



TIKI

**DINNER
MENU**





OUR AIM IS TO
INTERTWINE VIBRANT
EXOTIC INGREDIENTS
WITH LOCAL &
MEDITERRANEAN
DELICACIES, CREATING
A TRULY UNIQUE
EXPERIENCE FOR EVERY
GUEST OF OUR TIKI
RESTAURANT.

SERVICE TIMINGS

DRINKS 17.00 - 23.00 HRS

FOOD 19.00 - 22.30 HRS



GLOSSARY OF TERMS

STARTERS & MAIN COURSES

CEVICHE - a fish dish derived from South America, consisting of raw diced fish cured in citrus and other fruits.

STEAK TARTARE - lean beef fillet bound by a pickled egg yolk and seasoned with mustard and other ingredients.

ACQUERELLO RISOTTO - is Carnaroli rice that has been aged in silos for a whole year, making the starch more stable. It's also one of the healthiest rice types to eat.

SCAMORZA - is a cow's milk cheese that comes from the south of Italy.

BAGNA CÀUDA - is a piedmont dish made from garlic and anchovies.

TAHINI - is a paste made out of toasted sesame seeds.

MARSAXLOKK - is the main fishing village on the island.

SAUCE ROBERT - a classic French brown sauce with mustard.

PASTRY

GUAVA – a widely cultivated fruit plant. It is distributed worldwide in the tropical and subtropical areas. The fruit has a light yellow or pink pulp, is eaten fresh or as a preserve. It is used in dairy and baked products.

BERGAMOT - a type of citrus fruit native to Italy. Bergamot is used for medicine and essential oils and can be blended well with Baked Goods.

CEYLON - a type of cinnamon that comes from the bark of an evergreen tree. Sri Lanka provides about 80% of the world's supply. It is a good benefit for Baked Goods and used for Crumbles.

Please note that traces of other allergens may still be present, since our kitchens handle ingredients which may contain any of these.

Please inform your server if you have any special dietary requirements or allergies.

(V) Vegetarian Dishes

(VG) Vegan Dishes

(GF) Gluten Free Dishes

(G) Dishes with No Gluten Containing Ingredients

(L) Lactose Free Dishes

(R) Recommended dishes

STARTERS

CEVICHE

sea bass, mango, kale, cucumber

(fish)

€13.50

LOBSTER TART

sweetcorn, radish, sour cream,
lime mayonnaise

(gluten, crustaceans, eggs, mustard, lactose)

€15.00

GOAT'S CHEESE

smoked honey, plums, pistachio

(gluten, eggs, nuts, lactose)

€13.50

BEEF TARTARE

Pickled egg yolk, mustard seeds, garlic cracker

(gluten, eggs, mustard)

€18.50



PASTA AND RISOTTO

FETTUCINE

Marsaxlokk red prawns, bisque, courgettes,
preserved lemon

(celery, gluten, egg, crustaceans, lactose)

Starter €17.50/ Main €20.00

SEDANINI

Ragusan sausage, pecorino romano, spinach, sage

(gluten, egg, lactose)

Starter €13.50/ Main €16.00

RAVIOLI (V) (R)

aubergine, scamorza, tomato fondue, gremolata

(gluten, egg, lactose)

Starter €16.00/ Main €18.50

ACQUERELLO RISOTTO (R)

Mediterranean clams, white onion puree,
fermented green chilli dressing

(molluscs, lactose)

Starter €17.50/ Main €20.00

MAIN COURSE

BEEF

rib eye, wild mushrooms, salt baked celeriac, jus
(molluscs, lactose)

€34.00

FREE RANGE CHICKEN

sauerkraut, pancetta lardons, bagna càuda, chicken jus
(celery, sulphites, lactose, fish)

€28.00

BARBARY DUCK

beets, baby heritage carrots, pickled mustard seeds,
Sauce Robert

(celery, sulphites, lactose, mustard)

€30.00

FISH OF THE DAY

charred leeks, fennel, vermouth sauce, parsley puree
(fish, lactose)

€30.00

VEGAN

cauliflower steak, hazelnut, fried onions,
tahini, raisin, coconut

(soya, sesame seed)

