



MAKILA
RESTAURANT

DINNER

Menu

STARTER

TAPAS TO SHARE

PAN CON TOMATE   	1.5
<i>TOMATO WITH TOASTED BREAD, OLIVE OIL & GARLIC</i>	
PATATAS BRAVAS   	3
<i>DEEP FRIED POTATOES WITH PAPRIKA POWDER & AIOLI</i>	
SETAS AL AJILLO  	3.5
<i>MIXED MUSHROOM SAUTÉED WITH GARLIC & OLIVE OIL</i>	
ALBÓNDIGAS EN TOMATE     	4
<i>BEEF AND PORK MEATBALL WITH TOMATO SAUCE</i>	
CROQUETAS DE JAMON IBERICO    	5.5
<i>CROQUETTES WITH ROMESCO SAUCE</i>	
GAMBAS AL AJILLO   	5.5
<i>GARLIC PRAWNS WITH VIZCAINA SAUCE</i>	
BOQUERONES & OLIVES  	5.5
<i>MARINATED ANCHOVIES WITH CRISPY SWEET POTATOES</i>	
CROQUETAS DE QUESO    	5.5
<i>DEEP FRIED CHEESEBALLS WITH PESTO MAYONNAISE</i>	
VEGETARIAN TAPAS PLATTER     	9
<i>CRISPY POTATOES, TOMATO BREAD, SAUTÉED MUSHROOMS, CHEESE CROQUETTES</i>	
TAPAS PLATTER      	10.5
<i>MEATBALLS, TOMATO BREAD, GARLIC PRAWNS, SAUTÉED MUSHROOMS</i>	

ALL QUOTED ITEMS ARE IN US DOLLARS AND EXCLUDE 10% VAT & 7% SERVICE CHARGE



SIGNATURE DISH



VEGETARIAN



VEGAN



PORK



BEEF



EGG



CONTAIN ALCOHOL



HALAL UPON REQUEST



SEAFOOD



NUTS



GLUTEN



DAIRY

C O L D STARTERS

GREEN MIX SALAD

AVOCADO, SWEET CORN, TOMATOES, BELL PEPPER & ONIONS

5.5

BEEF LARB SALAD

TOASTED RICE, MIXED HERBS, CUCUMBER, CARROT, CABBAGE, LONG BEANS & KHMER DRESSING

6

GREEN MANGO SALAD WITH PRAWNS

SERVED WITH MIXED HERBS, PEANUTS & KHMER DRESSING

6.5



MAKILA CAESAR SALAD

MAKILA CAESAR SALAD

8.5

MARINATED ANCHOVY, SERRANO HAM, MANCHEGO CHEESE & POACHED EGG



ADD ONS

PRAWNS	3.5
CHICKEN	1.5

CHIPIRON SALAD

9.5

CRISPY TALO, SQUID, CHORIZO, MIXED SALAD, PICKLED VEGETABLES, SERVED WITH BASQUE DRESSING



CHIPIRON SALAD

IBERICO MIX PLATTER

15.5

HAM SHOULDER, CHORIZO & "SALCHICHÓN" SERVED WITH OLIVES & TOMATO BREAD



DUCK FOIE GRAS

19.5

MEDIUM COOKED DUCK FOIE GRAS SERVED WITH LOCAL VANILLA & ESPELETTE PEPPER



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SEAFOOD



NUTS



GLUTEN



DAIRY

HOT STARTERS

VEGETABLE SPRING ROLLS



SERVED WITH CHILI SAUCE

3.5

CHICKEN SATAY



PEANUT SAUCE, CUCUMBER & PRAWN CRACKERS

4

CREAMY MUSHROOM SOUP



ROSEMARY OIL & CROUTONS

4.5



BEEF SATAY



SWEET SOY SAUCE, CUCUMBER & PRAWN CRACKERS

5

SEAFOOD TOM YUM



PRAWNS, SQUID, MUSHROOMS, TOMATO, ONION, HERBS, SERVED WITH STEAMED RICE

7.5

PAN SEARED OCTOPUS



ROMESCO, AIOLI, POTATO, PAPRIKA POWDER & IBERICO HAM

19



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VEGETARIAN



VEGAN



PORK



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EGG



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NUTS



GLUTEN
















DAIRY

M E N U

PAELLA

PAELLA IS A TRADITIONAL DISH IN SPANISH CUISINE. USING HIS TRADITIONAL RECIPE, CHEF FERNANDO MADE USE OF THE BEST SEASONAL PRODUCTS IN COMBINATION OF THE LAND AND SEA. PAELLA RICE IS COOKED WITH FRESH BROTH AND SOFRITO, A RICH TOMATO AND PAPRIKA SAUCE WHICH DELIGHTS YOUR PALATE WITH ITS UNIQUE SPANISH FLAVOUR. THE FOLLOWING PAELLA DISHES ARE FOR 2 PAX SERVING.




















