TIKITI

>>>> SIP | SAVOUR | SUNSET - {{{\dagger}



* SOUPS

- ⑤ ♥ Forest Mushroom Cappuccino with Truffle Oil 345
 Roasted portobello & oyster mushroom, milk foam & drizzled with truffle oil.
- **②** ① ♥ Kefir Lime Rassam with Madras Samosa 235

 Pepper spiced rassam infused with kefir lime & lemon.
 - **Seafood Rassam with Prawn Samosa 285**Pepper spiced rassam infused with seafood & kefir lime.

* SALADS

① V Kale & Iceberg Caesar - 345

Kale, iceberg, oven roasted bell peppers, olives, parmesan shavings & multigrain focaccia croutons.
Caesar dressing (eggless) Add-ons: Chicken 75/Tofu 85

- ⑤ ♥ Ceviche of Water Melon & Haas Avocado 425
 Fresh house greens, marinated water melon, avocado & English cucumber, jalapeño bits, feta cheese & crunchy tempura nibs.
 Citrus Chili dressing (eggless) Add-ons: Chilled Marinated Shrimps 125
 - **⊗** Asian Dynamite 395

Rocket, udon noodles, beans sprouts, pickled onion, roasted peanuts & wasabi peas, cherry tomato & mushrooms. Peanut Siracha dressing. Add-ons: Chicken 75/Marinated Shrimps 125/Tofu 85

* BAR NIBBLES

Roasted Almonds/Cashews - 245 | Wasabi Peas - 295 Roasted Peri-Peri Makana - 265 Prawn Wafers with Chili Tomato Jam - 295 Crispy Corn Rock On - 295 Non Veg Fries - 325



* SMALL PLATES

- S V Goan Masala Spiced Raw Banana Sliders 375

 Raw banana marinated with our secret Goan spice mix

 & recheado mayo served in bonsai Goan Poi.
 - ▼ Tex-Mex Chat 445
 Mexican nachos top-up with Indian chaat chutneys, avocado, mash, cruchy nibs.

 - Black Rice Arancini Ball 425
 Crumb fried black rice cook in herb, stuff cheese & served with pomodoro mayo.
- S ♥ Kale, Lotus Stem & Avocado Chat 365 Batter fried kale, haas avocado served with Indian chaat chutneys.
- ✓ Chipotle Hazzle Back Patata Bravas 355

 Hasselback baby potatoes, tossed with garlic, fresh jalapeño & olives.

 Served with chimichurri dip.
- **V** Queso & Jalapeño Corn Balls with Tomato Chili Jam 365 Because it's nostalgic.
- ① W Raw Banana Peta Corns 325

 Peta corns tossed in Mexican salsa & drizzled with truffle oil.
- ✓ Crispy Lotus Stem 355

 Crispy lotus stem tossed with Siracha honey-chili sauce.
 - ♥ Crispy Shitake Mushroom 475Crispy fried mushroom toss in black pepper sauce.
- ✓ Thai Basil Cottage Cheese 365

 Cottage cheese tossed with Thai spices, chili, basil & coconut.
 - **Oyaki 385**Assorted veggies tossed in Japanese Yaki sauce.

Prawns Tequila Pil-Pil - 565

Prawns tossed with olive oil mix of chili peppers garlic & lime.

S Signature Dish ♥ Vegetarian → Jain ♥ Vegan ✔ Spicy ✔ Very Spicy

Pan Seared Scallops - 725

Smoke pumpkin puree & citrus chili jus.

Grilled Reshad Barramundi - 465
Recheado marinated red snapper medallians grilled to perfection with herb mash.

Thai Chin Prawns - 765

Fried prawns tossed in Szechwan peppercorn sauce.

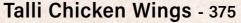
- ✓ Prawns Matcho 545
 Tender mactcha marinated prawns, pan seared with sweet peppers & fresh pina salsa.
- Calamari Lime & Ancho Chili 485

 Fresh calamari tossed in ancho chili paste, garlic & finished with lime.



Your Favourite Chicken Tikkas - 395

Chicken Tikka/Kalimiri Tikka/Lehsuni Tikka



Chicken wings tossed with chipotle chili, BBQ sauce & finished with coconut feni.

