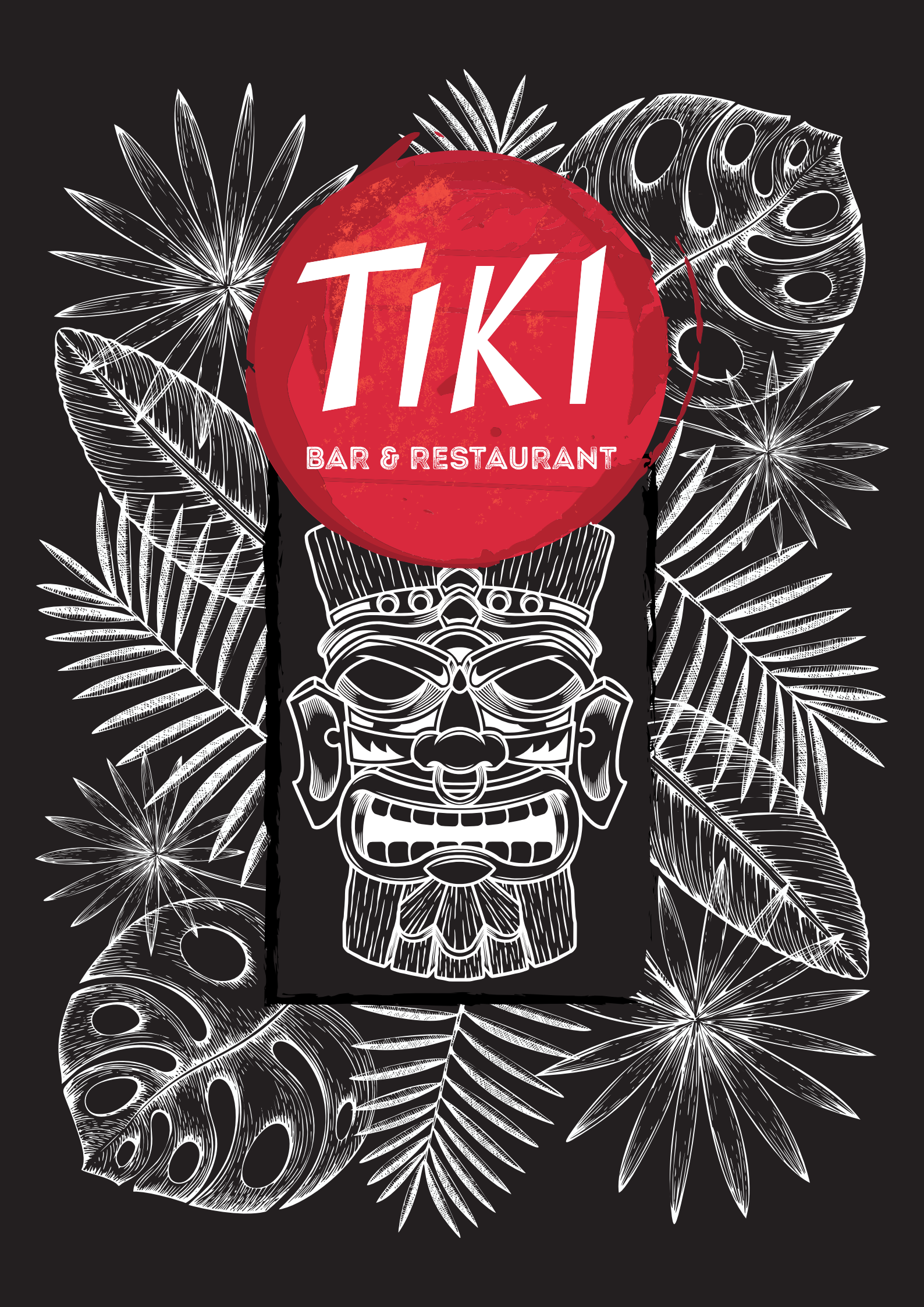


The image features a central logo for 'TIKI BAR & RESTAURANT'. The word 'TIKI' is in large, white, bold, sans-serif capital letters, set against a red circular background with a textured, slightly distressed appearance. Below it, 'BAR & RESTAURANT' is written in a smaller, white, sans-serif font. The entire logo is centered on a black rectangular background. Surrounding this central element is a detailed white line-art illustration on a black background. The illustration includes several tropical leaves, including palm fronds and large monstera leaves with characteristic holes. In the center of the illustration, below the logo, is a stylized Tiki mask with a wide, toothy grin, a large nose, and a crown-like headpiece. The overall aesthetic is retro and tropical.

