



Breakfast, Lunch & Dinner Menu

*Monday - Sunday / 09:30 am to 08:30 pm
(Last order at 7.30 pm)*

We accept reservation for buffet lunch and dinner

Sentosa residence can enjoy 10% discount (Need to provide Sentosa Residence Card as proof)

No promotion deals can be used on public holidays & eve's

All Prices are subjected to 10% service charge and 8% GST

31 Ocean Way, 01-07 Quayside Isle, Sentosa Cove, Singapore - 098375. Miska café Tel no. 6339 0903



HOW TO ORDER

01

Pick a seat

Please wait to be seated if there's no seat available

02

Order & Pay at Counter

Inform us your table number clearly

03

Food will be sent to your table

According to the table number given

All day breakfast, lunch & dinner menu last order 7:30 pm and close 8:30 pm

*Once you have placed your order, please do not shift to another table as we will send your order to the table number given. Kindly inform our staff first before you do so.

*Do leave us a review via our Google location / TripAdvisor / Facebook / Instagram.



No Pork, No Lard.

MEXICO LO QUAYSIDE ISLE

THE BESTS START FOR YOUR DAY

STARTER GOOD FOR SHARING

Taco Pizza

\$ 17.00

9" thin crust pizza, cream cheese sauce, carne molida, taco topping, lechuga, tomato, queso, cilantro.

Crispy Chicken Flautas

\$ 18.00

6pcs spring roll wrap, filling minced chicken with queso, lechuga, red pickle cabbage, pico de gallo, guacamole sauce, cilantro, lime wedge.

Carne Asado Nachos With Tzatziki Sauce

\$ 16.50

Tortilla chips, carne asada, tomato, onion, jalapeno slice, cilantro, served with tzatziki sauce and nachos cheese.

Hot Sweet And Spicy Wings

\$ 16.00

spicy siracha fried chicken wings 8pcs, cilantro, sesame seed and lime wedge

Green Pea Falafel (V)

\$ 15.00

Falafel ball served with pico de gallo and hummus, and chopped fresh herbs.

Crispy Calamares

\$ 15.00

Deep fried squid rings, homemade tartar dressing, lemon wedge.

Truffle Fries

\$ 15.00

Straight cut fries tossed with truffle oil, dried oregano, parmesan cheese with Tartar Sauce.

Hummus Mediterranean (V)

\$ 15.00

Purred chickpea, tahini paste, lemon, garlic, black olive slice, olive oil, paprika, sprinkle on some fresh herbs, serve with pita bread.

Babaganoush (v)

\$ 15.00

Roasted Eggplant, Sesame seed paste, cucumber slice, carrots slice, tomato slice paprika chop parsley, served with pita bread.

WRAPS & BURRITOS

Vegetarian Burrito (V)

\$ 18.00

Remain lettuce, refried beans, avocado, fresh pico de gallo.

Breakfast Burrito

\$ 18.00

Scramble egg, tomato, avocado, sausage, queso, cilantro.

Mexican Wrap

\$ 19.00

Burrito-style wrap with marinated grilled chicken, melted cheddar cheese, rice, tomato black beans, jalapeno, pickles, garlic, onion

Falafel Wrap (V)

\$ 19.00

Deep fried Falafel ball, wrapped with tomato, corn and thin slices of onion. lemon mustard dressing.

Greek Wrap (V)

\$ 18.00

Shredded feta cheese, green salad mix, cucumber, tomato, kalamata olives, dried herbs oregano, lemon mustard dressing.

Avocado Wrap

\$ 19.00

Grilled Chicken breast, tuna chunks, or halloumi cheese, black bean, tomato salsa, romaine lettuce.

Doner Wrap

\$ 19.00

grilled chicken slice / beef slice / lamb kofta, romaine lettuce, tomato, slice onion, tzatziki sauce.

Greek Grilled Chicken Wrap

\$ 19.00

Hummus, grilled chicken, tomato, lettuce, feta cheese, cucumber, kalamata olives.

Barbecue Chicken Wrap

\$ 19.00

Grilled chicken, mushrooms, lettuce, tomato, hoisin sauce.



TACOS

our tacos are homemade soft whole white tortillas 6" inches, and freshly baked daily. Filled with avocado, Pico de Gallo, cilantro and guacamole with cheese.

