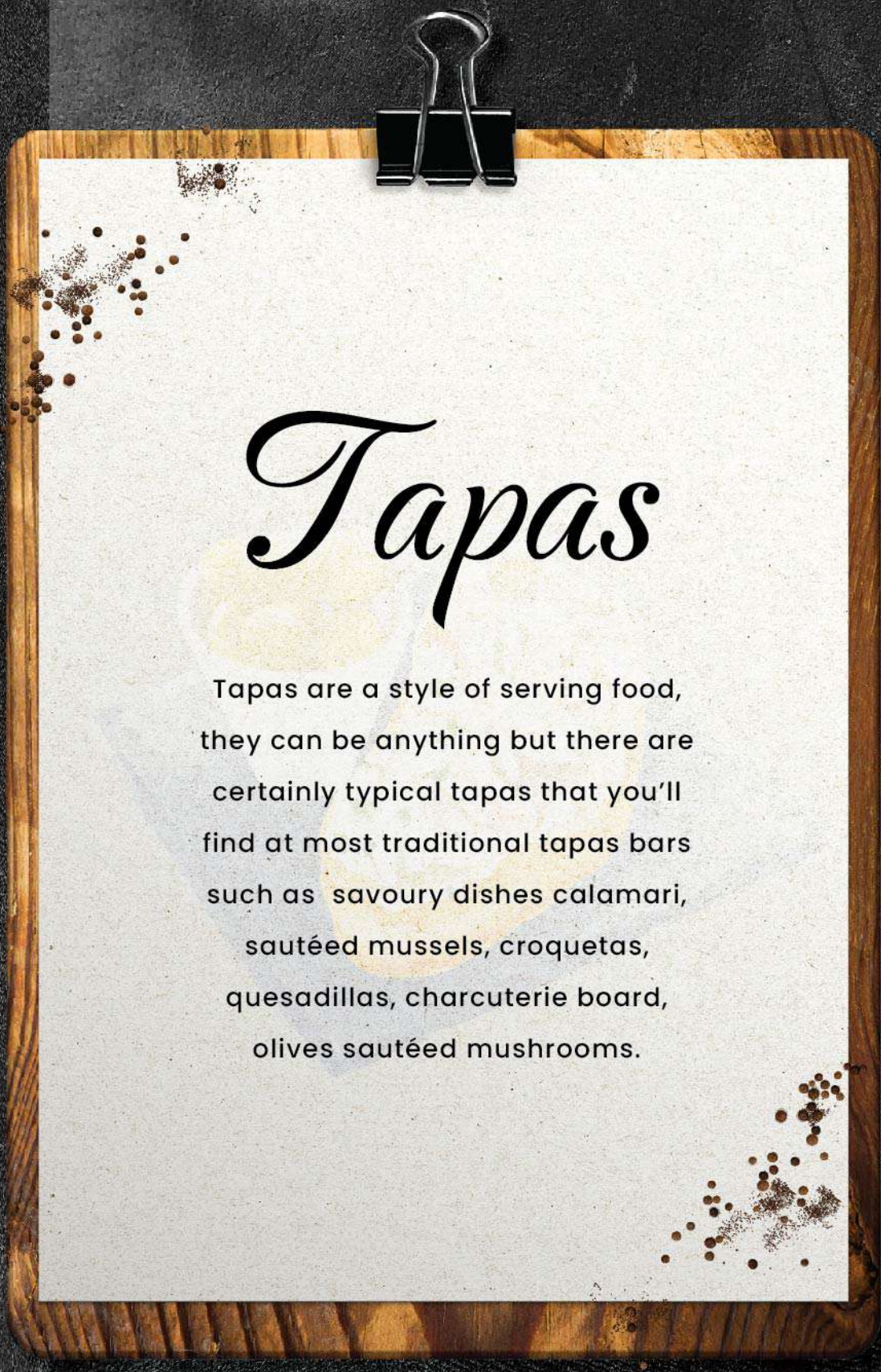




Tapas

Tapas are a style of serving food, they can be anything but there are certainly typical tapas that you'll find at most traditional tapas bars such as savoury dishes calamari, sautéed mussels, croquetas, quesadillas, charcuterie board, olives sautéed mushrooms.