TIKI

BAR & RESTAURANT

WELCOME

TO TIKI RESTAURANT

*Where the tide meets your table.
Anchored beside the harbour and kissed by the
ocean breeze, Tiki Restaurant isn't just a place
to eat – it's a destination. Inspired by the rhythm
of the sea and the spirit of island hospitality, our
menu is a voyage through bold flavours, fresh
catches, and crafted cocktails that channel the
energy of the coast.*

*Here, time slows down. Waves set the pace.
And every bite brings you closer to that barefoot,
sun-drenched feeling – whether you're feasting on
flame-grilled seafood or sipping something chilled
under the stars.*

THIS ISN'T JUST FOOD.
IT'S A SHORELINE STATE OF MIND.



STARTERS

BEEF TATAKI (R)

Black sesame paste, leeks, soy glaze, honey
(soy, sesame)

€15.00

RED SNAPPER

Cucumber gazpacho, vermicelli, lime, chili oil
(fish, gluten)

€15.00

OCTOPUS (R)

Horseradish foam, baby beets
(molluscs, lactose)

€15.00

PUMPKIN TART (V)

Summer pumpkin, brie, pecans, baby spinach
(gluten, lactose, nuts)

€13.00

PASTA & RISOTTO

TAGLIATELLE

flaked sea bass, lilliput capers, home-made bottarga
(gluten, fish, lactose, egg)

Starter €15.00/Main Coures €20.00

GNOCCHETTI

beef ragu, truffle, pecorino Romano
(gluten, lactose, celery, egg)

Starter €15.00/Main Coures €20.00

RAVIOLI (R)

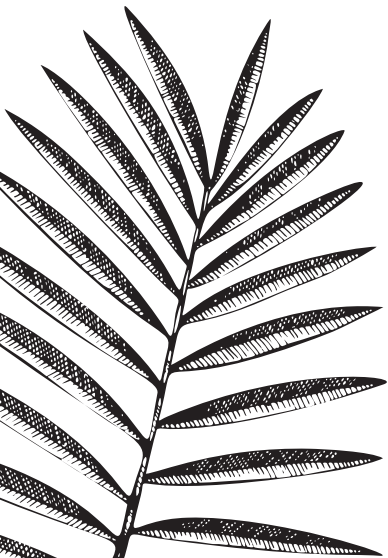
red prawn filling, pistachio and guanciale
(gluten, crustaceans, nuts, lactose, egg)

Starter €17.00/Main Coures €22.00

ACQUERELLO RISOTTO (V)

tomato risotto, peppered ġbejna, crispy kale
(lactose)

Starter €14.00/Main Coures €17.00



MAIN COURSE

PORK PLUMA (R)

Black radish, celeriac remoulade, hazelnut and miso sauce
(soy, lactose, nuts, celery)

€32.00

FREE RANGE CHICKEN

Breast, gem lettuce, peas and pancetta lardons,
vin Jaune sauce
(lactose, celery, sulphites)

€28.00

RIB EYE

Glazed heritage carrots, cavolo nero, cardamom and carrot puree,
beef jus
(lactose, celery, sulphites)

€36.00

FISH OF THE DAY (R)

Market fish, caper, shallot and anchovy emulsion, fennel
(fish, lactose)

€30.00

VEGAN POLENTA STEAK (V)

Tamarind glaze, coconut, yuzu, roses
€20.00

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



DESSERT

THE BREAD PUDDING (R)

New Orleans style bread pudding served with bourbon sauce, vanilla ice cream, pineapple gel and cinnamon biscuit

(gluten, lactose, eggs, nuts)

€7.50

THE PECAN

Maple & usulután chocolate pecan, buttery biscuit, flor di latte ice cream, chocolate sauce with triple cook pecans

(gluten, lactose, eggs, nuts)

€7.50

BANANA FOSTER CRUMBLE GF

Roasted banana enhanced with dark rum, cinnamon crumble, caramel ice cream and salted caramel sauce.

