



Mediterranean Restaurant

Lubu use the best quality produce to create a healthy nutritious menu, drawing inspiration from the great cuisines of Europe & The Mediterranean. Whenever possible all our breads, pickles, cheeses, pastas, preserves, syrups & stocks are made on site from scratch. All dishes are cooked to order and nothing is reheated in a microwave oven. In true Mediterranean fashion we recommend selecting several dishes and sharing them together. Many dishes are available as small portions and a

Children's Menu is available on request. Wherever possible we will cater to your child's request.

Lubu is open for Breakfast, Lunch, Dinner, Tapas, Drinks & Coffee from 8.30am– 10pm 7 days a week.

All prices are in VND and include VAT, There is no service charge however tips are always appreciated.

Tapas

Marinated Jumbo Green Olives (VE) 100,000

Hot Roasted Salted Almonds (VE) 80,000

Patatas Bravas; Spicy Fried Potatoes with Harissa & Aioli (V) 110,000

Manchego Cheese with Truffle Honey and Lavoche Bread (V) 180,000

Baked to Order Pita Bread with Hummus & Zhooug (VE) 100,000

Spiced Chickpea & Spinach Koftas with Tahini, Honey & Kefir Dipping Sauce (V) 100,000

Cypriot Salad of Grilled Haloumi Cheese, Tomatoes, Black Olives & Basil (V) 200,000

Boquerónes; Pickled White Anchovies with Roasted Peppers & Parsley Oil 160,000

Pulpo a Feria; Char-Grilled Giant Octopus with Lemon & Spanish Paprika 160,000

Buñuelos; Deep Fried Zucchini & Feta Fritters with Minted Kefir (V) 100,000

Chicken & Dill Skewers with Harissa & Lemon 120,000

Crispy Fried Cuttlefish with Tamarind & Coriander Sauce 160,000

Chorizo Cooked in Red Wine with Garlic, Onion, Parsley & House Baked Bread 140,000

Morcilla; Black Pudding with Roasted Peppers & Cumin Aioli 150,000

Albóndigas; Spicy Spanish Meatballs in a Rich Tomato Sauce 150,000

Coca; Baked Catalan Flat Bread with Boquerónes, Eggplant & Peppers 120,000

Serrano Ham, Drizzled in Olive Oil with House Baked Bread 280,000

36 Month Iberico De Bellota Serrano Ham (100g) 950,000

Souvlaki

(All Pita Bread are made freshly to order)

Chicken; Tender Marinated Chicken, Hummus, Tomato, Cucumber, Garlic Sauce & Zhooug with Fresh Pita 180,000

Lamb; Marinated Spicy Lamb Leg, Hummus, Tomato, Cucumber, Minted Kefir, Pickled Chili, with Fresh Pita 220,000

Vegetarian; Chickpea Koftas, Feta, Olives, Tomato & Cucumber & Tahini, Kefir & Honey Sauce with Fresh Pita (V) 200,000

Salads

Verano Salad of Mixed Beans, Fresh Herbs, Pickled Artichokes, Cherry Tomatoes, Peppers, Cucumbers (VE) 200,000
Village Salad of Tomatoes, Cucumber, Black Olives, Pearl Barley, Watercress, Mint & Feta Cheese (V) 170,000/ 220,000
Salad of Roasted Cauliflower, Chickpeas, Toasted Cashews, Red & White Quinoa & Fresh Herbs (VE) 220,000
Middle Eastern Fattoush Salad of Tomato, Cucumber, Black Olives, Mint, Pita Croutons & Spiced Yoghurt Dressing (V) 180,000

Starters

(Many dishes are also available as main courses)

Smoked Tasmanian Ocean Trout with Radish, Mustard Leaf Sprouts & Verjuice Dressing 280,000
Zucchini, Ricotta & Mint Fritters with Soured Cream & Lemon (V) 180,000 *(with Smoked Salmon add 120,000)*
House Made Butternut Squash & Ricotta Gnocchi with Toasted Walnuts & Spinach Sauce (V) 240,000/ 280,000
Grilled Tiger Prawns with Smokey Eggplant, Fennel, Feta Cheese, Sesame Seeds & Mint 260,000/ 300,000
Fresh Cavaletti Pasta with Italian Sausage, Tomato, Kalamata Olives & Marjarom 260,000/300,000
Spicy, Slow Roasted Iberico Pork Belly, Watermelon, Mint, Coriander & Sesame 280,000

Main Courses

Char-Grilled Yellow Fin Tuna Steak, with Red & Yellow Pepper Caponata 400,000
Pan Fried Faroe Islands Salmon Fillet, Cauliflower & Almond Skordalia, Pickled Fennel, Wild Salmon Roe 450,000
Five Spice Duck Breast, Bulgur, Swiss Chard, Kalamata Olives, Almonds, Orange & Cardamom Sauce (25mins) 350,000
Portuguese Style, Roasted Brined Chicken Breast with Celery, Caper & Oregano Salad (25mins) 350,000
Mushroom, Red Wine & Thyme Ragu on Soft Polenta with Shaved Parmesan (V) 280,000

From The Grill

Grilled Australian Minute Steak with Herb Butter & Hand Cut Fries (200g) 300,000
Char-Grilled Australian Beef Tenderloin with Carrot, Ginger & Turmeric Mash & Crispy Leeks (200g) 650,000
Grilled Australian Lamb Cutlets with Roasted Cauliflower, Hazelnut & Red Pepper Muhammara 400,000

Family Style Dishes To Share

Cape Byron Black Angus Beef Tomahawk Chop with Anchovy Butter *(Approx 1kg, For 4-6 Persons, 90 mins)* 230,000/100g
Roast Organic Salt Bush Lamb Leg with Roast Potatoes & Vegetables *(Approx 2.5-3.5kg, For 8-10 Persons, pre-order 24hrs)* 2,600,000
Paella Mixta; Chorizo, Chicken, Prawns, Mussels, Peppers, Saffron *(For 6- 8, Persons, pre-order 1hrs)* 1,200,000
Kleftico; Cypriot Style Roast Goat Shoulder, Roast Oregano & Garlic Potatoes *(For 2-3 Persons, pre-order 24hrs)* 1,050,000

Sides

Peas with Bacon 80,000	Roast Vegetables with Minted Kefir Yoghurt 80,000	Green Salad 30,000
Tomato, Cucumber & Mint Salad 60,000	Hand Cut Fries, Parsley & Sea Salt 80,000	House Baked Bread with Butter 20,000
Cous Cous Tabouleh 60,000	Chickpea, Spanish Onion, Tomato & Sumac Salad 60,000	