Plato De Queso(V)

Cheese Platter

RM42.5

Assortment of cheese, mix nuts, dried fruits and served with plain crackers



Plato De Carne Curado

Meat Platter

RM42.5

Mixed cured meat platter serve with mix olive and freshly toasted bread

Tabla De Embutidos

Charcuterie Board (Mix Platter)

RM75

An assortment of cured meat,cheeses, mix dry fruits, olive, crudit and dipping

Olivas(v)

Olives

Olive tossed with herbs and olive oil

Guacamole Con Totopos Crujientes

Guacamole

Homemade guacamole served with crispy corn tortilla chips

Atún Con Costra De Sésamo Chamuscado

Sesame-Crusted Tuna Steaks

Tuna steaks coated with sesame seeds, quick seared and served with fresh salsa

Tartar De Atún

Tuna Tartare

Diced tuna and avocado tossed with garlic aioli, lemon yuzu and served crispy crackers

RM18

RM25.8

RM34.5

RM35



Pastel De Cangrejo

Crab meat

Homemade Chorizo & Chicken Croquettes served with smoked Paprika Aioli

RM26.5

Patatas Fritas Con Trufa (V)

Truffle Fries

Tossed with kombu seaweed, parmesan, drizzled with truffle oil and garlic aioli

RM18.5



Patatas Fritas De Boniato (V)

Sweet Potato Fries

Crispy and crunchy sweet potato fries

RM21.5



Alitas De Pollo

Spicy Bbq Chicken Wings

Deep-fried Chicken Wings coated with homemade spicy BBQ sauce (4pcs)

RM29.5



Alitas De Pollo

Deep-fried Chicken Wings

Deep-fried Chicken Wings served spicy sauce (4pcs)

