

A nighttime photograph of a cityscape, likely Kuala Lumpur, Malaysia. The image shows a dense urban area with numerous buildings, many of which are illuminated with warm yellow lights. A prominent tall, modern skyscraper with a distinctive lattice-like structure is visible on the right side of the frame. The sky is a deep blue, suggesting dusk or early evening. The overall scene is vibrant and captures the energy of a bustling city at night.

# OHLA

OHLA Tapas & Cocktails  
Lot G18 Ground Floor, The Intermark No.348, Jalan Tun Razak,  
50400 Kuala Lumpur, Malaysia

# SNACKS MENU

|                                                                                                                           | Price (RM)       |
|---------------------------------------------------------------------------------------------------------------------------|------------------|
| <b>Jamón Ibérico de Bellota y “pa amb tomàquet”</b><br>(Bellota Iberico Ham and “pa amb tomàquet”)                        | <b>45.00</b>     |
| <b>Salmon marinado “Casa Santoña”</b><br>(Marinated salmon with dill from “Casa Santoña”)                                 | <b>16.50</b>     |
| <b>Bacalao salado “Casa Santoña”, tomate y olivas</b><br>(Salted Cod Fish “Casa Santoña” with tomato and olives)          | <b>16.50</b>     |
| <b>Boquerones con ajo y aceite verde</b><br>(Boquerones with garlic and parsley oil)                                      | <b>17.50</b>     |
| <b>Anchoas del Mediterráneo</b><br>(Mediterranean Anchovies)                                                              | <b>4.50/Unit</b> |
| <b>Gildas</b><br>(Gildas (Spanish olives, sour chilli and anchovies))                                                     | <b>5.50/Unit</b> |
| <b>Olivas marinadas con aceite extra virgen aromatizado</b><br>(Marinated olives with aromatised extra virgin olive oil ) | <b>13.00</b>     |

\*Prices exclusive of GST 6% and Service Charge 10%

# TAPAS MENU

Price (RM)

|                                                                                                                                                                                                                                 |              |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Ensalada de hierbas mezclum, cebolla, manzana y uvas con vinagreta de miel, frutos secos y queso azul</b><br>(Mixed salad with onion, apple, tomato, blue cheese and grapes dressing with honey and nuts vinaigrette)        | <b>19.50</b> |
| <b>Sopa de calabaza y naranja, remolacha y brócoli</b><br>(Pumpkin soup with orange, beetroot and broccoli)                                                                                                                     | <b>18.00</b> |
| <b>Pulpo del mediterraneo a la parrilla con patata y Pimentón de la Vera</b><br>(Mediterranean homemade cooked grilled octopus with potato and Pimenton de la Vera)                                                             | <b>34.50</b> |
| <b>Vieira con panceta ibérica y pure de patata con limón</b><br>(Grilled scallop with iberico pork belly and lemon mash potato)                                                                                                 | <b>39.50</b> |
| <b>Arroz negro con all i oli de rustido</b><br>(Mediterranean sea food black rice with roasted "all i oli")                                                                                                                     | <b>42.00</b> |
| <b>Foie, huevó 62º y pure de patata trufado</b><br>(Pan fried foie gras, truffle potato puree and 62º egg)                                                                                                                      | <b>48.00</b> |
| <b>Salmón fresco marinado con cítricos, ensalada de brotes con naranja y cebolla, piel crujiente y huevas de salmón</b><br>(Fresh marinated salmon with citrus, sprout salad with orange and onion, crispy skin and salmon roe) | <b>35.50</b> |
| <b>Lomo de bacalao confitado, garbanzos con morcilla de burgos</b><br>(Confit Spanish cod fish loin, organic chick peas pan fried with Burgos black sausage)                                                                    | <b>38.00</b> |
| <b>Canelón de pollo a la brasa con setas, aceite verde y piel de leche</b><br>(Roasted chicken cannelloni with mushrooms and parsley oil and milk skin)                                                                         | <b>31.00</b> |
| <b>Cordero lechal, leche infusionada con romero reducida con rúcula y salsa de cardamomo</b><br>(Spanish suckling lamb with milk infused with rosemary, reduced with rocket and cardamom sauce)                                 | <b>39.50</b> |
| <b>Cochinillo iberico a baja temperatura con verduras</b><br>(Slow cook Iberico suckling pig with vegetables)                                                                                                                   | <b>38.50</b> |
| <b>Entrecote añejo de ternera vasca con mantequilla de hierbas y patatas glaseadas</b><br>(Basque country dry age beef, mustard and herbs butter with roasted baby potatoes and meat sauce.)                                    | <b>88.00</b> |
| <b>Tabla de quesos españoles con nueces, membrillo y manzana</b><br>(Spanish cheeses with apple, quince and walnut)                                                                                                             | <b>27.00</b> |
| <b>Catalan cream</b><br>(Custard base topped with a contrasting layer of hard caramel)                                                                                                                                          | <b>17.00</b> |
| <b>Platano caramelizado con brandy, helado de platano y candies de chocolate blanco</b><br>(Caramelised banana with brandy, banana ice-cream and white chocolate candies)                                                       | <b>20.50</b> |

