



TIKI

MENU



OUR OUTDOOR OUTLETS OPERATE ON A CASHLESS BASIS. CREDIT CARDS, DEBIT CARDS, AND ROOM CHARGES ARE ACCEPTED

GLOSSARY OF TERMS

TARANTO

is a coastal city in Apulia, Southern Italy founded by the Spartans in the 8 century BC. Mussels are a very popular dish in the city.

ΚΟΛΟΚΙΘΟΚΕΦΤΕΔΕΣ

(Ko Lo Kito Eftedes)

are grated courgettes, feta and herb fritters that come from Greece.

PRAWN SAGANAKI

Saganaki is the word for a small two handled pan in Greek.

OUZO

is a Greek alcoholic beverage made from grape and anise.

ΠΡΕΣΕΡΒΕΔ ΛΕΜΟΝ

preserved lemons are a great way to season food, to give that extra kick. It is believed that it came from North Africa or Egypt.

ΒΞ ΠΟΛΛΕΝ

is a ball or pellet of field-gathered flower pollen packed by worker honeybees.



ΠORK SOUVLAKI

is the popular Greek skewered meat, most of the time pork and served with flat bread.

LILLIPUT CAPERS

are the smallest, rarest Caper variety.
Tiny but full of flavour,
they pair amazingly well with fish.

ΗΞΝ ΟΦ ΤΗΣ ΞΟΟΔΣ

is a polypore mushroom that grows at the base of trees, particularly old growth oaks or maples. It is native to China, Europe, and North America.

SAFFRON

originated in Iran especially in the Khorasan region and later spread to Kashmir, the Mediterranean region, and Asia Minor. It has been cultivated and traded for over 3,500 years across Eurasia.



STARTERS

TARANTO MUSSELS (R)

Tomatoes, garlic, chilli, parsley, ciabatta
(molluscs, gluten)
€17.00

ΚΟΛΟΚΙΘΟΚΕΦΤΕΔΕΣ (V) (R)

Zucchini and feta fritters, tzatziki
(lactose, egg, gluten)
€12.00

FRIED CALAMARI

Tartar sauce
(molluscs, gluten, egg, mustard)
€17.00

ARANCINI

Beef ragu, tomato sauce, oregano
(gluten, lactose)
€16.00

PRAWN SAGANAKI (R)

Tomatoes, garlic, chilli, ouzo, feta, parsley
(crustaceans, lactose)
€15.00

LAMB KOFTAS

Salsa verde, preserved lemon, pita bread
(gluten)
€15.00

SUN BLUSHED SALAD (V)

Sun dried peppers, aubergine,
heritage cherry tomatoes, pickled red onions,
honey lemon dressing, bee pollen
(mustard)
€15.00

PASTA

MACCHERONI AL TORCHIO

Octopus, tomatoes, chilli, preserved lemon,
summer herbs

(gluten, lactose, egg, molluscs, celery)

Starter €18.00 Main €22.00

SEDANINI (R)

Tuscan sausage, leeks, Swiss chard,
Parmigiano Reggiano

(gluten, egg, lactose, celery)

Starter €16.00 Main €20.00

GROUPER RAVIOLI

White port velouté, basil oil

(gluten, lactose, celery, fish, egg)

Starter €16.00 Main €20.00

ACQUERELLO RISOTTO MILANESE (R)

Lardo di colonnata, Parmigiano Reggiano, saffron

(lactose)

Starter €15.00 Main €18.00



MAIN COURSE

PORK SOUVLAKI (R)

Greek flat bread, tirokafteri, pomegranate glaze,
Guindillas peppers, tomatoes, cucumbers,
red onions, Greek yoghurt

(lactose, gluten)

€28.00

Wine recommended

Chianti D.O.C.G, Ruffino, Toscana

FISH OF THE DAY

Mediterranean caponata, basil oil

(fish, celery)

€30.00

Wine recommended

Sauvignon Blanc, Maori Bay, New Zealand

BEEF RIB EYE

grilled hen of the wood mushrooms,
wilted greens, jus

(lactose, soy, sulphites)

€36.00

Wine recommended

Gran Vin De Hautville Cabernet Sauvignon,
Delicata, Malta

FREE RANGE CHICKEN BREAST

Sweet red pepper puree, asparagus, chicken jus

(lactose, sulphites)

€28.00

Wine recommended

Antonin Blanc D.O.K, Marsovin Estates, Malta

CAULIFLOWER & TRUFFLE (V) (VG)