(nuts, soya, peanuts, lactose, eggs)

€7.50

PRALINE BROWNIE (R)

Rich chocolate brownie, chocolate sorbet, pear gel, sesame brown sugar crunch

€7.50

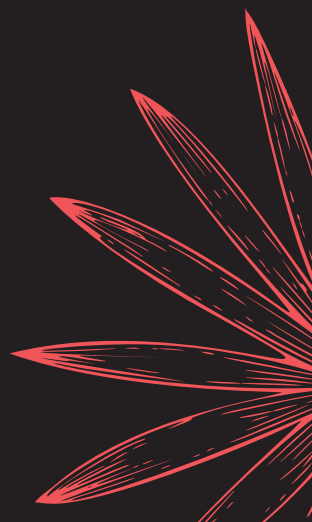
*Kindly inform your server of any food allergies. Patrons with special dietary requirements or allergies who wish to know the ingredients of any
(Please note that our kitchens are not gluten and nut free)*

(V) Vegetarian Dishes (GF) Dishes with No Gluten Containing Ingredients

(L) Lactose Free Dishes (R) Recommended dishes

- *Usulután Chocolate: A characterful, dynamic aromatic chocolate with a woody tobacco-like aroma. It starts strongly with a nutty roasted profile, giving way to the gentle acidity of cherries and plums. Ripe apricots and peach notes arrive with a touch of jasmine as company. Ending with an addictive clean sweet and sour finish.*

- *Praline : a cooked mixture of sugar, nuts, and vanilla, often ground to a paste for use as a pastry or candy filling, analogous to marzipan; also, a sugar-coated almond or other nutmeat.*



BEVERAGE MENU & WINE

HOT BEVERAGES

Pot of Tea (1 Person)	€3.00
Pot of Coffee (1 Person)	€3.50
Americano	€3.00
Cappuccino	€3.50
Espresso	€2.50
Double Espresso	€3.50
Espresso Macchiato	€3.50
Espresso Lungo	€3.50
Latte Macchiato	€4.00
Hot Chocolate	€4.00

SOFT DRINKS

	Small	Large
Soft Drinks	€3.50	€5.50
Juices	€3.00	
Fresh Orange Juice	€5.00	
Local Still Water	€2.00	€4.00
Local Sparkling Water	€2.00	€4.00
Imported Still Water	€4.00	€5.90
Imported Sparkling Water	€4.00	€5.90
Ice-Tea <i>Lemon or Peach</i>	€3.00	
Thomas Henry Ale	€3.50	
Mixer	€2.50	
Cordial	€1.00	

BEERS & CIDERS

	Small	Large
Cisk Lager	€4.00	€6.90
Cisk Excel Lager <i>(Low Carb)</i>	€4.00	€6.90
Shandy	€4.00	€6.50
Hopleaf Pale Ale <i>25cl</i>	€4.00	
Blue Label Ale <i>33cl</i>	€6.50	
Heineken <i>25cl</i>	€4.50	€6.90
Budweiser <i>25cl</i>	€4.50	€7.00
Corona <i>35.5cl</i>	€6.00	
Guinness <i>44cl</i>	€8.00	
Strongbow <i>27.5cl</i>	€8.00	
Non-Alcoholic Beer	€4.00	

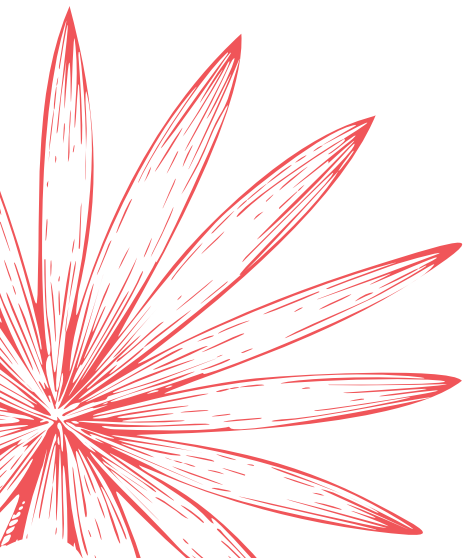
SMOOTHIES

(Gluten Free, Vegan)

JOY	€6.50
Pear, Peach, Banana, Strawberry	
BALANCE	€6.50
Mango, Pineapple, Banana	
ANTIOXIDANT	€6.50
Banana, Pineapple, Sour Cherry	
IMMUNITY	€6.50
Black Currant, Apple, Mango	