Shrimp Tacos	\$ 18.00
Pollo/Chicken Tacos	\$ 17.00
Carne Asada Tacos	\$ 19.00
Lamb Kofta Tacos	\$ 18.00
Grilled Haloumi Cheese Tacos	\$ 19.00



TORTAS / SANDWICH & BURGER

WITH TORTILLAS CHIP OR FRIES

Classic Hamburger \$ 23.00

Brioche buns, lettuce, tomato, onion, gherkins, cheddar cheese slice, with special sauce.

Beef, Chicken, Lamb kofta



Tortas / Sandwich \$ 19.00

Toasted whole meal bread, cheddar Cheese, tomato, cucumber, lettuce, mayo.

Bacon, Ham, Scramble Egg, Tuna Chunks



RICE BOWL

\$ 19

Arroz Amarillo (yellow rice), mix salad, tomato, cucumber, red cabbage pickles, lemon wedge.

- 1) Rib-eye steak slice with avocado and black pepper sauce.
- 2) Salmon with tomato salsa and tartar sauce.
- 3) Lamb chop with hardboiled egg and black pepper sauce.
- 4) Breaded chicken with hardboiled egg and teriyaki sauce.
- 5) Pollo flautas / spring roll minced chicken with mango tomato salsa.
- 6) Mexican chicken with guacamole.



SALAD

Tacos Salad Vegetable (V) \$ 23.00

Mix salad, tortilla chips, tomato cherry, black beans, capsicum, avocado, jalapeno, queso, corn, and ranch dressing avocado on the side.

Greek Salad (V) \$ 21.00

Cucumber, cherry tomato, capsicum, onion, feta cheese, black olives, avocado slice dried oregano, house lemon mustard dressing.

Falafel Salad (V) \$ 25.00

Deep fried falafel ball, lettuce, feta cheese, cherry tomato, pumpkin seed, corn, red onion, lemon dressing

Salmon Avocado Salad \$ 25.00

Grilled salmon, lettuce, avocado, cucumber, capsicum, grated boiled egg, cherry tomato, red onion, lemon mustard dressing.

Walnut Cranberry Salad \$ 21.00

Mixed salad, walnut, cranberry, cucumber, cherry tomato, grilled chicken breast, balsamic dressing and bell pepper.



PLATTER FAJITAS

Tortilla wrap 5pcs, Lechuga, capsicum, onion, Pico de Gallo, slice avocado, jalapeno slice, queso, guacamole, sour cream, cilantro, lime wedge,

Platter Chicken Fajitas \$ 41.00

Platter Roast Beef Fajitas \$ 46.00



GRILLED MEAT

Select with 2 side, mashed potato / mix salad / arros amarillo(rice). Sauce on the side

Grilled Prime Rib-Eye Steak 250gm \$ 39.00

Lamb Shank slow cooked with mint yoghurt (350gm.) \$ 38.00

Roasted Half Chicken \$ 26.00

Grilled Lamb Chop (5pcs) \$ 37.00

Grilled Chicken Fillet \$ 24.00

Mix Meat Grill \$ 71.00

Marinated grilled chicken, lamb cutlet, rib-eye steak, chicken sausage, served sweet corn and baby potato, fries, pepper sauce and homemade spicy sauce, chimichurri sauce

GRILLED SEAFOOD

Select with 2 side, mashed potato / mix salad / arros amarillo(rice). Sauce on the side

A La Parrilla Calamar \$ 28.00

Plank grilled Salmon Fillet \$ 34.00

Grilled KING Prawns (5pcs) \$ 38.00

Deep fried fish fillet \$ 26.00

Mix Seafood Grilled \$ 65.00

A mix of marinated & grilled salmon, fish fillet, squid, king prawns, tartar sauce, chimichurri sauce, lemon wedge and served with baby potato, corn on cob, and fries.



KIDS MENU

Kids Fish and Chips	\$ 16.00
Nuggets	\$ 16.00
Kids Banana Pancake	\$ 15.00
Kids Mini Pizza, Margarita, Hawaiian, Peperoni	\$ 17.00
Kids Spaghetti Bolognese	\$ 15.00
Kids Carbonara	\$ 15.00



PIZZA | 12 INCHES

Spicy pizza (chicken, beef, lamb) \$ 23.00

Homemade pizza sauce, sweet chilli sauce, mozzarella cheese, red/green capsicum, green chili and black olives. Parmesan cheese.

