

Welcome to Cava.

The—2023 Michelin Selected—neighbourhood spot for tapas, paella and Spanish wines for over a decade at Bangkung Row Bangsar. We serve modern and traditional Spanish cuisine, and a fine selection of Spanish wines and beverages.

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 ... 8

Marinated olives with herbs ... 14

Blistered Padrón peppers, romesco sauce ... 22

Patatas bravas ... 20

Fried potatoes, spicy sauce

Crispy goat cheese with spiced cranberry jam ... 36

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 rib eye (500g) ... 298

OUR SIGNATURE FALL-OFF-THE-BONE

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

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

Unagi squid ink ... 58 / 98

Ikura, wasabi 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 ... 68

Baked cod with tomato, lemon, olives, herbs, white wine ... 118

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

Parmesan breaded lamb ribs with watercress salad, fried potatoes, lemon aioli ... 118

Braised beef cheek with truffle mash, grilled vegetables ... 68

Grilled Angus tenderloin (200g) ... 138

Padrón peppers, fried potatoes, au jus



tapas

meat

Charcuterie and cheese board ... 88

Olives, pickles, bread

Chorizo croquettes with allioli and brava sauce ... 24

Moroccan spiced chicken skewers ... 28

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 ... 36

On toast, marinated red peppers, rocket

dessert

Crema catalana Catalan burnt cream custard ... 15

Mixed berries tart ... 22

Chocolate dream ... 24

Selection of Forty-Licks ice cream ... 14

Rum and Raisin / Coconut Gula Melaka / Dark Chocolate / Vanilla