



TIKI

M E N U



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.

KOLOKITHOKSFTEDES

(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.

PRESERVED LEMON

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.

BEE POLLEN

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



PORK 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.

HEN OF THE WOODS

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

KOLOKITHOKSFTEDES (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)

Starter €18.00 Main €22.00

SEDANINI (R)

Tuscan sausage, leeks, Swiss chard,
Parmigiano Reggiano

(gluten, egg, lactose)

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

APPLΞ & CUSTARD KADAIFI ΠΙΞ (R)

Stewed apples, vanilla custard mousse,
kadaifi crumble

(lactose, gluten, nuts)

€7.50

GRΞΞK YOGHURT CHΞΞΞΞCAKΞ & AMARENA CHΞRRIES (R)

Greek yoghurt cheesecake, butter sable biscuit,
Amarena cherry compote

(lactose, gluten, nuts)

€7.50

CHOCOLATΞ & HALVA ORANGΞ & DATΞ 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



GLOSSARY OF TERMS

TZATZIKI

Traditional Greek yogurt dip with cucumber, garlic, and herbs; cool, creamy, and refreshing

TIROKAFTERI

Creamy Greek feta and roasted pepper dip with a gentle spicy kick

MELITZANOSALATA

Smoky Greek eggplant dip with olive oil, garlic, and lemon

BRIZOLA

Traditional Greek grilled pork neck steak, tender, juicy, and full of flavour

PUTTANESCA SAUCE

Classic Italian tomato sauce with olives, capers, garlic, and a hint of chili

SALSA VERDE

Fresh herb sauce with parsley, garlic, capers, and lemon. Bright and zesty



ΜΕΔΙΤΕΡΡΑΝΕΑΝ ΨΕΓΤΑΒΛΕ ΜΟΥΣΣΑΚΑ

Baked layers of Mediterranean vegetables,
tomato sauce, and creamy béchamel

CRISPY KADAIFI

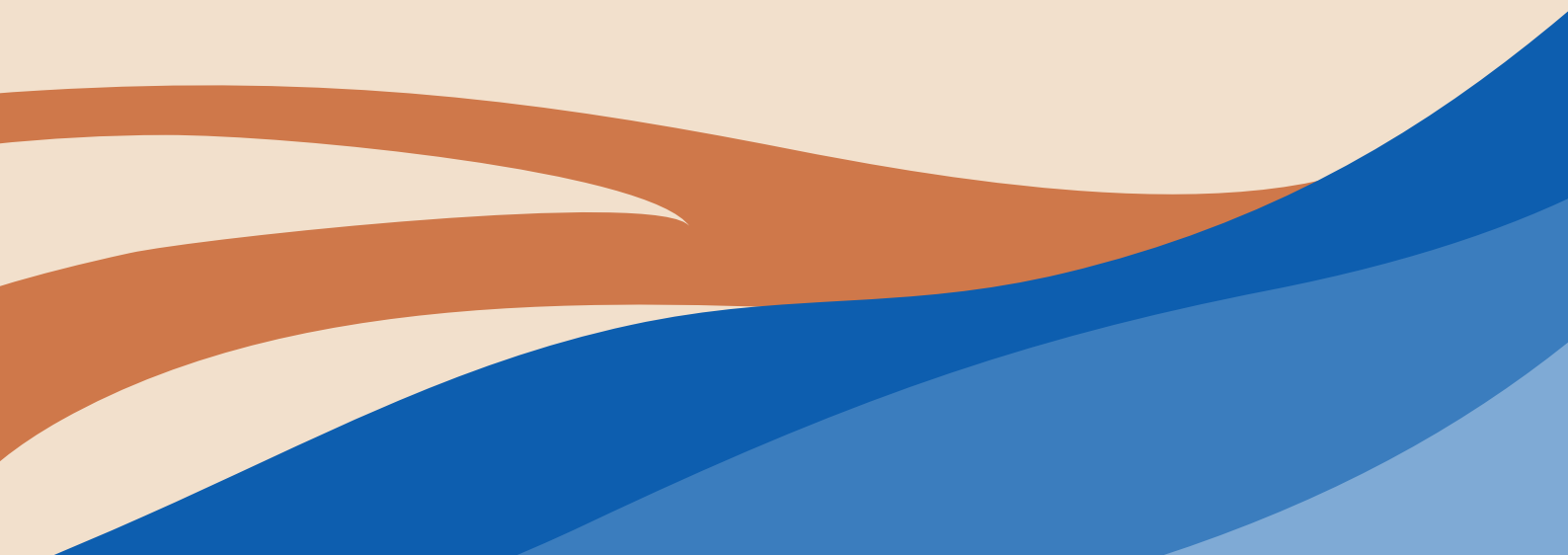
Golden, crispy shredded filo pastry with a sweet,
crunchy finish

