










QUIVO

Quito Noun / Qhi-ito Also Pronounced 'Sque-e-vô' - A way of life.

Feast on our selection of delectable delicacies with a Mediterranean touch. Made with love from us to you.

NIBBLES

Garlic Dough Balls 	19	Flaming Wings	29
Baked dough balls, herb garlic butter & oozing cheese		Crunchy wings, tossed with Habanero sauce, Parsley & Lime	
Cremini Mushrooms 	29	Lamb Pic-a's	35
Stuffed with Truffle Fondue, Parmesan & serve with Truffle Aioli		Succulent Lamb Loin, served with traditional Tahini sauce.	
Etoles 	29	Guacamole 	38
Mexican Street Style Grilled Corn, Chipotle Mayo, Cotita Cheese & Lime		Creamy Avocado, onions, tomatoes, chillies, Cilantro, fresh lime & pita bread	
Onion Rings 	17	Gamberato Flambé	39
Crispy battered Bermuda Onion rings with smoky BBQ sauce		Perfectly cooked prawns, sizzling in chilli garlic oil & served with garlic bread	
Spinach Fondue 	19	Crabby Skillet	39
Baby Spinach & Parmigiano Reggiano, served in sour dough bread bowl with homemade crispy pita chips		Pan seared Jumbo Crab Meat mix with Spices, Garlic & Onions served with Homemade Spicy Cheese Sauce	
Šuma Calamari	32	<div> QUIVO Minis </div>	
Fried white calamari, fresh jalapenos, charred lime & fiery curry aioli			
Coconut Kissed Pratin	39		
Crispy Shrimp with coconut flakes serve with homemade coco curry aioli			
Truffle Fries 	39		
Skin-on Fries, toasted with Truffle Paste, Snow Pecorino, Parsley & Truffle Aioli		<div> BBQ Chicken 25 Hand pulled chicken meat, Shredded romaine, Caramelized onion & BBQ sauce Lobster Roll 39 Simmered Creamy Masala Lobster, Butterhead, Fried Onion, Chilli, Crispy Curry Leafs Philly Style Steak 32 Striped Rib-eye meat with bell peppers onion, mushrooms & homemade cheesy sauce </div>	
Mushroom Mez'cla 		Tonade Kivema 	23
Infused with cream, thyme & 23		Vine-ripened tomatoes, roasted onions, topped with fresh thyme & basil	
Bisque De Marisco	29	Rich & comforting seafood	
Discard with cubed shrimp & Jumbo Lump Crab			

SOUPS

PADDLE BOARD

Pizzas

Classic Margherita 	29	Qeema	42
Classic Tomato, Mozzarella, & Aromatic Basil		Overloaded Chicken Tikka Masala, Red Onion, Mint Yogurt & Coriander.	
Vege Heaven 	32	Pepperone Piccante	42
Seasoned grilled vegetables topped with Parmigiano Reggiano		Spiced Pepperoni, Roasted Bell Peppers, oozing Cheddar Cheese & Red Cheddar Cheese.	
Spinach 	32	Greek Kofta	45
Spinach Fondue, Caramelized onion, Crispy rosemary & Aragula.		Luscious Lamb Koftas layered with Eggplant & finished with smooth Halumi cheese.	
Barbeque Chicken	35	Ocean Catch	48
Chunky, Grilled BBQ Chickens with Cream Sauce, Coriander & Red Onions.		Shrimp, Crab Meat, Scallops, Mozzarella & Basil	
Four Stage Paddle Board	42	The Truffle 	78
A mixed of Turkey ham, Beef salami, Hearty roasted vegetables & Mushrooms - all in one.		Indulgent blend of Black Truffle Paste, seasonal Mushrooms, touch of Truffle oil.	

EASY BREEZY

Quito Cleanser 	29	Warm Chicken Kale	39
Spinach, Lettuce mix tossed with Broccoli, Red Cabbage, Bell Peppers, Avocado, Parsley, Walnut and Honey Mustard Dressing.		Warm Kale, grilled Pumpkin & Beet, Avocado, shredded Chicken, Pecans, Peanut dressing.	
Greek Salad 	32	Steak Cobb Salad	42
Red Duo Tomato, Onion, Cucumber, Olives, Mint leaves, Herbed Feta Cheese, Lemon juice, Virgin Olive oil.		Sliced grilled Steak, Avocado, Cherry tomatoes, crispy Turkey Bacon & Chimichurri dressing.	
The Caesar	36		
Romaine lettuce, snowing Parmigiano Reggiano & pesto focaccia croutons finished with sumac chicken & crispy soft egg			

 Vegetarian • Kindly let us know if you have any food allergies.