MILKSHAKES

Chocolate	€5.00
Strawberry	€5.00
Vanilla	€5.00



WINES BY THE GLASS

House White Wine	€7.00
House Red Wine	€7.00
Donato Chardonnay	€7.00
Carissimi Cabernet Sauvignon	€7.00
House Prosecco	€7.50
Moet et Chandon Quarter Bottle	€22.50

APERITIF 4cl

Pimm's No 1	€5.40
Martini Bianco	€4.80
Martini Rosso	€4.80
Martini Dry	€4.80
Campari	€4.80
Aperol	€4.80
Pernod	€5.40
Cynar	€4.80
Pastis	€6.00

VODKA 4cl

Absolut	€4.80
Smirnoff Red	€5.40
Belvedere	€13.00
Grey Goose	€13.00

RUM 4cl

Bacardi	€5.40
Captain Morgan Black	€4.80
Captain Morgan Spiced	€4.80
Malibu	€4.50
Havana Club 3 Años	€4.80
Havana Club 7 Años	€12.00

GIN 4cl

Bombay Sapphire	€6.50
Tanqueray Special Dry	€5.40
Tanqueray Ten Premium	€10.50
Gordon's London Dry	€5.40
Gordon's Pink	€5.40
Beefeater	€5.40
Hendrick's	€8.50
Monkey 47	€10.00

TEQUILA 4cl

Tequila Blanco	€6.00
Tequila Gold	€7.20

BLENDED WHISKY 4cl

Johnnie Walker Red	€6.00
J&B Rare	€6.00
Famous Grouse	€6.00
Dewar's White Label	€6.00

PREMIUM BLENDED WHISKY 4cl

Johnnie Walker Black	€8.50
Johnnie Walker Green	€13.00
Chivas Regal	€10.00
Dewar's 12 Year Old	€10.00

SINGLE MALT SCOTCH WHISKY 4cl

Glenmorangie 10 Year Old	€11.00
Glenfiddich 12 Year Old	€12.00
Glenfiddich 15 Year Old	€16.00
Laphroaig	€13.00

IRISH WHISKEY 4cl

Bushmill's	€6.60
Jameson	€6.60

BOURBON WHISKEY 4cl

Jack Daniel's	€6.50
Jim Beam	€6.50

CANADIAN WHISKY 4cl

Canadian Club	€6.00
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PORT & SHERRY 4cl

Tawny Port	€4.00
Harvey's Bristol Cream Sherry	€4.20

LIQUEUR 4cl

Cointreau	€6.60
Kahlua	€5.40
Bailey's	€5.40
Amaretto Disaronno	€5.40
Galliano	€5.40
Tia Maria	€5.00
Frangelico	€5.40
Grand Marnier	€6.60
Southern Comfort	€6.00
Cherry Brandy	€6.00
Passoa	€5.40
Blue Curacao	€5.40
Strawberry Liqueur	€5.40
Peach Schnapps	€5.40

MALTESE LIQUEURS 4cl

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

DIGESTIF 4cl

Jägermeister	€5.00
Averna	€4.50
Amaro Montenegro	€5.00
Grappa	€6.50
Fernet Branca	€4.50
Sambuca	€5.00
Limoncello	€4.50
Branca Menta	€5.00

SPARKLING WINE & CHAMPAGNE

Gellewza Frizzante Rose <i>Delicata Estates, Malta</i>	€23.00
Girgentina Frizzante <i>Delicata Estates, Malta</i>	€20.00
Prosecco Extra Dry DOC Organic <i>Casa Vinironia, Fossalta di Piave, Veneto, Italy</i>	€26.00
Asti Spumante DOCG	€32.00
Moët & Chandon NV <i>Moët & Chandon, Champagne, France</i>	€110.00
Bollinger Special Cuvée NV <i>Bollinger, Champagne, France</i>	€100.00
Veuve Clicquot NV <i>Reims, Champagne, France</i>	€110.00
Dom Perignon <i>Moët & Chandon, Champagne, France</i>	€250.00