\*Prices exclusive of GST 6% and Service Charge 10%

# WINE MENU

Price (RM)

Nuestros Vinos por Copas. Our Wines by glasses.

## Sherry (Generoso Wine)

**Tío Pepe**

RM 21

Dry , biologic and intense wine made by Palomino Fino Grape in Jerez (Andalucía).

## Cava (Sparkling Wine)

**Noche y Dia. Brut Nature**

RM 28

Fresh, dry and persistent wine made by Macabeu, Xarel.lo and Parellada Grapes. (Catalunya)

## Blancos (Whites)

**Jean León 3055 2013**

RM 26

Organic, expressive, floral and good balance wine made by Chardonnay in Torrelavit ( Catalunya )

**Montenovo 2013**

RM 27

Oily Medium body, fresh and mineral wine made by Godello Grape in Portelas. ( Galicia )

## Tintos (Reds)

**Matsu El Pícaro 2013**

RM 31

Byodinamic, Red fruits notes, floral and fleshy wine made by Tinta de Toro Grape. Toro ( Castilla y León )

**Bracamonte. Reserva 2009**

RM 37

Toasted, aromatic and good structure wine made by Tempranillo Grape in Rueda (Castilla y León)

## Vino Rosado (Rosé)

**Artazuri 2013**

RM 25

Delicate, fresh and red fruits scents wine made by Garnacha. ( D.O.P. Navarra )

## Dulces (Sweets)

**Floralis. Moscatel**

RM 21

Aromatic, unctuous and liquorous wine made by Moscatel de Grano Menudo Grape in Vilafranca del Penedes ( Catalunya )

**Alvear. Pedro Ximénez. Solera**

RM 21

Powerfull, sweet and unctuous wine made by Pedro Ximénez. Montilla.

**Castaño Dulce 2006**

RM 21

Good balance, tasty and creamy wine made by Monastrell Grape in Yecla ( Murcia )

# WINE MENU

Price (RM)

Nuestros Vinos por Botellas. Our Wines by Bottles.

## CAVAS (Sparkling Wines)

### Noche y Día. Brut Nature

RM 126

Fresh, dry and persistent wine made by Macabeu, Xarel.lo and Parellada Grapes.

### Vilarnau. Brut. Reserva

RM 194

Intense, fresh, with a green fruits scents. Macabeu, Parellada and Chardonnay Grapes.

### Vilarnau. Brut. Rosé

RM 194

Exotic, smooth with red fruits scents. Trepát and Pinot Noir Grapes.

### Maria Casanovas. Brut Nature. Rosé

RM 177

Good body and mature dark rosé cava. Pinot Noir.

## VINOS BLANCOS (White Wines)

### D.O.P. PENEDES (Catalunya)

#### Malvarel.lo 2013

RM 152

Light, sweet fruits scents and good balance wine made by Malvasía and Xarel.lo. Sant Sadurní D'Anoia.