Chicken Chili Basil - 425

Tender chicken tossed in sweet basil & Thai birds eye chili.

Cafreal Chicken Sliders - 435

Tender cafreal spiced chicken, cooked with rum served Goan Poi. Recheado mayo dip.

OHOMEMADE TAGOS

Tacos made in house with masa harina flour & griddle cooked.

Wild Mushroom - 345

Chipotle grilled Portobello & button mushroom with caramelized pina & salsa verde.

Mushroom Tinga Taco - 345

Mushroom cooked to perfection in blend of chipotle & adode chili.

Macha Shrimp - 525

Macha marinated pan seared shrimp, slow roasted bell peppers & pina relish.

BBQ Chicken - 435

Mexican style BBQ chicken, guac & sour cream.

Lamb Birria Tacos - 475

Slow braised lamb, Manchego cheese, salsa roja & birria dipping jus.

S Signature Dish ♥ Vegetarian D Jain ♥ Vegan Spicy Very Spicy

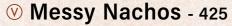
4 NACHOS

○ Guac Overload - 465

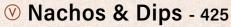
Nachos topped with guac, sour cream & cheese.







Nacho chips topped Pico de Gallo, refried beans & cheese. Served with sour cream & salsa roja.



Salted & tangy nacho chips with choice of dips (any 3) Guacamole | Sour Cream | Salsa Roja | Pico De Gallo Chili Tomato Jam | Charred Pina Salsa | Salsa Verde



Burritos are rolls in a tortilla wrap with coriander lemon rice, lettuce, kidney bean & guacamole.

Quesadillas are half folded & slow cooked in a pan with filling of secret house blend cheese, kidney beans & guacamole.

- **▼ Forest Mushroom** 435
 - Mixed mushroom marinated in chipotle, served with Pico De Gallo & sour cream.
- ∨ Veggie Matcha 445

Roasted baby corn, bell peppers, broccoli, grilled onion all marinated in salsa matcha served with salsa verde & sour cream.

- Grilled Hass Avocado & Corn 475
 - Chargrilled sweet corn & Hass avocado in Mexican ancho chili served with salsa roja & sour cream.
- Seafood Asada 545

Marinated pan-seared red snapper & prawns served with chili tomato jam & sour cream.

Chicken Al Pastor - 445

Slow roasted chicken in salsa verde with salsa roja & sour cream.

Lamb Barbacoa - 495

Slow braised lamb & grill onions, salsa chimole & sour cream.



Our burgers are served with peri-peri fries & side salad

- Wild Mushroom Burger 345
 Mixed mushrooms, cheddar cheese, chipotle crema & charred pina salsa.
- Chipotle Cottage Cheese Burger 385
 Chipotle grilled cottage cheese, brined jalapeño,
 secret house blend cheese & Mexican tartare.
- // Habanero Chicken 425

Habanero marinated chicken breast, brined jalapeño, secret house cheese & Mexican tartare.

Lamb Barbacoa - 445

BBQ spiced braised lamb, peri-peri mayo, cheese & crunchy greens. Served with dipping sauce & salsa roja.





11 inch: Hand-tossed/Thin Crust in Italian "00" flour

Margherita - 495

(V) San Marzano tomato sauce, house blend cheese, fresh basil.

Crema De Tartuffe - 685

Mushroom sauce, roasted potato slice, house cheese blend, crisp potato straws,

fried spinach, mustard Siracha dressing & truffle oil drizzle.

Popeve's Passion - 545

San Marzano tomato sauce, house blend cheese, onion rings, garlic tossed spinach, caramelized onion, confit garlic oil.

Burn in Hell - 545

San Marzano tomato sauce, habanero chili, pina salsa, chili tomato jam, caramelized onion, brined jalapeños, cheese sauce, cherry bocconcini.

W Burro Pesto Genovese - 695

Spread of basil pesto top up with caramelized onion, mushroom top up with burrata cheese & balsamic glaze.



* PIZZA

Coriander Pesto Chicken - 525

Coriander pesto marinated chicken, San Marzano tomato sauce, green chili, onion rings & house cheese blend.