HALVA CREAM

Silky sesame halva cream with a rich, nutty
sweetness.

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



TIKI GRILL

DINNER MENU
SERVED FROM 19:00 TILL 22:00

STARTERS

LOCAL ARTISAN BOARD

A Refined Celebration of Regional Produce and Traditional Flavours

House-selected local sausage, Ġbejna goat's cheese,
Traditional bigilla bean pâté, local sun-dried tomatoes,
Butter beans, stuffed olives and roasted peppers,
Accompanied by local water biscuits.

Contains gluten, fish, milk, mustard, nuts

€34.00 serves 2 persons

A TRIO OF AUTHENTIC, HOUSE-MADE GREEK DIPS

TZATZIKI

Creamy Greek yogurt blended with cucumber, garlic,
fresh dill, and a hint of lemon.

ΜΕΛΙΤΖΑΝΟΣΑΛΑΤΑ

Smoky roasted eggplant dip with olive oil, garlic,
lemon, and fresh herbs.

ΤΙΡΟΚΑΦΤΕΡΙ

A rich and spicy whipped feta dip with roasted red peppers,
olive oil, and a touch of chilli.

Served with warm garlic corn pita bread artisan galletti
crackers and hand rolled grissini.

Contains gluten, milk

€14.00

SALADS

GREEK SALAD (V)

Crisp lettuce, vine-ripened tomatoes, cucumber, red onion, bell peppers, Kalamata olives, feta cheese, tossed with extra virgin olive oil, lemon, oregano and grilled ciabatta

Contains: milk, gluten

€16.00

GREEK PRAWN SALAD

Crisp lettuce, chilled citrus-poached prawns, vine-ripened tomatoes, cucumber, red onion, Kalamata olives, feta cheese and fresh herbs, dressed with extra virgin olive oil, lemon, oregano and grilled ciabatta.

Contains: shellfish, milk, gluten

€19.00

CAPRESE SALAD (V)

Mozzarella di Bufala, sweet heirloom cherry tomatoes, roasted peppers, herb olive oil, lightly dressed rucola and grilled garlic ciabatta

Contains: milk, gluten

€16.00

MAIN COURSES

GRAIN FED BEEF RIB EYE

Shallot and Pepper Cream Sauce

Contains: milk

€36.00

GRILLED GRAIN-FED SKIRT STEAK TAGLIATA

Salsa Verde

€31.00

MARINATED GRILLED FREE-RANGE CHICKEN LEG

Greek yoghurt, lemon, garlic and dill

Contains: milk

€26.00

GRILLED PORK NECK STEAK "BRIZOLA"

Lemon, oregano and extra virgin olive oil

€26.00

GRILLED LAMB SAUSAGES

Traditional tzatziki

Contains: sulphites & milk

€25.00

GRILLED LINE CAUGHT SWORDFISH STEAK

Puttanesca sauce

Contains: fish

€22.00

FLAME-GRILLED CALAMARI

Lemon and herb dressing

Contains: mollusc

€24.00

MEDITERRANEAN VEGETABLE MOUSSAKA (VG)