RM27.5



Hummus y Baba-Ganoush

Hummus & Baba-Ganoush

Hummus (chickpea mash) & baba-ganoush (brinjal mash)
with toasted pita bread

RM17

Calamares Fritos

Fried Calamari

Golden fried calamari, coat the rings in a mixture of flour
and herbs

RM28.5

Calamares En Tinta De Calamares

Squid Ink Calamari

Sauteed calamari with squid ink, olive oil, garlic and chili

RM28

Calamares Salteados Picantes

Sautéed Spicy Calamari

Sauteed spicy calamari with olive oil, garlic and chili

RM28

Gambas Al Ajillo

Garlic Chilli Prawns

Prawns cooked in smoky chilli flakes, garlic and parsley
served with pita bread

RM34.5

Gambas Escalfadas Frescas

Poached Chilled Prawn

Easy poached prawn served with fresh lemon and
homemade dipping

RM34

Gambas Cremosas Picantes

Creamy Garlic Prawn

Creamy butter prawn cooked in garlic and fresh chilli
served with pita bread

RM34.5

Albondigas De Cordero Caseras

Black Pepper Sauce Lamb Meatballs

Handmade meatballs served with black pepper sauce
melted with cheese

RM35

Aalbondigas De Cordero Salsa Marinara

Tomato Sauce Lamb Meatballs

Homemade lamb meatball served with spicy marinara sauce
melted with cheese

RM33



SQUID INK CALAMARI



FRIED CALAMARI



FRESH POACHED
PRAWN



CREAMY CHILLI
PRAWN



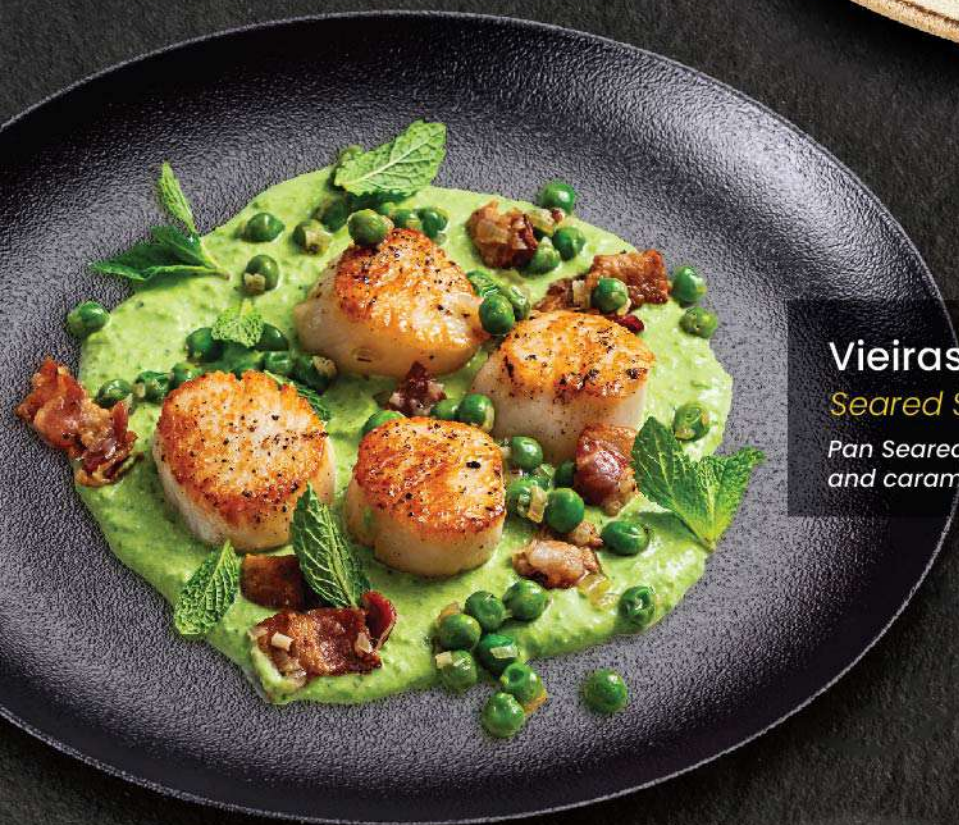


Rollitos De Pollo A La Española

Spanish Chicken Roulade

Chicken breast stuffed with mushroom ragouts, spinach, cheese and sun-dried tomato

RM32.5



Vieiras A La Parrilla

Seared Scallops

Pan Seared scallops served green pea puree and caramelize onion

RM45

Mejillón Salteado

Mussels Marinara

Sauteed black mussel with spicy marianara sauce served with pita bread

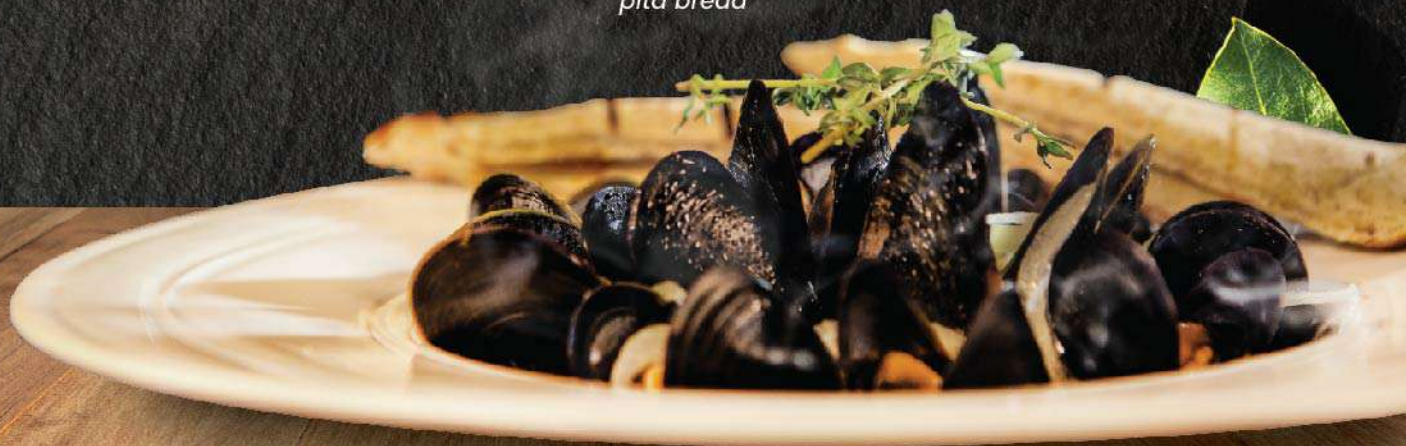
RM32

Mejillones Salteados

Sautéed Mussels

Sauteed black mussels with garlic, thyme, parsley, chilli, finish with a splash of dry white wine and served with pita bread

RM32





Pan De Ajo (v)

Garlic Bread

It has fresh herbs, tons of flavorful roasted garlic, and is perfectly toasted.