All prices are subject to 10% Service Charge and prevailing government taxes.

Served With
POTATO
WEDGES
& MINI
GREEN
SALAD

SANDWICHES

BESPOKE BURGERS

Cheesy Loaf

Jumbo loaf melted with Jack cheese, Pecorino, Mozzarella & Red Cheddar

33

Spicy Fish Burger

Grilled Barramundi Fillet Dusted with our Special Blend of Herbs & Spices topped with Red Pepper Pesto

38

Club Panino

Loaf with Crispy Bacon, Organic egg, Grilled Chicken, Mussy Avocado, Roma Tomato & Melting Cheese

35

Crispy Chicken

Batter fried marinated crispy Chicken, Julienne Cabbage, Sriracha Aioli, Onion, Chives.

38

Creamy Faldet

Deliciously Spiced Chickpea Patties Served with Red Pepper Pesto & Feta Cheese

29

Lamb Shashlik Burger

Grilled New Zealand Lamb patty, Lettuce, Tomato, Onion, melted Provione Cheese, Pepper Pesto.

41

The Wagyu

Grilled Wagyu Beef patty, Crunchy Lettuce, Roma Tomato, Onion, Crispy Bacon, Melted Cheddar Cheese

45

Wagyu Truffle

Overloaded Truffle in Wagyu Beef Patty, Sautéed mushroom & Truffle Aioli

62

PASTA & CO GALORE

Penne Arrabbiata

Penne, spicy Tomato sauce, Basil, gratinated Cheese, chilis

29

Caratapi & Cheese

Piping Hot Creamy Comfort Caserole, Baked with Extra Cheese & Topped with Breadcrumbs

32

Bucatini Bolognese

Braised Wagyu Meat in Marinara Sauce with Snowing Paramagliano Reggiano

39

Capellini Vongole

Angel Hair Pasta, Cooked Ala-Vongole & Buttered Parsley Sauce, served with Shrimps & Barramundi Fish

49

Linguine Carbonara

Creamy Carbonara sauce, Turkey Ham & Pecorino Cheese

39

Linguine É Olio

A Light Piquant Crab Meat Capellini with Red Chilli Flavoured oil & Basil Pesto

44

Speghetti Mamba

Duo Speghetti in Light Tomato Sauce served with Shrimps

44

Rigatoni ala Rosa

Jumbo Tiger Prawn Sautéed in Spicy Creamy Bloody Mary Sauce

58

THE FAVOURITES

QUIVO
SPECIALS
Must - try the
house
specialties

Porcini Risotto

Creamy Risotto, Mushrooms, Parmesan, touch of Pesto and Truffle.

ADD CHICKEN : RM 8
ADD BEEF BRISKET : RM 12

33

Seafood Saffron Risotto

Arborio Rice simmered with Seafood on Saffron sauce, grilled King Prawn, Mussels, Squid, Basil, Extra Virgin Olive oil

48

Chicken Parmigiana

Tendered deep fried Chicken Parmigiana, topped with Marinara sauce & Balsamic Arugula

39

Short Ribs

Braised short Ribs, Onion rings, mashed Sweet Potato, zested Lime, pickled Onion

69

Fish & Fries

Batter fried Barramundi, Potato Wedges, Lime Aioli, house Salad, & Lemon

41

Crusted Lamb Rack

Herbs crusted rack of Lamb, Garlic mashed Potatoes, Vegetable skewer, Asparagus, balsamic Lamb juice, Butter de Paris

79

Halibut

Pan-seared Halibut fillet, Vongole sauce, Jalapeño, Capsicum, Lemon, Garlic Bread

48

Skillet Rib Eye

Grilled Angus Rib Eye, Asparagus, Garlic mashed Potatoes, Black Pepper sauce

89

Blackened Salmon

Pan seared Salmon fillet, roasted Pumpkin, Rocket salad, Virgin Olive Oil, Lemon

49

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