€22.00

All main courses are served with a choice of roast potatoes or fries and salad or grilled vegetables



DESSERTS

PINEAPPLE (GF)

pineapple ginger & apple chutney,
Ceylon crumble & Malaga ice cream

(gluten, eggs, lactose, nuts)

€8.25

CHOCOLATE NOIR (VG)

origin chocolate & black rum mousse, banana chutney,
honey wine gel, bitter nib soil

(gluten, eggs, lactose, nuts)

€8.25

GUAVA & LYCHEE

lime cream, vanilla bean mousse, coconut milk financier,
lychees soup, guava ganache

(gluten, eggs, lactose, nuts)

€8.75

THE MELON

walnut cake, honey mousse, melon & gin cream, wine gel

(gluten, eggs, lactose, nuts)

€8.75





BEVERAGES

MINERALS

	Small	Large
Soft Drinks	€3.00	€5.00
Diet Soft Drinks	€3.00	€5.00
Juices	€3.00	
Fresh Juices	€4.50	
Local Still Water	€2.00	€3.00
Local Sparkling Water		€3.00
Imported Still Water	€2.50	
Imported Sparkling Water	€2.50	
Ice-Tea	€3.00	
Schweppes	€3.00	
<i>Tonic Water, Ginger Ale, Soda Water, Bitter Lemon</i>		

BEERS

	Small	Large
Cisk Lager	€3.50	€6.00
Cisk Excel Lager (Low Carb)	€3.50	€6.00
Hopleaf Pale Ale 25cl	€3.50	
Blue Label Ale 33cl	€5.00	
Heineken bottle 25cl	€4.50	
Budweiser 25cl	€4.50	
Corona 35.5cl	€5.00	
Strongbow 27.5cl	€5.50	
Non-Alcoholic Beer	€3.50	

WINES BY THE GLASS

House Wine	€5.00
<i>White, Red or Rosé</i>	
Donato Chardonnay Malta	€5.50
Carissimi Cabernet Sauvignon Malta.....	€5.50
House Prosecco	€7.00

HOT BEVERAGES

Pot of Tea (1 Person)	€3.00
Pot of Coffee (1 Person)	€3.00
Americano	€3.00
Cappuccino	€3.00
Espresso	€2.75
Double Espresso	€3.75
Espresso Macchiato	€2.80
Espresso Lungo	€2.80
Latte Macchiato	€3.00
Hot Chocolate	€3.00

SPECIALITY COFFEES

Iced Coffee	€5.00
Maltese Coffee - Anisette	€6.50
Irish Coffee - Jameson Whiskey	€6.75
French Coffee - Cognac	€7.00

MILKSHAKES

Vanilla/ Chocolate/ Strawberry	€6.00
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APERITIFS

Martini Rosso, Bianco, Dry	€4.50
Campari	€4.50
Aperol	€4.50
Pimm's No.1	€4.50



VODKAS

Absolut	€5.00
Stolichnaya	€4.50
Smirnoff Red	€4.50
Belvedere	€8.00
Grey Goose	€8.80

RUMS

Bacardi	€5.00
Malibu	€4.50
Captain Morgan Black	€5.00
Captain Morgan Spice	€5.00
Captain Morgan Tiki	€5.50
Pitu	€5.00
Havana Club 7 Year Old	€6.00

GINs

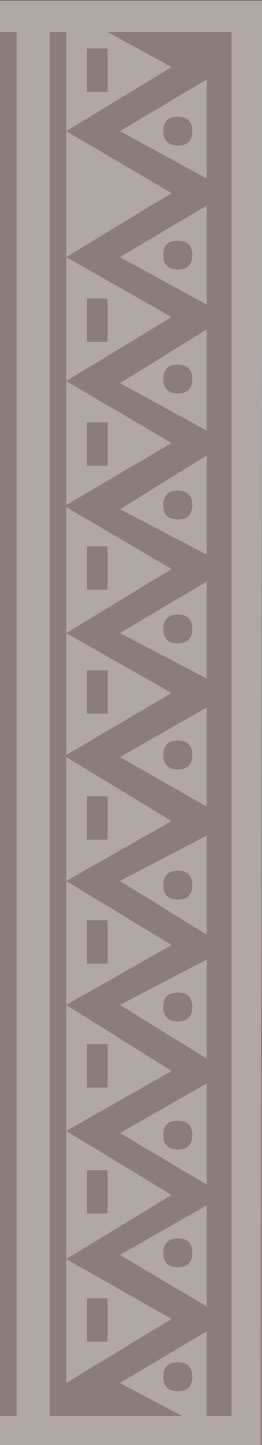
Gordon's London Dry	€5.00
Gordon's Pink Gin	€5.00
Tanqueray's Special Dry	€5.00
Bombay Sapphire	€5.50
Hendrick's	€8.50
Tanqueray Ten Premium	€8.50

