



QUIVO



DIVE INTO OUR BEST-SELLING PIZZA



FRUTTI DI MARE

POWER LUNCH

DAILY | 11AM - 2PM



COMES WITH YOUR CHOICE OF STARTER:
Soup of the Day or Garden Green Salad

MAINS *Pick 1*

BURGERS & SANDWICHES

FLAKY & CRUNCHY FISH BURGER

Crispy seabass fillet with tomato, lettuce and tartare sauce, served with fries

CLASSIC BEEF BURGER

Australian beef patty with cheddar, coral lettuce, tomato, mayonnaise, and mustard on a potato bun, served with fries

Q CLUB

Layers of chicken, ham, streaky bacon, fried egg, mixed lettuce, tomato, and melted cheese on focaccia bread

PASTA

ANGRY ARRABBIATA

Penne tossed in fiery tomato sauce with basil, dried red chilli, and grated Parmesan

BEEF BACON CARBONARA

Spaghetti with beef bacon bits, Parmesan, extra virgin olive oil, and parsley

CLASSIC BEEF BOLOGNESE

Spaghetti with house-made beef ragout, tomato sauce, and grated Parmesan

SEAFOOD AGLIO OLIO

Spaghetti tossed with extra virgin olive oil, garlic, and chilli, with shrimp, Asian clams, and squid

MEDITERRANEAN CLASSICS

CHERMOULA SEABASS & LEMON RICE

Oven-baked seabass marinated in Mediterranean herbs and spices, served with fragrant Greek lemon rice, roasted seasonal vegetables, and house-made chermoula sauce

MOROCCAN BEEF MEATBALL TAGINE

Tender Moroccan-spiced beef meatballs simmered in a rich tomato and aromatic spice stew, served with Greek lemon rice and a refreshing herb salsa

CHICKEN SOUVLAKI PLATE

Succulent grilled chicken breast served with Greek lemon rice, and a toasted mixed salad tossed in a creamy yoghurt dressing

PIZZA

MARGHERITA

Tomato sauce, mozzarella, and aromatic basil

TRIPLE HEAT SAUSAGE

Spicy chicken sausage and shaved turkey ham

SPICED LAMB QEEMA

Layered with tomato sauce, melted mozzarella, and fresh coriander

ADD-ONS

SIDES

Truffle Fries
Green Salad

10

DRINKS

Iced Lemon Tea
Coke
Sprite
Ginger Ale

5



Quivo Signatures



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

All prices are subject to 10% service charge and prevailing government taxes.

Prices indicated are in Ringgit Malaysia (RM)

BITES

SIZZLING GARLIC PRAWNS 	55
Plump and succulent prawns sautéed with charred jalapeños, served with toasted garlic bread	
STUFFED CREMINI MUSHROOMS	45
Deep-fried mushrooms filled with creamy spinach and mozzarella, finished with grated Parmesan and truffle aioli	
GUACAMOLE & CHIPS  	39
Mashed avocados mixed with lime, cilantro, and a hint of chilli, served with banana chips	
GOLDEN GARLIC CHICKEN 	31
Chicken breast toasted in olive oil with sliced garlic, chilli, and parsley, served with creamy garlic sauce	
TRUFFLE FRIES 	35
Truffle fries topped with Parmesan snow	
SPINACH & CHEESE FONDUE 	35
Creamy spinach in cast iron skillet, served with chips	
FIERY JALAPEÑO CHEESE POPPERS 	32
Plump jalapeño peppers stuffed with a cream cheese and cheddar, wrapped in a crispy, golden breadcrumb crust	
FLAMING WINGS	32
Habanero-glazed chicken wings with zesty lime	

LIGHT & BREEZY

CLASSIC OF THE MED 	38
Grilled tiger prawns, cucumber, olives, lettuce, chickpeas, red onion, cherry tomatoes, feta cheese, croutons and lime dressing	
CAJUN CAESAR	35
Chicken, romaine lettuce, Parmesan snow, garlic croutons, and panko-cruste soft-boiled egg	
SUN-KISSED GREEK  	29
Lettuce, olives, red onion, cucumbers, cherry tomatoes, artichokes, mint leaves, capsicums, feta cheese, and house dressing	
QUIVO - I'M HEALTHY! 	29
Broccoli, red cabbage, mixed lettuce, spinach, bell peppers, avocado, and honey mustard dressing	

SOUPS *Served in Bread Bowl*

SEAFOOD BISQUE 	45
A decadently smooth and creamy seafood soup with crab, shrimp, and clams	
WILD MUSHROOM SOUP 	32
Creamy wild mushroom soup with thyme and pesto oil	
CREAMY TOMATE SOUP 	25
Smooth, creamy soup topped with fresh basil	

MAINS

NOMAD'S LAMB SHANK 	72
Braised lamb with vegetables, hummus, and mint yoghurt, served with pita bread	
SALMON MARRAKECH 	48
Pan-seared salmon, couscous, asparagus, and chimichurri sauce	
SEABASS HABIBI 	45
Charcoal-grilled seabass fillet served over fragrant Greek lemon rice, finished with a house-made citrus tangy sauce	
FISH & CHIPS	45
Seabass, pea purée, lemon, fries, and tartar sauce	
CHICKEN PARMIGIANA	42
Parmesan-crusted chicken breast baked with tomato coulis and melted mozzarella, finished with fresh arugula and served alongside crispy fries	