RM14.5

Palitos De Queso Manchego

Fried Manchego Sticks

Deep fried manchego cheese coated with bread crumbs

RM22

Tortilla Española Con Salsa Bravas

Spanish Potato Omelette

Spanish omelette made of potatoes, eggs, onion, and olive oil served with salsa brava sauce

RM21.5

Champiñones Salteados (v)

Sautéed Mushrooms

Sautéed fresh button mushroom with olive oil, garlic, onion and parsley

RM26.5

Lomo De Ternera Salteado

Sautéed Beef Tenderloin

Sauteed diced beef tenderloin with caramelised onion, garlic and herbs

RM35



Espadin

Whitebait

A spicy, briny, umami-rich chilli with crispy bits from the whitebait and onion

RM24.5

Envolturas De Tortilla Vegetariana

Veggie Tortilla

Tortilla rolled with sauteed crunchy vegetable and pommery mustard aioli

RM21.5

Envolturas De Tortilla De Pollo

Chicken Tortilla

Tortilla rolled with sauteed chicken breast, crunchy vegetable and pommery mustard aioli

RM23.5

Envolturas De Tortilla De Langostinos

Shrimp Tortilla

Tortilla rolled with shrimp, crunchy vegetable and pommery mustard aioli

RM24.5



Quesadillas De Verduras Y Queso

Vegetable Quesadillas

Cheesy vegetable quesadillas serve with smoked paprika aioli

RM27

Quesadillas De Pollo Y Queso

Chicken Quesadillas

Cheesy chicken quesadillas serve with smoked paprika aioli

RM31.5

Quesadillas De Gambas Y Queso

Shrimps Quesadillas

Cheesy shrimps quesadillas serve with smoked paprika aioli

RM33.5

Almejas Con Mantequilla De Ajo

Garlic Butter Clams

Clams sauteed with garlic, butter, chili and cooking cream

RM32

Quemar Mantequilla Escargot

Burn Butter Escargots

Escargot in creamy burn butter served with pita bread

RM35

Escargots Al Horno

Oven-Baked Escargots

Escargot in garlic herb butter and served with pita bread

RM35

Brocoli Crujiente Frito

Crispy Broccoli

Crispy golden deep fried broccoli

RM19.8



Huesos De Tuétano De Res Asado

Beef Bones Marrow

Roasted beef bones marrow served with sourdough bread

RM48

Pollo Al Ajilo

Roasted Garlic Chicken