Chicken Mediterranean Pizza \$ 24.50

Homemade pizza sauce, chicken breast, heart of artichoke, cherry tomato, red onions, black olives, feta cheese, mozzarella & bell pepper.

Supreme Pizza \$ 24.50

Homemade pizza sauce, mozzarella cheese, chicken sausage, bacon, mushroom, red/ green capsicum & black olives.

Pepperoni \$ 21.50

Homemade pizza sauce topped with mozzarella cheese & beef pepperoni.

Turkey Mushroom \$ 22.00

Homemade pizza sauce topped with mozzarella, smoked turkey bacon & mushroom, capsicum, parmesan cheese.

BBQ Chicken Pizza \$ 23.00

BBQ Sauce mozzarella cheese, chicken, topped mushrooms & capsicum. Parmesan cheese.

Seafood Pizza \$ 24.00

Homemade pizza sauce, mozzarella cheese topped with prawn & squid, black slice, capsicum, parmesan cheese.

Hawaiian Pizza \$ 22.00

Homemade pizza sauce topped with turkey ham, pineapple chunks & mozzarella.



Beef Burger Pizza \$ 24.00

Homemade pizza sauce, topped with mozzarella, minced beef, sliced tomato, sliced white onion, chef choice.

Margarita (V) \$ 20.00

Homemade Pizza Sauce topped with mozzarella cheese, slice tomato & fresh basil.

Fresh Garden Pizza (v) \$ 23.00

Homemade pizza sauce, mozzarella cheese, mushroom, red/yellow & green capsicum, black olives & pineapple, broccoli.

Four Cheese (V) \$ 23.00

Homemade pizza sauce, topped with mozzarella cheese, halloumi, cheddar and parmesan.

Roquette Pizza (V) \$ 20.00

Homemade pizza sauce topped with mozzarella cheese, roquette & grated parmesan.

Greek Pizza (V) \$ 23.00

Homemade pizza sauce, mozzarella cheese, feta cheese, kalamata olive, onions, garlic, capsicum, parmesan cheese, and oregano dry herbs.



BRUNCH / BREAKFAST

Huevos Rancheros

\$ 18.00

Pita bread medium, homemade salsa ranchera, sunny side up egg, slice avocado, cilantro, mix salad.

Breakfast Bowl

\$ 18.00

Hummus, poach egg or hardboiled egg, spinach, button mushroom, olive, tomato. Side pita bread.

Mediterranean Breakfast

\$ 24.00

Sunny side up egg, grilled chicken sausage, turkey bacon, haloumi cheese, baked bean, mushroom, fries, mix salad and toasted rye bread.

Classico Eggs Benedict

\$ 17.00

English muffin, poached eggs, smoked turkey breast ham slice, turkey bacon slice, chili jam, hollandaise sauce, paprika, dill, mix salad.

Shakshuka mini bowl (V)

\$ 18.00

Oven-baked eggs, roasted stewed tomato, feta cheese, bell peppers, onion, slice avocado, topped fresh herbs, toasted rye bread, and side salad.

HALLOUMI AND EGG AVOCADO (v)

\$ 00.00

Grilled halloumi cheese, Sunny side-up eggs, sauteed spinach, tomatoes & mushroom. Slice avocado Served with Pita bread.

Savory Mexican Waffle

\$ 18.00

Waffle, poached egg, smoked salmon, pico de gallo with corn black beans, hollandaise sauce, mix salad.

Pancakes

\$ 16.00

Plain or blueberry buttermilk pancakes with fresh bananas, whipped cream and maple syrup, topped with fresh fruits.

Norwegian Breakfast

\$ 18.00

Norwegian smoked salmon, scrambled eggs, mix salad, slice avocado, lemon wedge, served with pita bread.



SIZZLING HOT PLATE

Side with buttered vegetable and corn cob topped with spring onion and sesame seed

Sizzling Mix Seafood

\$ 25.00

Sizzling Stuffed So Tong

\$ 25.00

Sizzling Teriyaki Chicken

\$ 23.00

Sizzling Steak Fajitas

\$ 27.00

Sizzling Sweet Spicy Garlic Prawn

\$ 35.00



PASTA

WITH TORTILLAS CHIP OR FRIES

Pesto Pasta (V)

\$ 19.00

Fettuccine pasta tossed in homemade pesto sauce, tomato cheese, parmesan cheese and basil.