#### Jean León 3055 2013

RM 127

Organic, expressive, floral and good balance wine made by Chardonnay in Torrelavit ( Catalunya )

### D.O.P. RIAS BAIXAS (Galicia)

#### Paco & Lola 2013

RM 164

Fresh Tropical Fruit, flavourful and mineral wine made by Albariño. Meaño – Pontevedra.

### D.O.P. VALDEORRAS ( Galicia )

#### Montenovo 2013

RM 130

Oily Medium body, fresh and mineral wine made by Godello Grape in Portelas. ( Galicia )

## VINO ROSADO ( Rosé )

### Artazuri 2013

RM 122

Delicate, fresh and red fruits scents wine made by Garnacha. ( D.O.P. Navarra )



# WINE MENU

Price (RM)

## VINOS TINTOS ( Red Wines )

### D.O.C.P. PRIORAT ( Catalunya )

Camins del Priorat 2011

RM 294

Creamy Oak, fresh and mineral wine made by Samsó, Garnacha, Cabernet Sauvignon and Syrah Grapes. Gratallops.

Gratavinum GV 5. MAGNUM ( 1.5 Ltr. ) 2007

RM 714

Powerfull, toasted and ripe fruit wine made by Cariñena, Garnacha, Syrah and Cabernet Sauvignon Grapes. Gratallops.

### D.O.C.P. RIOJA ( La Rioja )

San Vicente 2009

RM 295

Good structure, complex with cocoa and ripe fruits aromas wine made by Tempranillo Peludo. San Vicente de la Sonsierra.

### D.O.P. TORO ( Castilla y León )

Matsu El Pícaro 2013

RM 143

Byodinamic, Red fruits notes, floral and fleshy wine made by Tinta de Toro. Logroño.

### D.O.P. BIERZO ( Castilla y León )

Moncerbal 2010

RM 572

Elegant, rounded and deep wine made by Mencia. Villafranca del Bierzo.

### D.O.P. RIBERA DEL DUERO ( Castilla y León )

Bracamonte. Reserva 2009

RM 164

Toasted, aromatic and good structure wine made by Tempranillo. Rueda.

### D.O.P. VINOS DE MADRID ( Madrid )

El Hombre Bala 2012

RM 175

Wine of Altitude with red berries, herbs and balsamic notes. Made by Red Grenache.

### V.T. CASTILLA Y LEÓN

Dominus 2005

RM 336

Full Body, elegant and rich wine made by Tempranillo. Rueda.

## COCKTAILS

Price (RM)

### LA CARTA DE CÓCTELES. THE COCKTAIL LIST

|                                                                                                                |              |
|----------------------------------------------------------------------------------------------------------------|--------------|
| <b>Rebujito</b><br>Fresh, light and traditional drink made with Sherry in Andalucía.                           | <b>RM 26</b> |
| <b>Sangría</b><br>Fruity, flavourful and popular spanish drink made with Red Wine.                             | <b>RM 38</b> |
| <b>Dry Martini</b><br>Dry, aromatic and citrus cocktail made with Gin and Dry Vermouth.                        | <b>RM 30</b> |
| <b>Candela</b><br>Warm, delicated and sweet and sour cocktail made with Cognac, Cointreau and Lemon Juice      | <b>RM 32</b> |
| <b>Goloza</b><br>Tasty, fruity and sweet cocktail made with Gin, Cherry Brandy, Grenadine and Pineapple juice. | <b>RM 38</b> |
| <b>Kir Royal</b><br>Elegant, fresh and blackgooseberry taste cocktail made with Cava and Cassis Liquor.        | <b>RM 30</b> |
| <b>Yara</b><br>Powerful, sweet and sour, and aromatic cocktail made with basil, kiwi and Gin.                  | <b>RM 38</b> |
| <b>Rosalia</b><br>Floral, female and aromatic. Made with Vodka, Ruby Grapefruit and Rose's water.              | <b>RM 34</b> |
| <b>Afroitado</b><br>Good body, tasty and fresh Made with Gin, Stawberry, Peach Juice and Lemon Juice.          | <b>RM 33</b> |