Golden raisins, caramelised cauliflower,
almond sauce

(nuts)

€20.00

Wine recommended

Gran Vin De Hautville, Voignier D.O.K,
Delicata, Malta

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

DESSERTS

APPLÉ & CUSTARD KADAIFI PIÉ (R)

Stewed apples, vanilla custard mousse,
kadaifi crumble

(lactose, gluten, nuts)

€7.50

GRÉEK YOGHURT CHEESECAKÉ & AMARÉNA CHERRIES (R)

Greek yoghurt cheesecake, butter sable biscuit,
Amarena cherry compote

(lactose, gluten, nuts)

€7.50

CHOCOLATÉ & HALVA ORANGÉ & DATÉ CHUTNEY GF

Origin chocolate & halva cream, date chutney,
70% chocolate crumble

(lactose, gluten, nuts)

€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 item are welcome
to request such information from our Restaurant Supervisor.

(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



CIDERS

Strongbow	€8.00
Kopparberg <i>Strawberry & Lime</i>	€8.00
Kopparberg <i>Mixed Fruit Tropical</i>	€8.00

WINES BY THE GLASS

House White Wine	€7.00
House Rosé Wine	€7.00
House Red Wine	€7.00
House Prosecco	€7.50
Moet et Chandon - <i>Quarter Bottle</i>	€22.50

MILKSHAKES

(Served with Whipped Cream)

€5.00

**CHOCOLATE
STRAWBERRY
VANILLA**

SMOOTHIES

(Gluten Free, Vegan)

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

SOFT DRINKS

	<i>Small</i>	<i>Large</i>
Soft Drinks <i>(Coke, Kinnie, Sprite, Diet Sprite, Diet Kinnie, Coke Zero, Fanta)</i>		€3.50
Juices <i>(Orange, Pineapple, Apple, Cranberry)</i>		€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 <i>(Tonic Water, Soda Water, Bitter Lemon, Ginger Ale)</i>		€3.50
Mixer		€1.50

HOT BEVERAGES

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
Pot of Tea	€3.00
Hot Chocolate (Cadbury)	



BEERS

Cisk Lager	€4.00 €6.90
Cisk Excel Lager (Low Carb)	€4.00 €6.90
Shandy	€4.00 €6.50
Hopleaf Pale Ale	€4.00
Blue Label Ale	€6.50
Heineken	€4.50 €6.90
Budweiser	€4.50 €7.00
Corona 35.5cl	€6.00
Guinness 44cl	€8.00
Cisk 0.0 Alcohol-free	€4.00

SELECTION OF COGNAC

Courvoisier VS	€10.00
Hennessy VS	€8.00

SELECTION OF LIQUERS

Cointreau	€6.60
Kahlua	€5.40
Bailey's	€5.40
Amaretto Disaronno	€5.40
Tia Maria	€5.00
Frangelico	€5.40
Southern Comfort	€6.00
Passoa	€5.40
Zeppi's Rummiena	€5.00
Zeppi's Bajtra	€5.00

SELECTION OF DIGESTIF

Jägermeister	€5.00
Averna	€4.50
Grappa	€6.50
Sambuca	€5.00
Limoncello	€4.50

SELECTION OF APÉRITIF

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

SELECTION OF VODKA

Absolut	€4.80
Smirnoff Red	€5.40
Grey Goose	€13.00

SELECTION OF RUM

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

SELECTION OF GIN

Bombay Sapphire	€6.50
Tanqueray Special Dry	€5.40
Gordon's London Dry	€5.40
Gordon's Pink	€5.40
Hendrick's	€8.50

SELECTION OF TEQUILA

Tequila Blanco	€6.00
Tequila Gold	€7.20

SELECTION OF WHISKEY

Johnnie Walker Red	€6.00
J&B Rare	€6.00
Famous Grouse	€6.00
Johnnie Walker Black	€8.50
Chivas Regal	€10.00
Glenmorangie 10 Year Old	€11.00
Glenfiddich 12 Year Old	€12.00
Jameson	€6.60
Jack Daniel's	€6.50

WHITE WINE SELECTION

Full Bottle

Palatino Sauvignon Blanc D.O.K. <i>Camilleri Winery, Malta</i>	€26.00
Medina Girgentina-Chardonnay I.G.T. <i>Delicata Estates, Malta</i>	€25.00
Gavi Di Gavi DOCG <i>Batasiolo, La Morra, Italy</i>	€36.00
Pinot Grigio DOC <i>Santa Margherita, Trentino - Alto Adige, Italy</i>	€34.00
Sauvignon Blanc <i>Maori Bay, New Zealand</i>	€38.00
Gran Vin De Hauteville Viognier D.O.K. <i>Delicata Estates, Malta</i>	€35.00
Gran Cavalier Sauvignon Blanc D.O.K. <i>Delicata Estates, Malta</i>	€35.00
Antonin Blanc D.O.K. <i>Marsovin Estates, Gozo</i>	€38.00