\$6 add grilled prawn / -\$6 smoked salmon / -\$6 add grilled chicken -\$5 add gilled mushroom

Aglio Olio Pasta (V)

\$ 18.00

Spaghetti pasta, tossed in virgin olive oil, garlic, Chili flakes, fresh basil topped with parmesan cheese.

\$6 add grilled prawn / -\$6 smoked salmon / -\$6 add grilled chicken -\$5 add gilled mushroom.

Carbonara Pasta

\$ 18.00

Turkey ham, creamy sauce, topped with parsley, and parmesan cheese.

\$6 add grilled prawn / -\$6 smoked salmon / -\$6 add grilled chicken -\$5 add gilled mushroom

Arrabiata Pasta

\$ 19.00

Penne pasta, marinara sauce, black olive, cherry tomatoes, with parmesan cheese, chopped parsley.

\$6 add grilled prawn / -\$6 smoked salmon / -\$6 add grilled chicken -\$5 add gilled mushroom

Bolognese Beef

\$ 22.50

Spaghetti pasta, homemade beef meaty, tomato sauce topped with parmesan cheese and fresh parsley.

Chicken Alfredo

\$ 24.00

Fettuccine pasta tossed in mushroom creamy sauce with grilled chicken breast, chopped parsley and parmesan cheese.

Seafood Pasta

\$ 24.00

Spaghetti pasta, tail on shrimp, squid ring, serve with homemade marinara sauce, topped with parmesan cheese and chopped parsley.

ADD ON

CORN CHIPS	\$ 6.00	SCRAMBLE EGG	\$ 10.00
GRILLED TIGER PRAWN	\$ 6.00	SUNNY SIDE UP EGG	\$ 3.00
GRILLED CHICKEN	\$ 6.00	SMOKED SALMON	\$ 6.00
GRILLED BEEF	\$ 10.00	AVOCADO	\$ 6.00
PITA BREAD	\$ 3.00	ARROZ AMARILLO	\$ 6.00
PICO DE GALLO	\$ 5.00	WAFFLE	\$ 10.00
FRIES SMALL	\$ 6.00	GRILLED HALLOUMI CHEESE	\$ 6.00
SALAD MIX SMALL	\$ 6.00	BACON SLICE	\$ 6.00
CORN ON COB	\$ 5.00	HAM SLICE	\$ 6.00



DESSERTS

Raspberry Slice Cake

\$ 15.00

Raspberry Cake With Madagasca Vanilla, Topped With Vanilla Ice Cream, Marachino Cherry, Rainbow Sprinkles Candy With Caramel Syrup.



Chocolate Slice Cake

\$ 13.00

Chocolate Cake 2pcs Slice, Topped With Chocolate Or Vanilla Ice Cream, Marachino Cherry, Chocolate Chips With Hershey Chocolate Syrup.



MISKA DRINKS MENU

SOFT DRINKS

Coke	\$ 5.00
Coke Zero	\$ 5.00
Coke Light	\$ 5.00
Sprite	\$ 5.00
Rootbeer	\$ 5.00
Tonic Water	\$ 5.00
Soda Water	\$ 5.00
Ginger Ale	\$ 5.00



FRESH JUICES

Orange	\$ 8.00	Pineapple	\$ 8.00
Green Apple	\$ 8.00	Carrot	\$ 8.00
Freshly Squeezed Lemon	\$ 7.50	Red Apple	\$ 8.00
Watermelon	\$ 8.00	Mixed Juices	\$ 10.00

WAFFLE ICECREAM

Vanilla Chocolate Waffle \$ 18.00

Vanilla and chocolate ice cream, with caramel syrup, white Choco flakes and whipped cream.

Banana Waffle \$ 18.00

Waffle with fresh banana, vanilla ice cream, whipped cream and caramel sauce.

Strawberry Choco Waffle \$ 20.00

Waffle, topped with strawberry ice cream with fresh strawberry and chocolate syrup and whipped cream.

Oreo Cookies Waffle \$ 17.00

Waffle, crushed Oreo cookies with white Choco flakes and vanilla ice cream.

Berry Waffle \$ 21.00

Waffle topped with vanilla ice cream with fresh strawberry & blueberries, whipped cream.

Choco Blast Waffle \$ 18.00

Waffle topped with chocolate ice cream, M&M's, chocolate chip cookies, whip cream & chocolate syrup.