## SIDRA ESPAÑOLA. SPANISH CIDER

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|--------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Maeloc Sidra</b><br>Dry sparkling Celtic origin cider made with native organic apples (Raxó, Príncipe, Però, Rabiosa y Verdeñá) from Galicia. | <b>RM 21</b> |
|--------------------------------------------------------------------------------------------------------------------------------------------------|--------------|

## CERVEZAS ESPAÑOLAS. SPANISH BEERS

|                                                                                               |              |
|-----------------------------------------------------------------------------------------------|--------------|
| <b>Moritz</b><br>Floral, aromatic and light Pale Lager beer made in Barcelona.                | <b>RM 22</b> |
| <b>Marlen Beer Deluxe</b><br>Rounded, fresh and a bitter touch extra Pale beer from Zaragoza. | <b>RM 21</b> |

## VERMOUTHS ESPAÑOLES. SPANISH VERMOUTHS.

### Yzaguirre White

Fresh, herby and sweet Vermouth from Catalunya.

Price (RM)

RM 16

### Yzaguirre Red

Fresh, smooth, spicy and balsamic notes Vermouth from Catalunya.

RM 16

## GINEBRAS. GINS

### Gin Mare

With Mediterranean touches of Olives, thyme, rosemary and Basil. Catalunya – Spain.

RM 29

### Siderit

With different botanicals and special plant from these lands .. Té del Puerto. Cantabria – Spain.

RM 28

### Tanqueray Ten

Herby, citric and chamomile aromas. Scotland.

RM 26

### Bombay Sapphire

Spicy with coriander, coriander and licorice aromas. England.

RM 22

## LIQUOR

### Patxaran

Infusion of Sloe berries in Anisette. Sweet and digestive. From Navarra – Spain.

RM 23

## WHISKYS

### The Glenfiddich 12 Years

Creamy, elegant, with pear and vanilla aromas. Speyside – Scotland.

RM 28

### Lagavulin 16 Years

Smoked, powerful, with Tea, sheery and iodine aromas. Islay – Scotland.

RM 38

### Glenmorangie. The Original

Fruity, good balanced, with citrics and toffee aromas. Highlands – Scotland.

RM 29

### Johnnie Walker. Black Label

Rich and full, wood smoke, citrus and herbal notes. Scotland.

RM 21

## VODKAS

### Siderit Lactée

Made with Cow Milk Lactose. Neutral, floral and citric aromas. Cantabria – Spain.

RM 29

### Belvedere

Made with Rye. Dry, elegant and rich. Poland.

RM 26



## TEQUILAS

Price (RM)

### Patron Silver

Authentic, Intense, and Smooth. Mexico.

RM 27

### Patron Anejo

Pale, Full body, with vanilla, liquorice and tobacco aromas. Mexico.

RM 30

## CÓCTELES SIN ALCOHOL. MOCKTAILS

### La Dama

Very Fresh, fruity, with mint aroma drink.

RM 16

### Vermell

Sweet and Sour, with strawberry and orange juice.

RM 15

### Canela Punch

Mix of different Fruit juices with a touch of cinnamon.

RM 14

### Birjina Berdea

Citrus, herbal and healthy mix between Kiwi and Basil.

RM 17

## CAFÉ. COFFEE

OUR COFFEE IS FROM SANTANDER MADE WITH DIFFERENT ARABIC COFFEE BEANS FROM CENTRAL AND SOUTH AMERICA.

### Solo

Express.

RM 6

### Cortado

Spanish version of Machiatto.

RM 7

### Café con leche

Our Coffe Latte.

RM 8

### Americano

American.

RM 6

## TÉ. TEA.

### Green Tea

From Japan

RM 6

### Earl Grey

RM 6