Slow cook garlic chicken thigh bedded with french baugette and olive oil

RM26



Skewers



Brochetas De Res Con Mojo Verde

Beef Skewers with Mojo Verde Sauce

Grilled beef skewers marinated with herbs and spices

RM22

Pinchos De Pollo

Chicken Skewers

Grilled chicken skewers marinated with herbs and spices

RM18.8

Soup

Sopa Cremosa De Setas Silvestres

Creamy of Mushroom Soup

Homemade cream of mushroom soup served garlic bread

RM28



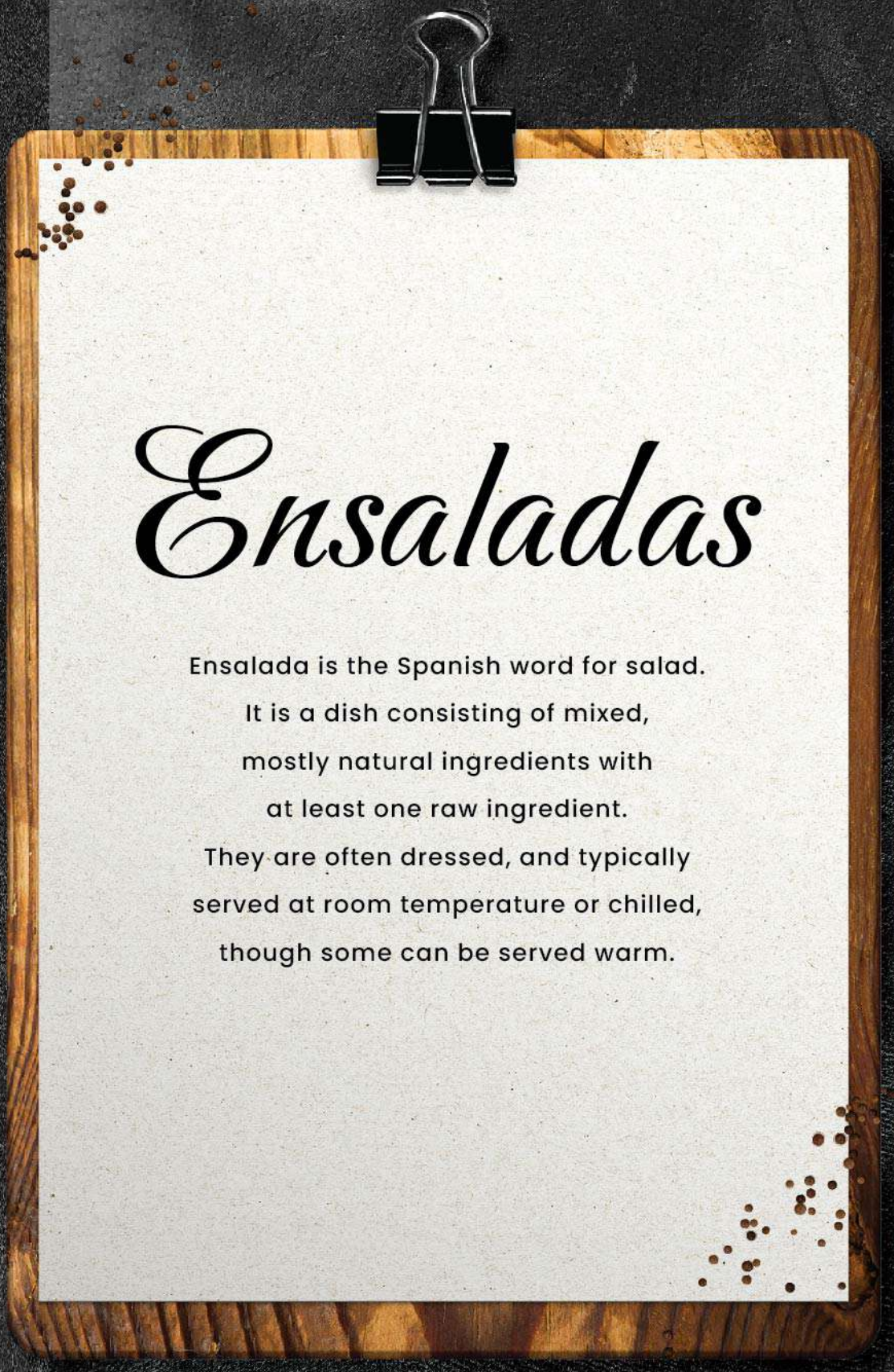
Gazpacho (v)

Andalusia Gazpacho

Freshly made of tomatoes, cucumber, bell peppers and blend with bread and dizzled with olive oil

RM21





Ensaladas

Ensalada is the Spanish word for salad.

It is a dish consisting of mixed,
mostly natural ingredients with
at least one raw ingredient.

They are often dressed, and typically
served at room temperature or chilled,
though some can be served warm.



Ensalada De Pulpitos

Baby Octopus Salad

RM34

Char-grilled baby octopus served with mixed garden vegetables drizzled with lemon yuzu vinaigrette

Ensalada De Manchego (V)

Manchego Salad

RM28.5

Grated manchego cheese served on top of crunchy romaine lettuce and sundried tomato drizzled with lemon balsamic vinaigrette



Ensalada De Pechuga De Pollo A La Parrilla

Grilled Chicken Salad

RM32

Mix garden salad tossed honey lemon vinaigrette with tender and juicy grilled breaded chicken breast

Ensalada De Sandie Con Gambas A La Plancha

Prawn Water Melon Salad

RM29.8

Fresh watermelon salad, served with mix lettuce tossed with aged balsamic and feta cheese crump

Salteado De Verduras Mixtas

Sauteed Mix Vegetables

RM26

Sauteed fresh vegetables topped with almond flakes



Pizza

A dish of Italian origin consisting of a usually round, flat base of leavened wheat-based dough topped with tomatoes, cheese, and often various other ingredients (such as various types of sausage, anchovies, mushrooms, onions, olives, vegetables, meat, ham, etc.), which is then baked at a high temperature, traditionally in a wood-fired oven.