WHITE WINE

Palatino Sauvignon Blanc D.O.K.	€26.00
<i>Camilleri Winery, Malta</i>	
Medina Girgentina-Chardonnay I.G.T.	€25.00
<i>Delicata Estates, Malta</i>	
Medina Vermentino Zibibbo I.O.K.	€25.50
<i>Delicata Estates, Malta</i>	
Isis Chardonnay	€34.00
<i>Meridiana Wines, Malta</i>	
Gran Vin De Hauteville	€35.00
<i>Viognier D.O.K.</i>	
Delicata Estates, Malta	
<i>Gran Cavalier</i>	€35.00
Sauvignon Blanc D.O.K.	
<i>Delicata Estates, Malta</i>	
Antonin Blanc D.O.K.	€38.00
<i>Marsovin Estates, Gozo</i>	
1919 White	€32.00
<i>Marsovin Estates, Malta</i>	
Sancerre	€42.00
<i>Pascal Jolivet, Loire Valley, France</i>	
Chablis	€41.00
<i>J. Moreau & Fils, Burgundy, France</i>	
Gavi Di Gavi DOCG	€36.00
<i>Batasiolo, La Morra, Italy</i>	
Pinot Grigio DOC	€34.00
<i>Santa Margherita, Trentino - Alto Adige, Italy</i>	

WHITE WINE

Inama, Soave Classico D.O.C.	€34.00
<i>Azienda Agricola Inama, Veneto, Italy</i>	
Torrontes	€27.00
<i>Bodega Norton, Mendoza, Argentina</i>	
Leopard's Leap, Chenin Blanc	€32.00
<i>South Africa</i>	
Jacob's Creek Chardonnay	€26.00
<i>South Eastern Australia</i>	
Maori Bay, Sauvignon Blanc	€38.00
<i>New Zealand</i>	
JUST 0 White Alcohol Free	€20.00
<i>Germany, NV</i>	

WHITE WINE

Medina Girgentina-Chardonnay I.G.T.	€15.00
<i>Delicata Estates, Malta</i>	
Gran Vin De Hauteville	€20.00
<i>Viognier D.O.K.</i>	
<i>Delicata Estates, Malta</i>	
Pinot Grigio DOC	€20.00
<i>Santa Margherita,</i>	
<i>Trentino - Alto Adige, Italy</i>	
Sancerre	€28.00
<i>Pascal Jolivet, Loire Valley, France</i>	
Chablis	€21.50
<i>J. Moreau & Fils, Burgundy, France</i>	

RED WINE

Full Bottle

Palatino Cabernet Sauvignon <i>Camilleri Winery, Malta</i>	€26.00
Medina Syrah Carignan <i>Mourvedre I. G. T. Delicata Estates, Malta</i>	€25.00
1919 Gellewza D.O.K. <i>Marsovin Estates, Malta</i>	€34.00
Gran Vin De Hauteville <i>Cabernet-Sauvignon Delicata Estates, Malta</i>	€30.00
Cheval Franc DOK <i>Marsovin, Malta</i>	€34.00
Antonin Noir D.O.K. <i>Marsovin Estates, Malta</i>	€35.00
Gran Cavalier Merlot D.O.K. <i>Delicata, Malta</i>	€35.00
Melqart <i>Cabernet Sauvignon-Merlot D.O.K. Meridiana, Malta</i>	€35.00
Beaujolais Villages <i>Jean Lefort, Beaujolais, France</i>	€35.00
Côtes du Rhône <i>Jean Baptiste Bejot, Rhone Valley, France</i>	€30.00
Chateauneuf du Pape <i>Mont Redon, Rhone Valley</i>	€50.00
Nero D'Avola I.G.T. <i>Torre Rracina, Sicily, Italy</i>	€28.00
Bardolino Classico D.O.C. <i>Bolla, Veneto, Italy</i>	€30.00
Valpolicella Classico D.O.C. <i>Bolla, Veneto, Italy</i>	€30.00
Chianti D.O.C.G. <i>Ruffino, Toscana</i>	€30.00
Inama Carmenere Piu <i>Azienda Agricola Inama, Veneto</i>	€38.00
Brunello di Montalcino DOCG <i>Patrizio Montalcino, Toscana</i>	€88.00
Malbec <i>Alamos, Mendoza, Argentina</i>	€32.00
Woodbridge Zinfadel <i>Mondavi, California, U.S.A.</i>	€30.00