PAELLA DE LA HUERTA 	18
<i>MUSHROOM, CAULIFLOWER, ARTICHOKE & CARROT. SERVED WITH LEMON</i>	
PAELLA MIXTA   	22
<i>CHICKEN, SHRIMPS, MUSSEL & SQUID. SERVE WITH AIOLI & LEMON</i>	
PAELLA DE MARISCO   	25
<i>SEABASS, SHRIMP, MUSSEL & SQUID. SERVE WITH AIOLI & LEMON</i>	
PAELLA IBERICA  	30
<i>IBERICO SECRETO, PORK RIBS & ARTICHOKE. SERVED WITH CHIMICHURRI</i>	
PAELLA DE BOGAVANTE    	38
<i>HALF LOBSTER, SHRIMP, SQUID & MUSSEL</i>	





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THE MAINS

-
- SAUTÉED VEGETABLES**    6
 RED CURRY, BROWN RICE, CAULIFLOWER, BROCCOLI & BABY CORN SERVED WITH CASHEW NUTS
- KHMER CHICKEN CURRY**    7
 CHICKEN, EGGPLANT, LONG BEANS, ONION, CHERRY TOMATOES & PEANUTS
- CAULIFLOWER STEAK**      7.5
 VIZCAINA SAUCE, CASHEW NUTS & PESTO AIOLI
- STEAMED SEABASS 140g**   10
 SOY SAUCE, GINGER, LEEKS, SWEET POTATO & BOK CHOY SERVED WITH STEAMED RICE
- CHICKEN BASQUE**  10
 ESPELETTE PEPPER, PIPERADE SAUCE SERVED WITH STEAMED RICE
- THAI DUCK CONFIT**  12
 RED CURRY, BROWN RICE, BABY CORN, BROCCOLI & CAULIFLOWER
- SEABASS IN VIZCAINA SAUCE**     14
 140g SEABASS, CHICKPEAS, AIOLI AND SQUID SALAD



- SALMON FILLET 140 g**     15
 MASHED POTATOES, SPINACH AND SAFFRON SAUCE



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-  SIGNATURE DISH
  VEGETARIAN
  VEGAN
  PORK
  BEEF
  EGG
 CONTAIN ALCOHOL
  HALAL UPON REQUEST
  SEAFOOD
  NUTS
  GLUTEN
  DAIRY