Choice of Traditional Cocas Dough or Our Very Own Squid Ink Dough
(A Surcharge of Rm3.00 for Squid Ink Dough)



Cocas De Cordero Masala

Lamb Masala Cocas

Thin crust pizza spread with spiced lamb masala and shredded mix cheese

RM38.5

Cocas Pollo A La Parrilla Con Infusión De Teriyaki

Teriyaki Chicken Cocas

Thin crust pizza with teriyaki chicken ,vegetables, marinara spread and shredded mix cheese

RM34.5

Cocas De Verduras Al Pesto

Pesto Vegetable Cocas

Thin crust pizzawith broccoli, mushroom, onions,cauliflower in mild pesto sauce and shredded mix cheese

RM30

Cocas De Para Amantes De La Carne

Meat Lover Cocas

Thin crust pizza with sliced beef,chicken,smoked duck, vegetables,marinara spread and shredded mix cheese

RM38.5

Cocas Margherita

Margherita Cocas

Thin crust pizza with traditional homemade marinara spread and shredded mix cheese

RM31

Cocas De Mariscos

Seafood Cocas

Thin crust pizza with prawn, squid,mussels, vegetables, marinara spread and shredded mix cheese

RM38.5



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Paella

a traditional rice dish in Valencia, Spain.

Paella named after the traditional pan (frying pan)
used to cook the dish on an open fire.

This dish consists of grain rice, green beans, peas,
chicken, rabbit, lima bean.

Also paella (paella de marisco) consists
of seafood instead of meat.



SMALL

MEDIUM

Paella Vegetariana

Vegetarian Paella

Paella rice is tender and the dish has a slightly crispy, golden crust with peppers, green beans, broccoli, cauliflower, mushroom and cherry tomato

RM32

RM56

Paella Palomino

Seafood Paella

Paella rice is tender and the dish has a slightly crispy, golden crust with mussels, clams, squid and prawn

RM38

RM65

Paella De La Tierra

Mix Meat Paella

Paella rice is tender and the dish has a slightly crispy, golden crust with beef, chicken and smoked duck

RM32

RM60

Palomino De Arroz Negro

Seafood Squid Ink Paella

Squid ink paella rice is tender and the dish has a slightly crispy, golden crust with mussels, clams, squid and prawn

RM45

RM72



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Pasta

a type of food typically made from an unleavened dough of wheat flour mixed with water or eggs, and formed into sheets or other shapes, then cooked by boiling or baking.

Rice flour, or legumes such as beans or lentils, are sometimes used in place of wheat flour to yield a different taste and texture, or as a gluten-free alternative



Pasta Al Pesto (V)

Pesto Penne Pasta

Quick and easy penne pasta tossed in pesto sauce with fresh cherry tomatoes, capsicum, mushroom and parmesan cheese

RM32



Espaguetis Con La Mariscos Aglio Olio

Seafood Spaghetti Aglio Olio

Pasta cooked with mussels, clams, squid, prawn, olive oil, garlic and chili flakes

RM36.5



Espaguetis Con Setas Al Aglio Olio

Mushroom Spaghetti Aglio Olio

Delicious pasta bursting with garlic flavors and crunchy mushroom bites.

RM28.5



Pasta De Cabello De Angel Con Gambas

Shrimp Angel Hair Pasta

Sautéed pasta with garlic and shrimp tossed with kombu seaweed and truffle oil.

RM36.5



Carbonara Cremosa De Pollo

Creamy Chicken Carbonara

Silky spaghetti with chicken in a super creamy and cheesy sauce

RM34

Carbonara Cremosa De Pollo

Creamy Linguine Spicy

Linguine cooked with garlic, shimeiji mushroom cooking cream, chicken topped with parmesan cheese and serve with garlic bread

RM36

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Chuleta De Pollo

Chicken Chop

A flavourful ,tender and juicy grilled chicken chop served with fries and salad

RM48

Salchicha De Pollo Con Queso

Chicken Cheeese Sausage

A lightly seasoned smoked sausage complemented by delicious chunks of real cheese

RM48

Chorizo A La Parrilla

Grilled Chicken Breast

Grilled seasoned boneless chicken breast served with mashed potatoes and chef's choice of vegetables.

RM42

Pie De Cordero

Lamb Shank

Slow cooked lamb shank until meltingly tender in a rich, deeply flavoured served with homemade mash and own natural jus

RM88

Pisto

Spanish Vegetable Stew

Beautifully rich and colourful, pisto is a spanish vegetable stew with eggplant, zucchini, tomatoes and peppers.