Balls of Fury - 565

San Marzano tomato sauce, lamb meat balls, fresh jalapeños & habanero chili, onion rings, house cheese blend, smoked scamorza, sour cream drizzle, fresh coriander.

Pepperoni Pizza - 595

San Marzano tomato sauce, chicken pepperoni, fresh jalapeños, house cheese blend, chili oil, parsley & parmesan.

Sea Food Asada - 655

San Marzano sauce, asada marinated squid, prawns, chonak, onion ring, house blend cheese, rocket leaves, balsamic drizzle.

Goan Peri-Peri Seafood - 695

Marinated squid & prawns in goan peri-peri top up with onion ring & flaming goan fenny.

• NORTH INDIAN

- ♥ Dal Tadka 245
 Slow cooked toor dal with Indian tempering.
- ♥ Paneer Tikka Masala 445
 Tandoor cooked succelent cottage cheese cooked with subtle spiced Indian tomato gravy.
- W Exotic Veg Kadai 315
- Dal Burrata 545

Creamy burrata served on dal makhani.

Dhaba Murg - 475

Chicken with bone cooked in robust Indian spices & tomato gravy

Butter Chicken - 495

Never out of fashion.

Mutton Rogan Josh - 535

Tender goat meat simmered in flavourful Kashmiri tomato & onion gravy.







+ GOAN MAINS

- **Veg Goan Curry** 425 *Authentic Goan style veg curry*
- **Goan Style Curry (King Fish/Prawns)** 595 *Traditional Goan curry with fresh coconut.*

Cafreal Chicken - 485
Goan style chicken curry with fresh coconut & cafreal masala.

4 STAPLES

Roti 55

Butter Roti 65

Naan 70

Butter Naan 85

Garlic Butter Naan 95

Cheese Garlic Butter Naan 110

Missi Roti 135

Laccha Paratha 75

Kulcha 80

Onion Kulcha 95



Steamed Rice 125
Jeera Rice 155
Dal Khichadi 345
Veg Tawa Biryani 365
Chicken Tawa Biryani 425

Signature Dish ♥ Vegetarian ① Jain ♥ Vegan ✔ Spicy ✔ Very Spicy









OINTERNATIONAL MAIN COURSE



- S ♥ Forest Mushroom Risotto (flambéed with Jack) 655 Arborio rice cooked with portobello & button mushroom, loads of parmesan & Jack cream.
- - ∨ Veg Burrito Bowl 525
 Chipotle grilled tofu, lemon coriander rice, refried beans, sour cream, avocado salsa, Pico De gallo, machengo cheese & salsa verde.

 - (5) Chipotle Braised Lamb Shanks 795

 Lamb shanks slow cooked in a chipotle jus served with spiced pea risotto& chili maple vegetables.

Pan Seared Salmon - 1250

Norwegian salmon with skin, olive potato mash, pea puree,

malta orange dressing & glazed vichy carrots.

Chicken Paella - 545

Mexican sticky ricy, grilled chicken, peas & ancho peppers.

Mexican Paella - 595

A Spanish cousin preparation with spiced sausages,





Linguini/Fusilli/Penne in a choice of sauce - 535

Tequila Prawns

Tender prawns, cream sauce spiked with tequila.

Chicken Basil Pesto

Teder chicken & basil pesto cream.

Chicken Burrito Bowl - 535

Chimichurri grilled chicken, lemon coriander rice, refried beans, sour cream, avocado salsa, Pico de gallo, machengo cheese & salsa roja.

Kai Pad Kar Pao - 545

Asian lemon rice served with mince chicken kar pao.

Sambal Seafood Udon - 565

Fried seafood tossed in Asian sambal sauce with veggies & udon noodles.



Blueberry Cheese Cake - 385

All-time favorite New York style with sour berry reduction & granola nibs.

Churros - 385

Spanish churros with Mayan chili chocolate dip & vanilla crema.

Tiki Tii Tiramisu (live) - 725

Decadent lady fingers, topped with in-house espresso & mascarpone. All done at your table.

Chocolate Plum Cake With Vanilla Ice-cream - 495

Thick cake with copious amount of plum flavor with chocolate.