TEQUILAS

Tequila Blanco	€4.50
Tequila Gold	€5.50

WHISKIES

J&B Rare	€5.00
Dewar's White Label	€5.00
Johnnie Walker Red	€5.50
Johnnie Walker Black	€8.00
Chivas Regal	€8.00
Jameson	€5.50
Jack Daniel's	€6.00
Glenfiddich 12 Year Old	€8.00
Glenfiddich 15 Year Old	€11.00



BRANDIES

Courvoisier VS	€7.50
Hennessy VS	€8.00

LIQUEURS

Cointreau	€6.00
Kahlua	€5.00
Baileys	€5.00
Amaretto Disaronno	€5.00
Frangelico	€5.00
Tia Maria	€5.00
Southern Comfort	€5.50
Blue Curaçao	€5.00
Peppermint Liqueur	€5.00
Cherry Brandy	€5.00
Apricot Brandy	€5.00
Passoa	€5.50
Peach Schnapps	€5.50

MALTESE LIQUEURS

Zeppi's Anisette	€5.00
Zeppi's Bajtra	€5.00
Zeppi's Rummien	€5.00
Zeppi's Honey	€5.00



SPARKLING WINES & CHAMPAGNES

Gellewza Frizzante Rose €19.00
Delicata Estates, Malta

Girgentina Frizzante €17.50
Delicata Estates, Malta

Prosecco Extra Dry DOC Organic €25.00
Casa Vinironia, Fossalta di Piave, Veneto, Italy

Bollinger Special Cuvee NV €90.00
Bollinger, Champagne, France

Moët & Chandon NV €94.00
Moët & Chandon, Champagne, France

WHITE WINES

Half Full

Palatino Sauvignon Blanc D.O.K...... €24.00
Camilleri Winery, Malta

Medina Girgentina €15.00 €22.00
Chardonnay I.G.T.
Delicata Estates, Maltese Islands

Ulysses Chenin €20.00 €34.00
Chardonnay D.O.K.
Marsovin Estates, Gozo

Gran Vin De Hauteville €22.00 €36.00
Delicata Estates, Malta

Victoria Heights Chardonnay DOK €32.00
Delicata Estates, Gozo, Malta

Sancerre €28.00 €45.00
Pascal Jolivet, Loire Valley, France

Gavi Di Gavi DOCG €36.00
Umberto Fiore, Piedmont, Italy

Pinot Grigio DOC €20.00 €32.00
Santa Margherita, Trentino - Alto Adige, Italy

Jacob's Creek Chardonnay €26.00
South Eastern Australia

Sauvignon Blanc €40.00
Maori Bay, New Zealand

Chenin Blanc €32.00
Leopard's Leap, South Africa

ROSE WINES

Half Full

Medina Grenache-Cabernet Sauvignon €14.00 €22.00

Delicata Estates, Malta

Odyssey Grenache-Syrah €22.00 €36.00

Marsovin Estates, Gozo, Malta

1919 Gellewza Grenache-Shiraz €34.00

Marsovin Estates, Gozo, Malta

Rose D'Anjou €24.00

Les Gardelles

RED WINES

Palatino Syrah D.O.K. €24.00

Camilleri Winery, Gozo

Palatino Cabernet Sauvignon D.O.K €24.00

Camilleri Winery, Malta

Medina Syrah Carignan Mourvedre I.G.T. €15.00 €22.00

Delicata Estates, Maltese Islands

1919 Gellewza D.O.K. €38.00

Marsovin Estates, Malta

Gran Vin De Hauteville €22.00 €36.00

Delicata Estates, Malta

Medina Cabernet Franc D.O.K. €22.00

Delicata Estates, Malta

Malbec €32.00

Alamos, Mendoza, Argentina

120 Merlot €24.00

Santa Rita, Central Valley, Chile

Zinfadel ` Woodbridge' €30.00

Mondavi, California, U.S.A.

