

Cava

@ THE BANGKUNG ROW

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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 the 10th, 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

(Price Include GST)

Cava's selection of Baquerones en vinagre, Anchovies, Roasted Peppers and Kalamata Olives	38 (40.3)
Prawns a la Plancha <i>Cava's specialty of fresh prawns in rosemary, garlic, and chilli oil</i>	28 (29.7)
Pulpo a la Gallega <i>Famous Spanish octopus with potato, lightly dusted with paprika</i>	42 (44.5)
Crispy Baby Squid with Best Garlic Aioli	20 (21.2)
Cod and Kalamata Fritters	28 (29.7)
Clams in White Wine Sauce	20 (21.2)

MEATS

Cava's selection of premium Cold Cuts, Cheese, and Olives	45 (47.7)
Crispy Chicken Tenders with Paprika Mayonnaise	20 (21.2)
Lamb Boulettes in Tomato Sauce	23 (24.4)
Classic Escargot Bourguignon	26 (27.6)
Cava's Famous Braised Oxtail	28 (29.7)

VEGETARIAN

Crispy Goat Cheese with Onion Jam	26 (27.6)
Baked Portobello Mushrooms with Roasted Garlic & Walnuts	25 (26.5)
Patatas Bravas with Cava's famous Chilli Padi Pesto <i>For the brave - Spicy Tomato & Aioli</i>	18 (19.1)
Roasted Red Peppers with Garlic Infusion	18 (19.1)

SOUPS

(Price Include GST)

Sopa de Mariscos

25 (26.5)

Traditional Spanish seafood broth with a dash of pernod

Wild Mushroom Soup

22 (23.3)

Pumpkin Soup

18 (19.1)

With truffle oil and parmesan

SALADS

Cava's House Salad

15 (15.9)

Mixed garden greens with balsamic vinegar dressing or orange citrus dressing

Cava's Special Spanish Tuna Belly

28 (29.7)

With tomatoes, roasted peppers, red onion, kalamata olive and egg

Caesar Salad with Grilled Chicken

25 (26.5)

Smoked Salmon & Mango Pomelo Salad

28 (29.7)

To eat is a necessity,
but to eat intelligently
is an art.

– La Rochefoucauld

PAELLA

(Price Include GST)

A Spanish meal would not be complete with this traditional saffron scented rice dish with seafood, meats or vegetables.

Cava's Specialty Arroz Negro 52 (55.1) / 88 (93.3)

*Squid ink paella with squid and prawns, with garlic aioli
(Please allow 30 minutes for preparation)*

Mariscos (Please allow 30 minutes for preparation) 48 (50.9) / 82 (86.9)

Mixed fresh seafood, peas, zucchini

Pollo (Please allow 30 minutes for preparation) 40 (42.4) / 68 (72.1)

Chicken, broccoli, carrots, peas

PASTA

Cava's famous braised Oxtail 45 (47.7)

With spinach fettuccine

Spaghetti aglio-olio Pulpo a la Gallega 35 (37.1)

Spanish octopus in extra virgin olive oil

Spaghetti Mariscos 36 (38.2)

Mixed seafood in homemade tomato sauce

Spaghetti Carbonara 28 (29.7)

With crispy Chorizo

Angel Hair Aglio Olio Fish in Lemongrass 28 (29.7)

Lemongrass infused aglio olio pasta with crispy fish

MAINS

(Price Include GST)

SEAFOOD

Cava's Specialty Piquillo Peppers	45 (47.7)
<i>Stuffed with seafood, served with creamy piquillo sauce and asparagus</i>	
Galician Styled Cod	68 (72.1)
<i>Baked cod with olive tapenade cream sauce</i>	
Traditional Sole Meuniere	45 (47.7)
<i>With baby spinach, potatoes, crispy leek</i>	
Grilled Red Snapper	39 (41.4)
<i>With smoked paprika marinade and mango salsa</i>	

MEATS

Baked Suckling Lamb – <i>Recommended for sharing</i>	158 (147.5)
<i>Baked with rosemary herb, to perfection, served with mashed potato, vegetables and lamb jus (please allow 30 minutes for preparation)</i>	
Grilled Lamb Cutlet	58 (61.5)
<i>with garlic potatoes and rosemary Au jus</i>	
Cava's Braised Spanish Lamb Shank with Pearl Onion	56 (59.4)
Grilled Sweet and Spicy Tomato Chicken	38 (40.3)
<i>With tomato relish and mashed potatoes</i>	

MEATS

(Price Include GST)

Cava's perfectly grilled steaks:

Rib Eye **98 (103.9)**

300 grams Australian Black Angus beef

Filet Mignon **75 (79.5)**

200 grams Australian grain fed beef

Sirloin **58 (61.5)**

250 grams Australian grain fed beef

Choice of freshly prepared sauces (choose one):

Peppercorn Mushrooms and Wild Ceps

Gorgonzola

Choice of Side (choose one):

Vegetables French Fries

Truffle oil Mashed Potatoes Fresh Salad

- For additional sauce, add **RM5.00** per sauce
- For additional side, add **RM8.00** per side

DESSERTS

(Price Include GST)

Chocolate Dream.....our most famous!
(Please allow 25 minutes for preparation) **16 (17.0)**

Crème Catalana **13 (13.8)**
Spanish version of Crème Brulee

Sticky Date & Banana Pudding **20 (21.2)**
With vanilla ice cream

Affogato **16 (17.0)**
Shot of rich espresso on scoop of vanilla ice cream

Choice of Ice Cream **10 (10.6)**
Please ask our server for available flavours

SPANISH CHEESE PLATTER **45 (47.7)**

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

Iberico

Smooth cheese from mix of goat's and cow's milk

Eat well, live brave, have fun!