

Dine

*Cava*

“

The belly  
rules the  
mind.

”

—Spanish Proverb

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[www.cava.my](http://www.cava.my)  
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# Tapas

Tapas originated in Andalusia, a Southern province of Spain. The tapas was born when, due to an illness, the Spanish king Alfonso X "The Wise", had to take small bites of food with some wine between meals. Once recovered from the disease, the wise king decreed that no wine was to be served in any of the inns in the land of Castile, unless accompanied by something to eat.

## SEAFOOD

<b>Cava's Seafood Tapas Selection</b>	38
Baquerones en vinagre, anchovies, roasted peppers and kalamata olives	
<b>Prawns a la Plancha</b>	28
Cava's specialty of fresh prawns in rosemary, garlic, and chilli oil	
<b>Pulpo a la Gallega</b>	42
Famous Spanish octopus with potato, lightly dusted with paprika	
<b>Crispy Baby Squid with Best Garlic Aioli</b>	22
<b>Cod and Kalamata Fritters</b>	28
<b>Clams in White Wine Sauce</b>	22
<b>Crispy White Bait</b>	22

## MEAT

<b>Cava's Tapas Selection</b>	45
Premium cold cuts, cheese, and olives	
<b>Crispy Chicken Tenders with Paprika Mayonnaise</b>	22
<b>Lamb Boulettes in Tomato Sauce</b>	25
<b>Classic Escargot Bourguignon</b>	28
<b>Cava's Famous Braised Oxtail</b>	28

## VEGETARIAN

<b>Crispy Goat Cheese with Onion Jam</b>	28
<b>Baked Portobello Mushrooms with Roasted Garlic &amp; Walnuts</b>	28
<b>Patatas Bravas with Cava's Famous Chilli Padi Pesto</b>	20
For the brave—Spicy tomato & aioli	
<b>Roasted Red Peppers with Garlic Infusion</b>	20

# Soup

Sopa de Mariscos	28
Traditional Spanish seafood broth with a dash of pernod	
Wild Mushroom Soup	24
Pumpkin Soup	22
with truffle oil and parmesan	

# Salad

Cava's House Salad	20
Mixed garden greens with balsamic vinegar dressing or orange citrus dressing	
Cava's Special Spanish Tuna Belly	32
with tomatoes, roasted peppers, red onion, kalamata olive and egg	
Caesar Salad with Grilled Chicken	28
Smoked Salmon & Mango Pomelo Salad	28

# Spanish Cheese Platter

Selection of three Spanish cheeses served with fresh and dried fruits, nuts, and berry compote

## Manchego

Made from cow's milk from the region of La Mancha

## San Simon

Mild cheese from the region of Galicia

# Paella

A Spanish meal would not be complete with this traditional saffron scented rice dish with seafood, meats or vegetables. **PLEASE ALLOW 30 MINUTES FOR PREPARATION.**

**Cava's Specialty Arroz Negro** 54 / 88

Squid ink paella with squid and prawns, with garlic aioli

**Mariscos** 50 / 82

Mixed fresh seafood, peas, zucchini

**Pollo** 42 / 72

Chicken, broccoli, carrots, peas

# Pasta

**Cava's Famous Braised Oxtail** 45

with spinach fettuccine

**Spaghetti Aglio Olio Pulpo a la Gallega** 38

Spanish octopus in extra virgin olive oil

**Spaghetti Mariscos** 38

Mixed seafood in homemade tomato sauce

**Spaghetti Carbonara** 32

with crispy chorizo

**Angel Hair Aglio Olio Fish in Lemongrass** 30

Lemongrass infused aglio olio pasta with crispy fish

# Main

**Cava's Specialty Piquillo Peppers** 45  
Stuffed with seafood, served with creamy piquillo sauce and asparagus

**Galician Styled Cod** 72  
Baked cod with olive tapenade cream sauce

**Traditional Sole Meuniere** 45  
with baby spinach, potatoes, crispy leek

**Grilled Red Snapper** 42  
with smoked paprika marinade and mango salsa

**Grilled Sweet and Spicy Tomato Chicken** 38  
with tomato relish and mashed potatoes

# Steak

Cava's perfectly grilled steaks

**Rib Eye** 300 grams Australian Black Angus beef 98

**Filet Mignon** 200 grams Australian grain fed beef 75

**Sirloin** 250 grams Australian grain fed beef 62

**CHOICE OF  
FRESHLY PREPARED SAUCES** (choose one):

Peppercorn  
Mushrooms & wild ceps  
Gorgonzola

**CHOICE OF SIDE** (choose one):

Vegetables  
French fries  
Truffle oil mashed potatoes  
Fresh salad

**FOR ADDITIONAL SAUCE** 5 per sauce  
**FOR ADDITIONAL SIDE** 8 per sauce

# Cava's Lamb Feast

## FOR SHARING

**Spanish Suckling Lamb Shoulder** FOR 2 – 3 PERSON 188  
with mashed potatoes, sautéed vegetables

**Spanish Suckling Lamb Rack** FOR 5 – 6 PERSON 590  
with mashed potatoes, sautéed vegetables

**Spanish Lamb Shoulder** FOR 4 – 5 PERSON 320  
with mashed potatoes, sautéed vegetables

## CHOICE OF FRESHLY PREPARED SAUCES:

Rosemary Au Jus

Madeira Sauce

## FOR INDIVIDUAL

**Grilled N.Z. Lamb Cutlet** 58  
with garlic potatoes and rosemary au jus

**Braised Lamb Shank** 56  
with pearl onion

**Grilled Australian Saltbush 'Dorper' Lamb Rack** 118  
with garlic potatoes and rosemary au jus

# Dessert

<b>Chocolate Dream</b> <i>OUR MOST FAMOUS!</i> <i>PLEASE ALLOW 25 MINUTES FOR PREPARATION</i>	18
<b>Crème Catalana</b> Spanish version of Crème Brulee	15
<b>Sticky Date &amp; Banana Pudding</b> with vanilla ice cream	20
<b>Affogato</b> Shot of rich espresso on scoop of vanilla ice cream	18
<b>Ice Cream</b> <i>Please ask our server for available flavours</i>	10 per scoop