WHITE WINE SELECTION

Half Bottle

Medina Girgentina-Chardonnay I.G.T. €15.00
Delicata Estates, Malta

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

Gran Vin De Hauteville €20:00
Viognier D.O.K.
Delicata Estates, Malta

RED WINE SELECTION

Full Bottle

Palatino Syrah D.O.K. €26.00
Camilleri Winery, Malta

Medina Syrah Carignan €25.00
Mourvedre I.G.T.
Delicata Estates, Malta

Woodbridge Zinfadel €30.00
Mondavi, California, U.S.A.

Bolla, Valpolicella Classico D.O.C. €30.00
Veneto, Italy

Chianti D.O.C.G. €30.00
Ruffino, Toscana

RED WINE SELECTION

Half Bottle

Medina, Syrah Carignan Mourvedre I.G.T. €15.00
Delicata Estates, Malta

Bolla, Valpolicella Classico D.O.C. €16.00
Veneto, Italy

ROSÉ & WINE SELECTION

Full Bottle

Medina Grenache-Cabernet Sauvignon <i>Delicata Estates, Malta</i>	€22.00
1919 Rosé <i>Marsovin Estates, Malta</i>	€32.00
Rosé D'Anjou <i>Les Gardelles, France</i>	€24.00

ROSÉ & WINE SELECTION

Half Bottle

Medina Grenache-Cabernet Sauvignon <i>Delicata Estates, Malta</i>	€14.00
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SWEET WINES

Full Bottle

ESKWIZIT Moscato <i>Delicata Estates, Malta</i>	€25.00
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SPARKLING WINE & CHAMPAGNE

ESKWIZIT Gellewza Spumante Demi-Sec <i>Delicata Estates, Malta</i>	€25.00
ESKWIZIT Girgentina Spumante Brut <i>Delicata Estates, Malta</i>	€25.00
Prosecco Extra Dry DOC Organic <i>Casa Vinironia, Fossalta di Piave, Veneto, Italy</i>	€26.00
Moët & Chandon NV <i>Moët & Chandon, Champagne, France</i>	€110.00

CLASSIC COCKTAILS

Aperol Spritz <i>Aperol, 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, Green Apple) Tequila Blanco, Triple Sec, Lemon Juice</i>	€9.50
Mojito <i>(Strawberry, Passion Fruit, Mango, Green Apple) White Rum, Fresh Limes, Fresh Mint, Sugar, Soda Water</i>	€9.50
Frozen Daiquiri <i>(Strawberry, Passion Fruit, Mango, Green Apple) White Rum, Fresh Lime Juice, Sugar Syrup</i>	€9.50



OUR SIGNATURE COCKTAILS

Mikonos cocktail <i>Tanqueray gin, Ouzo, Coffee, Sugar, Tonic</i>	€9.50
Passion Santorini <i>Metaxa, Smirnoff vodka, Lime juice, Passion fruit puree, Vanilla syrup</i>	€9.50
Ouzo martini <i>Vodka, Martini Bianco dry, Ouzo</i>	€9.50
Sakura Spritz <i>Campari, Cherry Brandy, Prosecco, Cherry Blossom Tonic</i>	€9.50
Shamrock Spritz <i>Jameson Orange, Pineapple Juice, Prosecco, Soda Water</i>	€9.50
Green breeze <i>Midori, withe rum, lime juice, kiwi syrup, soda.</i>	€9.50
Cantarito <i>Tequila, Pineapple Juice, Blueberry Pure, Fresh Lime Juice</i>	€9.50

MOCKTAILS

Virgin Colada <i>Coconut Syrup, Pineapple Juice, Fresh Cream</i>	€6.75
Sunset Island <i>Pineapple Juice, Orange Juice, Lemonade, Grenadine</i>	€6.75
Great Siege <i>Cranberry Juice, Apple Juice, Strawberry Syrup, Lemon Juice, Soda Water</i>	€6.75
Blue Ocean <i>Passion Fruit Syrup, Mango Syrup, Blue Curacao, Lemon Juice topped up with Lemonade</i>	€6.75