Nutella Waffle \$ 18.00

Waffle, topped with vanilla & chocolate ice cream with Choco syrup & Nutella dip on side.

Waffle Sprinkles \$ 19.00

Waffle topped with vanilla, strawberry & chocolate ice cream with Choco syrup, and colourful hundreds and thousands sprinkles.



MISKA

SUPER COFFEE

COLD DRINKS

	HOT	COLD
Espresso Single shot infusion.	\$ 5.00	-
Double Espresso. Double shot infusion.	\$ 6.00	-
American / long black Double shot with hot water.	\$ 5.50	\$ 6.00
Flat white Double shot with creamy steam milk.	\$ 6.00	\$ 7.00
Latte Single espresso with creamy steamed milk in a cup.	\$ 6.00	\$ 7.00

	HOT	COLD
Hot chocolate Choco hazelnut flavored chocolate drink with steamed milk.	\$ 7.00	\$ 10.00
Ice caramel latte Caramel sauce, caramel syrup, single espresso with milk.	\$ 9.00	\$ 12.00
Mochas Double espresso with chocolate syrup, steamed milk, topped with milk froth with chocolate powder.	\$ 6.00	\$ 8.00
Cappuccino Double espresso with steamed milk, topped with milk froth with chocolate powder.	\$ 6.00	\$ 8.00



TEA

	HOT	COLD
English breakfast	\$ 5.00	-
French earl grey	\$ 6.00	\$ 5.00
Pepper mint	\$ 6.00	\$ 5.00
Lemon tea	\$ 6.00	\$ 5.00



SMOOTHIES ALL-TIME FAVORITE

Mango strawberry Mango & strawberry, Greek yoghurt, milk.	\$ 14.00
Banana berries Fresh banana & berry puree ice blended with Greek yogurt & milk.	\$ 14.00
Strawberry smoothie Straw puree blended with Greek yogurt and milk.	\$ 14.00
Mango banana smoothie Mango & fresh banana, ice blended with milk.	\$ 14.00
Mango smoothies Mango puree yogurt, milk.	\$ 14.00





MILKSHAKES

Vanilla milkshake \$ 15.00

Vanilla ice cream, milk powder & fresh milk.

Strawberry Milkshake \$ 15.00

Strawberry ice cream, milk powder & fresh milk.

Chocolate Milkshake \$ 15.00

Chocolate ice cream, milk powder & fresh milk.



FLOAT

Ice Caramel Latte Float \$ 12.00

Caramel sauce, caramel syrup single espresso milk & vanilla ice cream

Latte Float \$ 11.00

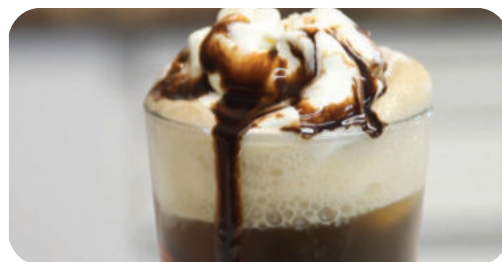
Single shot espresso, creamy milk, ice, topped with vanilla ice cream.

Coke Float \$ 10.00

Coke with ice topped vanilla ice & Choco syrup.

Sprite Float \$ 10.00

Sprite with ice, topped with vanilla ice cream.



BOOZE

DRAUGHT BEER

Paulaner lager \$ 13.00

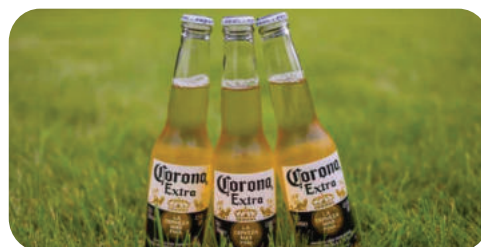
Geissshugel \$ 13.00



BOTTLE BEERS

Corona \$ 13.00

Moritz \$ 13.00



WINES

WHITE WINES

Bianco venetto (Italy) \$9.90 / 48

Sauvignon blanc (Malborough) \$13 / 69

Chardonnay (Chile) \$14 / 71



RED WINES

Roso Veneto (Italy) \$9.90 / 48

Pinot Noir (Malborough) \$13 / 69

Crianza (Rioja alta) \$14 / 71





Scan to download the menu



miskacafe



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No Pork, No Lard.