FROM THE GRILL

THE ANGUS RIBEYE 	168
Black Angus ribeye, mashed potato, roasted vegetables, and black pepper sauce	
STEAK & SUNNY FRITES 	139
Black Angus sirloin served with fries, sunny-side-up egg, confit garlic, and peppercorn sauce	
SEAFOOD GRILL	68
A mix of seabass fillet, plump clams, scampi, and squid cooked on a grill, served over a flavourful seafood velouté	
ZAATAR CHICKEN KEBAB	45
Middle Eastern-style chicken kebab, hummus, tahini, and served with tortilla flatbread	

ADD-ONS / SIDES	
SAUTÉED WILD MUSHROOMS	18
GREEK LEMON RICE	15
GARLIC SAUTÉED BROCCOLI	15
CREAMY MASHED POTATO	12

PASTA

SEAFOOD ARRABBIATA 	55
A medley of sea white prawns, calamari, and clams over a bed of linguine in a rich, spicy tomato coulis	
QUIVO AGLIO OLIO 	59
Spaghetti tossed with garlic, sun-dried tomatoes, fresh basil, chilli flakes, topped with chargrilled freshwater prawn	
MAC & THREE CHEESE 	48
Macaroni blanketed in a velvety cream sauce with a trio of cheese and studded with Parmesan	
DOUBLE BACON ALFREDO 	48
Tagliatelle, smoked duck, mushrooms, beef bacon, cream, parsley, and Parmesan	
MEDITERRANEAN LAMB RAGÙ	42
Penne pasta tossed with slow-simmered minced lamb, fresh garden herbs, and aromatic Mediterranean spices	
CHICKEN CREAMY POMODORO	39
Crispy breaded chicken breast over penne pasta tossed in a velvety tomato-cream cheese sauce with Parmesan	
CREAMY BASIL CHICKEN 	38
Linguine with pan-seared chicken breast, chicken ham, blended basil pesto, and shaved Parmesan	
CLASSIC BEEF BOLOGNESE	35
Beef ragù in a rich tomato sauce, served with pasta and topped with Parmesan and basil	
ANGRY ARRABBIATA 	32
Penne, fiery tomato sauce, basil, dried red chilli, and grated Parmesan	

RISOTTO

SAFFRON SEAFOOD 	68
Squid, clams, prawns, cherry tomatoes, Parmesan, and basil	
PORCINI TRUFFLE  	52
Rich, creamy Arborio rice simmered with earthy porcini mushrooms and truffle purée, finished with crispy Parmesan	

DESSERTS *The Sweet Escape*

CHOCOLATE SPHERE BROWNIE BALL 	25
A decadent brownie ball with chocolate bavarois, toasted walnuts, 66% chocolate sauce, golden pearls, caramelised crumbles, and a dark chocolate shell	
TIRAMISU	20
A velvety treat that perfectly balances coffee and sweetness. Featuring layers of espresso-soaked ladyfingers and a rich mascarpone cream, dusted with cocoa powder	

PADDLE BOARD 12” Pizzas

KING’S PIZZA NEW 67

This pizza reigns supreme, earning its crown as a favourite at every table. Every bite is a taste of indulgence worthy of a king. Topped with tomato sauce, shredded mozzarella and cheddar, beef ragout, anchovies in olive oil, pepperoni, capsicum, and cherry tomatoes

FRUTTI DI MARE NEW 68

Salmon, prawns, squid, and crab meat baked with shredded mozzarella, onions, and coriander

THE TRUFFLE 58

Indulgent amalgamation of black truffles, seasonal mushrooms, and truffle oil

SPICED LAMB QEEMA 49

Layered with tomato sauce, melted mozzarella, and fresh coriander

PEPPERONI PICANTE 55

Beef pepperoni, roasted bell peppers, and cheddar

FOUR CHEESE NEW 48

Four-cheese blend of mozzarella, fontina, Parmesan, and cheddar, drizzled with a decadent walnut honey dressing

BARBECUBE CHICKEN 45

Chunky barbecued chicken, onion, jalapeño, cheddar, shredded mozzarella, and fresh coriander

ALOHA SLICE NEW 42

Chicken ham, duck bacon, pineapple chunk, capsicums, and shredded mozzarella

CLASSIC MARGHERITA 35

Tomato, mozzarella, and aromatic basil

BURGERS, SANDWICHES & SLIDERS

THE WAGYU NEW 118

Premium Wagyu beef, Gruyère cheese, and truffle paste, served with truffle-coated fries for an indulgent experience

CRAB SLIDERS NEW 58

House-made lump crab patty with zesty lime aioli, served in a buttery brioche bun

CLASSIC WAGYU SLIDERS NEW 49

Wagyu patties, cheddar, and caramelised onion

SMASHED BEEF 39

Caramelised bacon and onion, lettuce, sliced tomato, and cheese sauce, served with fries

THE Q CLUB 38

Layers of chicken, ham, crispy bacon, fried egg, mixed lettuce, tomato, and melted cheese, served with fries

GRILLED CHICKEN STACKS NEW 29

A trio of juicy, pan-seared chicken patties layered with melted cheese, crisp lettuce, and fresh tomatoes



📍 The Exchange TRX
📍 Pavillion, Kuala Lumpur