Jacob's Creek <i>Shiraz Cabernet Sauvignon South Eastern Australia</i>	€28.00
Villa Maria, Pinot Noir <i>Marlborough, New Zealand</i>	€34.00
JUST O Red Alcohol Free <i>Germany, NV</i>	€20.00

RED WINE

Half Bottle

Medina, Syrah Carignan Mourvedre I.G.T. <i>Delicata Estates, Malta</i>	€15.00
Bolla, Valpolicella Classico D.O.C. <i>Veneto, Italy</i>	€16.00
Gran Vin De Hauteville <i>Cabernet-Sauvignon Delicata Estates, Malta</i>	€20.00

ROSÉ WINE

Full Bottle

Medina <i>Grenache-Cabernet Sauvignon Delicata Estates, Malta</i>	€22.00
Odyssey Grenache-Syrah <i>Marsovin Estates, Gozo, Malta</i>	€32.00
1919 Rosé <i>Marsovin Estates, Malta</i>	€32.00
Rosé D'Anjou <i>Les Gardelles, France</i>	€24.00
JUST O Rose Alcohol Free <i>Germany, NV</i>	€20.00

ROSÉ WINE

Half Bottle

Medina <i>Grenache-Cabernet Sauvignon Delicata Estates, Malta</i>	€14.00
Odyssey Grenache-Syrah <i>Marsovin Estates, Gozo</i>	€20.00

SWEET WINES

Full Bottle

Gran Vin De Hauteville Moscato <i>Delicata, Malta</i>	€27.00
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CLASSIC COCKTAILS

Aperol, Campari or Limoncello Spritz <i>Prosecco, Soda Water</i>	€9.50
Pina Colada <i>White Rum, Coconut Rum, Pineapple Juice, Fresh Cream, Coconut Syrup</i>	€9.50
Tropical Mai Tai <i>White Rum, Dark Rum, Triple Sec, Orange Juice, Pineapple Juice, Lime Juice, Grenadine</i>	€9.50
Long Island Ice Tea <i>Gin, Vodka, Rum, Tequila, Triple Sec, Lemon Juice, Topped up with Coca-Cola</i>	€9.50
Sex on the Beach <i>Vodka, Peach Schnapps, Cranberry Juice, Orange Juice, Grenadine</i>	€9.50
Margarita <i>(Strawberry, Passion Fruit, Mango, Kiwi or Green Apple) Tequila Blanco, Triple Sec, Lemon Juice</i>	€9.50
Mojito <i>(Strawberry, Passion Fruit, Mango, Kiwi or Green Apple) White Rum, Fresh Limes, Fresh Mint, Sugar, Soda Water</i>	€9.50
Frozen Daiquiri <i>(Strawberry, Passion Fruit, Mango, Kiwi or Green Apple) Havana 3y, Lime Juice, Sugar Syrup</i>	€9.50
Classic Negroni <i>Campari, Martini Rosso, Bombay Sapphire served with soda water upon request</i>	€9.50





Southern Cross Punch €9.50
*Southern Comfort, Bourbon Whiskey, Sugar,
Pineapple Juice, Lemon Juice, Grenadine*

The Wanderer €9.50
*Tanqueray Gin, Cinzano Bianco, Passion Fruit Syrup,
Blue Curacou, Pineapple Juice, Lemon Juice*

Excelsior Delight €9.50
*Vodka, Passoa Liqueur, Strawberry Liqueur, Orange Juice,
Grenadine*

Magazine Street €9.50
*Tanqueray Gin, Peach Schnapps, Lemon Juice, Sugar Syrup,
Soda Water*

Bourbon Street €9.50
*Orange and Cinnamon Infused Bourbon, Drambuie,
Campari, Orange Bitters, Cinnamon Syrup*

MOCKTAILS

Virgin Colada €6.75
Coconut Syrup, Pineapple Juice, Fresh Cream

Sunset Island €6.75
Pineapple Juice, Orange Juice, Lemonade, Grenadine

Great Siege €6.75
*Cranberry Juice, Apple Juice, Strawberry Syrup,
Lemon Juice, Soda Water*

TIKI Spritzer €6.75
*Strawberry Syrup, Lime Juice, Fresh Mint & Strawberries
topped up with Soda Water*

Tropical Bloom €6.75
Passion Fruit Syrup, Grenadine, Mango Liqueur, Soda Water

