

Cava

Dine

Cava

“

The belly
rules the
mind.

”

—Spanish Proverb

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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

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

MEAT

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

VEGETARIAN

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

45

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

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

SEAFOOD

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	
with baby spinach, potatoes, crispy leek	45
Grilled Red Snapper	
with smoked paprika marinade and mango salsa	42

MEAT

Baked Suckling Lamb <small>RECOMMENDED FOR SHARING</small>	168
<small>PLEASE ALLOW 30 MINUTES FOR PREPARATION</small>	
Baked with rosemary herb, to perfection Served with mashed potato, vegetables and lamb jus.	
Grilled Lamb Cutlet	58
with garlic potatoes and rosemary au jus	
Cava's Braised Spanish Lamb Shank	56
with pearl onion	
Grilled Sweet and Spicy Tomato Chicken	38
with tomato relish and mashed potatoes	

Steak

Cava's perfectly grilled steaks

Rib Eye 98

300 grams Australian Black Angus beef

Filet Mignon 75

200 grams Australian grain fed beef

Sirloin 62

250 grams Australian grain fed beef

**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

Dessert

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