RM28



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Pulpo A La Plancha

Grilled Octopus

Tender grilled octopus is drizzled with extra virgin olive oil, a squeeze of fresh lemon and herbs.

RM78

Pescado Y Papas Fritas

Fish and Chips

Easy battered fish to perfectly crispy on the outside and tender and flakey on the inside served with my homemade tartar sauce and fries

RM58

Cremoso De Arborio Con Langosta A La Plancha

Creamy Arborio With Grilled Lobster

Creamy mushroom arborio rice with lobster tail and chives

RM35

Costilas De Ternera Con Salsa Barbacoa

Beef Ribs With Berbecue Sauce

Slow cooked in the oven in a homemade bbq sauce braising liquid until the meat is fall apart and ridiculously juicy inside, and the outside is bronzed and sticky

RM78



Beef

Carne Australiana

Australian Beef

- Chilled Grass Fed Steak (Ribeye/Sirloin)
- Chilled Grain Fed Steak (Ribeye/Sirloin)
- Chilled Angus (Ribeye/Sirloin)
- Chilled Ranger Valley (Sirloin MB5, MB9)
- Chilled Wagyu (Ribeye/Sirloin MB3 or MB6)
- Chilled Wagyu Picahna Steak
- Chilled Wagyu Rump



Carne de Res de Estados Unidos

USA Beef

- Chilled Choice
(Ribeye Steak/Sirloin Steak)
- Chilled Prime
(Ribeye Steak/Sirloin Steak)



Carne Japonesa

Japan Beef

- Chilled Japan Wagyu
- Ribeye Steak/Sirloin Steak A3, A4 & A5)



*Cooking Charges Applies *All meats & seafood comes with side dishes and sauces

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Mar Baramundi

Grilled Sea Baramundi

Oven roasted crispy skin barramundi served with vegetables and garlic lemon butter.

Salmón A La Parrilla

Grilled Sea Prawn

Jumbo prawns deveined, marinated with herbs and har-grilled served with vegeis and spicy sauce.

Mar Baramundi

Sea Baramundi Agilo Olio

Quick and easy deep fried barramundi tossed in olive oil, garlic and chilli flakes

Calamares A La Plancha

Grilled Squid

This beautiful medley of grilled whole squid, zingy dressing, fresh vibrant vegies is a real flavour.

Salmón A La Parrilla

Grilled Salmon

Crispy skin grilled Salmon With pumpkin puree with brava sauce.

Carril De Cordero A La Parrilla

Grilled Lamb Rack

Tender, oven roasted rack of lamb with sauteed vegetables and pumpkin puree

Filete De Ternera A La Parrilla

Grilled Beef Steak

Grilled beef steak caramelized to perfection for a satisfying steak and served with asparagus, baby potatoes and cherry tomatoes.

Filete De Cordero A La Parrilla

Grilled Lamb Steak

Grilled lamb steak caramelized to perfection for a satisfying steak and served with punchy rosemary butter, sauteed vegetables

Sausages

Salchichas

- Chicken cheese sausages

CHICKEN JUMBO SAUSAGES

*Cooking Charges Applies *All meats & seafood comes with side dishes and sauces

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Postre

The sweet or savory dish that is taken at the end of the meal , or as a snack. When we talk about desserts, we mean some sweet preparation, be it creams, cakes, pastries, ice cream, chocolates, etc. By extension, any sweet food is called a dessert, even if its objective is not to be eaten at the end of the meal.





Churros Con Salsa De Chocolate

Easy Homemade Churros

Lengths of tasty choux pastry are fried until crisp, rolled in cinnamon sugar and served with a luxurious chocolate sauce.

RM26.5

Crème Brûlée

Crème Brûlée

Creamy baked custard with a brittle top of melted sugar that cracks when you gently tap it with a spoon.

RM22.5

Gofres

Waffle

Classic crispy waffles crisp on the outside, light and fluffy on the inside served with ice cream.

RM26.5

Pastel De Lava

Lava Cake

Chocolate lava cake to experience a chocolaty eruption that your taste buds are guaranteed to 'lava!'

RM26

Helado Casero (2 scoop)

Old Fashioned Ice Cream

This classic ice cream flavor is served with almonds flakes sprinkle chocolate syrup.

RM8