THE MAINS BEEF

CHEESE BURGER 100 g 7.5

LETTUCE, TOMATO, GHERKINS, CONFIT ONIONS & PAPRIKA MAYONNAISE
SERVED WITH FRIES & KETCHUP

BEEF LOK LAK 7.5

TOMATO, ONION, LETTUCE, FRIED EGG, KAMPOT PEPPER & LIME SERVED WITH
STEAMED RICE

DOUBLE CHEESE BURGER 200g 10

LETTUCE, TOMATO, GHERKINS, CONFIT ONIONS & PAPRIKA MAYONNAISE SERVED
WITH FRIES & KETCHUP

MAKILA's BURGER 200 g 12

IBERICO HAM, MUSHROOM "AJILO", TOMATO, MOZZARELLA CHEESE &
PESTO MAYONNAISE SERVED WITH FRIES & KETCHUP

FLANK STEAK GRAIN FED 180 g 12

CHOICE OF SIDE

FRENCH FRIES, STEAK FRIES, MASHED POTATOES, STIR FRIED VEGETABLES OR GREEN SALAD

CHOICE OF SAUCE

CHIMICHURRI, KAMPOT PEPPER SAUCE, CREAMY MUSHROOM SAUCE OR KHMER PEPPER

STRIPLOIN GRAIN FED 200 g 18

CHOICE OF SIDE

FRENCH FRIES, STEAK FRIES, MASHED POTATOES, STIR FRIED VEGETABLES OR GREEN SALAD

CHOICE OF SAUCE

CHIMICHURRI, KAMPOT PEPPER SAUCE, CREAMY MUSHROOM SAUCE OR KHMER PEPPER

RIBEYE GRAIN FED 250g 25

CHOICE OF SIDE

FRENCH FRIES, STEAK FRIES, MASHED POTATOES, STIR FRIED VEGETABLES OR GREEN SALAD

CHOICE OF SAUCE

CHIMICHURRI, KAMPOT PEPPER SAUCE, CREAMY MUSHROOM SAUCE OR KHMER PEPPER

BEEF CHULETON 750g 90





























150 DAYS GRAIN FED BEEF ON THE BONES SERVED WITH STEAK FRIES, MIXED SALAD & SEASONAL
VEGETABLES CHIMICHURRI, KAMPOT PEPPER SAUCE, CREAMY MUSHROOM SAUCE & KHMER PEPPER

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M E N U

RICE & NOODLES

VEGETABLE FRIED RICE   	3.5
<i>SERVED WITH FRIED EGG, CHILLI SOY SAUCE</i>	
STIR FRIED NOODLES    	4
<i>BEAN SPROUTS, EGG, MUSHROOM, BELL PEPPER, CARROT & ONION</i>	
FRIED RICE CHICKEN SATAY    	5.5
<i>SERVED WITH FRIED EGG & PRAWN CRACKER</i>	
CHICKEN FRIED NOODLES    	5.5
<i>BEAN SPROUTS, EGG, MUSHROOM, BELL PEPPER, CARROT & ONION</i>	
FRIED RICE BEEF SATAY    	6.5
<i>SERVED WITH FRIED EGG & PRAWN CRACKER</i>	
BEEF STIR FRIED NOODLES     	6.5
<i>BEAN SPROUTS, EGG, MUSHROOM, BELL PEPPER, CARROT & ONION</i>	
PRAWNS PAD THAI    	7.5
<i>BEANS SPROUTS, BEAN CURD, EGG, PEANUTS & CHIVES</i>	

PASTA

CHOICE OF PASTA

SPAGHETTI or PENNE

PASTA PIPERRADA   	6.5
<i>RED BELL PEPPER, TOMATO & PARMESAN CHEESE. SERVE WITH GARLIC BREAD</i>	
PASTA CARBONARA    	7.5
<i>PORK GUANCIALE, ONION, CREAM, EGG & PARMESAN SERVED WITH GARLIC BREAD</i>	
PASTA BOLOGNESE    	8.5
<i>TOMATO SAUCE, BEEF, PORK & PARMESAN CHEESE SERVED WITH GARLIC BREAD</i>	
PASTA SMOKED SALMON CARBONARA    	8.5
<i>ONION, CREAM, EGG & PARMESAN SERVED WITH GARLIC BREAD</i>	

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 SIGNATURE DISH	 VEGETARIAN	 VEGAN	 PORK	 BEEF	 EGG
 CONTAIN ALCOHOL	 HALAL UPON REQUEST	 SEAFOOD	 NUTS	 GLUTEN	 DAIRY

MENU

DESSERTS

ICE CREAM

CHOICE OF FLAVOR

VANILLA, CHOCOLATE, RASPBERRY, RUM RAISIN

1 SCOOP

2.5

2 SCOOP

4.5

SORBET

CHOICE OF FLAVOR

RASPBERRY

1 SCOOP

2.5

2 SCOOP

4.5

SEASONAL FRUIT PLATTER

ASSORTED PREMIUM LOCAL FRUIT

3.5

CRÈME CARAMEL

CREAM & PINEAPPLE

4

MANGO STICKY RICE

COCONUT SAUCE & SESAME SEEDS

4

BASQUE CHEESECAKE

BERRY SAUCE & WHIPPED CREAM

5



CHOCOLATE MOUSSE CAKE

PASSION FRUIT & HAZELNUTS

5

BANANA FLAMBÉ

SERVED WITH RUM RAISIN ICE CREAM

6

CHEESE PLATTER

BRIE, BLUE CHEESE, MANCHEGO CHEESE & GOAT CHEESE
WITH PEPPER SERVED WITH BREAD

17

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SIGNATURE DISH



VEGETARIAN



VEGAN



PORK



BEEF



EGG



CONTAIN ALCOHOL



HALAL UPON REQUEST



SEAFOOD



NUTS



GLUTEN



DAIRY