Lentil ragout, béchamel sauce

Contains: milk, gluten

€20.00

(All the Above are Served with Garden House Salad & Chips)

DESSERTS

APPLE & CUSTARD KADAIFI PIE

Stewed apples, vanilla custard mousse and crispy kadaifi crumble

Contains: milk, gluten, nuts

€7.50

GREEK YOGHURT CHEESECAKE

Amarena cherry compote and butter sable biscuit

Contains: milk, gluten, nuts

€7.50

VEGAN CHOCOLATE & HALVA DELICE

Orange and date chutney, halva cream and 70% chocolate crumble

Vegan, non-contain gluten

€7.50

SEASONAL FRESH FRUIT SALAD

€6.50

Selection of Ice-Cream

Contains: milk

€3.00 / 1 scoop

€6.00 / 2 scoops

€8.00 / 3 scoops

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(Please note that our kitchens are not gluten and nut free)

(V) Vegetarian Dishes

CIDERS

Strongbow	€8.00
Kopparberg <i>Strawberry & Lime</i>	€8.00
Kopparberg <i>Pear</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>Peach, Banana, Strawberry</i>	€5.00
BALANCE <i>Mango, Pineapple, Banana</i>	€6.50
ANTIOXIDANT <i>Banana, Pineapple, Sour Cherry</i>	€6.50
IMMUNITY <i>Blueberry, Apple, Mango</i>	€6.50

SOFT DRINKS

	Small	Large
Soft Drinks <i>(Coke, Kinnie, Sprite, Diet Sprite, Diet Kinnie, Coke Zero, Fanta)</i>	€3.80	€5.30
Juices <i>(Orange, Pineapple, Apple, Cranberry)</i>	€3.50	
Fresh Orange Juice	€5.00	
Local Still Water	€2.00	€4.00
Local Sparkling Water	€2.00	€4.00
Imported Still Water	€4.00	€6.10
Imported Sparkling Water	€4.00	€6.10
Ice-Tea <i>(Lemon or Peach)</i>	€3.50	
Thomas Henry <i>(Tonic Water, Soda Water, Bitter Lemon, Ginger Ale)</i>	€3.80	
Mixer	€2.30	

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)	€4.00



BEERS

	<i>Small</i>	<i>Large</i>
Cisk Lager	€4.30	€7.10
Cisk Excel Lager (Low Carb)	€4.30	€7.10
Shandy	€4.30	€7.10
Hopleaf Pale Ale	€4.30	
Blue Label Ale	€6.50	
Heineken	€4.70	€7.10
Budweiser	€4.70	€7.10
Corona 35.5cl	€6.00	
Guinness 44cl	€8.00	
Cisk 0.0 Alcohol-free	€4.30	

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 WHISKY

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	€6.60

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 €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 €9.50
Aperol, Prosecco, Soda Water

Pina Colada €9.50
*White Rum, Coconut Rum, Pineapple Juice,
Fresh Cream, Coconut Syrup*

Tropical Mai Tai €9.50
*White Rum, Dark Rum, Triple Sec, Orange Juice,
Pineapple Juice, Lime Juice, Grenadine*

Long Island Ice Tea €9.50
*Gin, Vodka, Rum, Tequila, Triple Sec, Lemon Juice,
Topped up with Coca-Cola*

Sex on the Beach €9.50
*Vodka, Peach Schnapps, Cranberry Juice,
Orange Juice, Grenadine*

Margarita €9.50
*(Strawberry, Passion Fruit, Mango, Green Apple)
Tequila Blanco, Triple Sec, Lemon Juice*

Mojito €9.50
*(Strawberry, Passion Fruit, Mango, Green Apple)
White Rum, Fresh Limes, Fresh Mint, Sugar, Soda Water*

Frozen Daiquiri €9.50
*(Strawberry, Passion Fruit, Mango, Green Apple)
White Rum, Fresh Lime Juice, Sugar Syrup*



OUR SIGNATURE COCKTAILS

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

MOCKTAILS

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