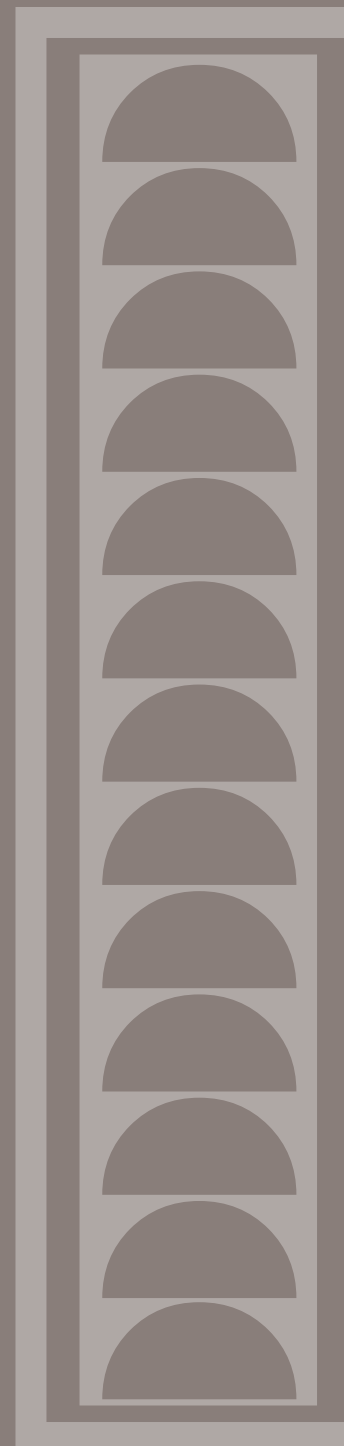
Pinot Noir €34.00

Villa Maria, Marlborough, New Zealand

SWEET WINES

Gran Vin De Hauteville Moscato €30.00

Delicata Estates, Malta



COCKTAILS

Pina Colada €8.50
White Rum, Coconut Liqueur, Coconut Syrup
Pineapple Juice, Fresh Cream

Frozen Daiquiri €7.50
Rum, Syrup from selection, Lemon Juice

Frozen Apple Margarita €7.50
Tequila, Triple Sec, Lemon Juice
Green Apple Syrup

Maltese Calypso €8.00
Rum, Bajtra Liqueur, Lemon Juice
Lemonade, Dash of Grenadine

Mojito €8.00
White Rum, Fresh Limes, Fresh Mint, Sugar
Soda Water

Long Island Iced Tea €8.50
Vodka, Tequila, White Rum, Cointreau, Gin
Lemon Juice, Cola

Maleficent Iced Tea..... €8.00
Vodka, Tequila, White Rum, Gin, Blue Curacao
Sour Mix, Lemon Juice, Lemonade

Blue Hawaiian €8.50
White Rum, Coconut Rum
Blue Curaçao Syrup, Pineapple Juice, Cream

Excelsior Delight €8.00
Vodka, Passoa Liqueur, Strawberry Liqueur
Orange Juice, Grenadine

Blue Ocean €7.50
Tequila, Midori, Coconut Syrup
Blue Curacao Syrup, Fresh Lime

COCKTAILS & NON ALCOHOLIC

Caribbean Cruise €6.00
Blue Curaçao Syrup, Coconut Syrup
Pineapple Juice, Fresh Cream

Virgin Colada €6.00
Coconut Syrup, Pineapple Juice,
Fresh Cream

Sunset €5.50
Orange Juice, Pineapple Juice .
Lemon Juice, Grenadine

Virgin Cucumber Gimlet €6.00
Soda Water, Muddled Cucumber
Sugar Syrup, Fresh Lime

