

Cava

TAPAS & WINE BAR

Welcome to Cava Tapas & Wine Bar.

We are your friendly neighbourhood bar, serving authentic Spanish cuisine. The perfect place to share some delicious tapas, paella, sharing platters and sangria with your friends.

We recommend that you order **3 – 4 tapas** and **1 – 2 sharing platters/paellas/main plates** for every two persons.

Buen provecho! Enjoy your meal!

tapas

vegetarian 🌿

Basket of bread ... 6

Marinated olives with herbs ... 14

Blistered Padrón peppers, romesco sauce ... 22

Patatas bravas ... 18

Fried potatoes, spicy sauce

Crispy goat cheese with spiced cranberry jam ... 32

Mushroom croquettes ... 18

Portobello mushroom and cannellini bean stew ... 28

Beetroot hummus with cherry tomato salsa ... 22



sharing platters

Try our delicious sharing platters for **2 – 3 persons**.

Good food takes time. Each dish is specially prepared and will take **30 – 45 minutes** preparation time.

OUR SIGNATURE PERFECTLY ROASTED

Thick-cut Angus ribeye (750g) ... 349

OUR SIGNATURE FALL-OFF-THE-BONE

Spanish suckling lamb shoulder "a lo pobre" (750g) ... 258

OUR SIGNATURE INDULGENT

Sizzling lobster mac and cheese (1 – 1.1kg) ... 398

Baked cod fish in tomato, lemon, olives, herbs and white wine (500g) ... 268

White wine can be excluded on request



paella

Our signature "Cava-style" paellas served with cili padi pesto. You'll love our Malaysian twist to this traditional Spanish favourite.

Squid ink ... 48 / 86

Prawns, squid, clams, allioli

Seafood ... 46 / 82

Prawns, squid, clams, peas, zucchini, allioli

Chicken and beef chorizo ... 46

Grilled vegetables ... 42 🌿

main plates

Baked salmon with lemon caper sauce, grilled asparagus ... 58

Traditional Spanish slow-cooked chicken, grilled asparagus, ratatouille ... 45

Braised beef cheek with truffle mash, grilled vegetables ... 62

Grilled Angus tenderloin (200g) ... 118
Padrón peppers, fried potatoes, au jus

Dine



tapas

meat

Charcuterie and cheese board ... 88

Olives, pickles, bread

Chorizo croquettes with allioli and brava sauce ... 24

Honey soy chicken skewers ... 28

Parmesan breaded lamb ribs, fennel pickle, lemon allioli ... 38

Slow-braised oxtail stew, truffle mash ... 38

seafood

Gambas al ajillo ... 38

Prawns, rosemary, garlic, chilli, olive oil

Grilled Spanish octopus with potatoes and Pimentón de la Vera ... 75

Crispy baby squid with allioli ... 24

Premium Cantabrian sea-salted anchovies ... 32

On toast, marinated red peppers, rocket

dessert

Crema catalana Catalan burnt cream custard ... 15

Chocolate dream ... 24

Selection of Forty-Licks ice cream ... 12