



TUKKA EAST

Lunch and Dinner Menu

Address: 898 Austin Conolly Drive, East End

Phone: (345) 947 2700

Cuisine: Australian Caribbean Fusion

Tukka Menu (Both Locations)

Delivery terms: Eastern districts only

Delivery times: Mon-Sun 11am-8pm

APPIES

Tukka Seafood Basket	CI\$20
Whole Lobster Tail, Shrimp Skewer, Battered Fish, Calamari & Fish Ceviche French Fries, dipping sauces and burnt lemon	
Lobbie Poutine	CI\$19
Grilled Caribbean Lobster, bisque over French fries, cheese & lots of Lobster	
Cracked Crocodile	CI\$18
Breaded & golden fried with lemon caper tartar & sriracha sauces	
Kangaroo Lolli-Pops & Satays	CI\$18
Lightly peppered Kangaroo sausage with BBQ Kangaroo Fillet Satays	
Fisherman's Ceviche	CI\$14
Prepared daily, fresh from sea with Tukka chips	
Cayman Yellow Fin Tuna Tartar	CI\$16
Fresh Local Yellow Fin Tuna with wasabi mayo, wakami salad and crispy wontons	
Deep Sea Scallops	CI\$16
Bacon wrapped & pan seared with wasabi mash potatoes & lemon oil	
Baked King Tiger Prawns	CI\$16
Head-on grilled with peri peri butter and petite mango salad	
Lobbie & Prawn Spring Rolls	CI\$12
Mini golden rolls with sweet chili sauce & lime mango mayo	

Conch & Crocodile Fritters **CI\$12**

Caybrew beer battered with scotch bonnet remoulade & sweet chili dip

Calamari Rings **CI\$12**

Fried or Sautéed with passion fruit mayo & spiced marinara sauce

Coconut Panko Prawns **CI\$12**

Large crispy tiger prawns with sweet chili sauce & mango chutney

SOUPS

Lobbie Bisque **CI\$9.50**

Finished with cognac, crème fraiche and lobster medallions

Cayman Seafood Chowder **CI\$9.50**

Lobster, prawns, mussels, crab, assorted fish & squid all poached in a creamy potato pepper soup

SALADS

Add 3 Grilled Prawns \$5 *Add 3oz Mahi Mahi* \$6

Add 5oz Lobster Tail \$12 *Add 3oz Chicken* \$6

Tukka Salad **CI\$9**

Crisp mixed greens & shaved cabbage with diced roma tomato, dried cranberries, crispy tortilla strips, avocado, grated cheese & citrus dressing

Caesar Salad **CI\$9**

Romaine leaves, aged Reggiano Parmesan, bagel croutons & cream garlic dressing. Anchovies optional (Add for \$2)

Garden Caprese Salad **CI\$12**

Vine-ripened tomatoes with fresh mozzarella & home grown basil, extra virgin olive oil, aged balsamic vinegar & cracked black pepper

SIDES

Regular Fries **CI\$3**

Daily Vegetables **CI\$3**

Mash Potatoes	CI\$3
Tukka Salad	CI\$5
Mushroom Risotto	CI\$7
Sweet Potato Fries	CI\$4
Green Beans	CI\$4
Basmati Rice	CI\$3
Caesar Salad	CI\$5
Lobster Risotto	CI\$10

GOURMET BURGERS

All served on locally made toasted brioche bun.

Aussie Burger	CI\$19
This classic comes with an all CAB beef patty, crispy bacon, Swiss cheese, grilled pineapple, fried egg, sliced beetroot, lettuce, homemade tomato sauce constructed to perfection with your very own little piece of Australia served with your choice of fries or Tukka salad	
Angus Beef Burger	CI\$16
The straight-up version! CAB beef patty with grilled mozzarella cheese, tomato, onion, lettuce and our home made tomato ketchup sauce served with your choice of fries or Tukka salad	
Jerk Chicken Burger	CI\$15
Char grilled and plum glazed with tomato, onion, lettuce and our homemade tomato ketchup sauce served with your choice of fries or Tukka salad	
Grilled Mahi Mahi Burger	CI\$15
With caramelized Bermuda onions, lettuce, tomato and cilantro yogurt raita served with your choice of fries or Tukka salad	
Pulled BBQ Pork Burger	CI\$15
Grilled crispy with twin onions pickled and fried, Appleton Rum BBQ Sauce	
Veggie Burger v	CI\$15
Plant based ground mince patty with Swiss cheese, tomato, onion, lettuce and our home made tomato ketchup sauce. Choice of fries or Tukka salad	

TUKKA TACOS (FLOUR OR CORN)

Lion Fish Tacos

Island Famous! Toasted flour tortilla with cabbage slaw, fried onions, twin tartar & sweet chili sauces (2 - \$14 or 3 - \$20)

Coconut Prawns

The ultimate crunchy taco! Served with sweet chili & lightly spiced mango chutney sauce (2 - \$12 or 3 - \$17)

Pulled Pork or Chicken

Served with guacamole, pickled Spanish onions, cilantro, chimichurri (2 - \$12 or 3 - \$17)

Crispy Gringo

Spiced ground beef, lettuce, twin cheese, Pico de Gallo, sour cream In a crispy hard shell flour tortilla (2 - \$12 or 3 - \$17)

Peanut Chicken Taco

Spicy sweet fried with peanut sauce, honey yogurt, cilantro (2 - \$12 or 3 - \$17)

Vegetarian Plant Mince

Ground vegan mince on romaine, twin cheese, Pico de Gallo, sour cream, crispy hard shell flour tortilla (2 - \$14 or 3 - \$20)

ENTRÉES

Hot & Cold Seafood Platter

CI\$42

Grilled Spiny Lobster tail, whole King Prawn & Scallop, Ceviche, Snow Crab Claws, fried Calamari, grilled Barramundi, trio dipping sauces & citrus wedges

Tukka Catch

CI\$28

(Add 3 grilled prawns for \$5). West Bay's fisherman catch of the day served with special daily sauce, vegetables & your choice of whipped mash potato, coconut basmati rice, or callaloo & green pea risotto

Caribbean Lobbie Tails (1/2 lb. or 1 lb.)

Juicy medium size tails with Chefs famous basting butter, garlic mashed potato, daily vegetables, and drawn butter for dipping. (1/2 lb, \$29, 1 lb. \$39).

16 oz. CAB Rib Eye**CI\$39**

All Meat Angus Rib Eye served with truffle potato wedges, green beans cabernet demi glaze and crispy onion rings

Sizzling Mixed Grill Plate**CI\$42**

A meat lover's combination of CAB Rib Eye Beef, lamb cutlet Kangaroo sausage, speck bacon, jerked chicken, crocodile & pork tenderloin, Caramelized onions, sautéed peppers, wild mushrooms risotto & creamy peppercorn sauce

Black Angus Filet Mignon**CI\$33**

6oz Beef Filet wrapped in double smoked bacon served with creamy garlic mashed potato or wild mushroom risotto, green French beans and red wine demi glaze sauce

Frenched New Zealand Lamp Chops**CI\$39**

Marinated in Dijon mustard & parsley gremolata grilled & served with a white truffle & callaloo spinach orzo pasta, light Penfolds port wine jus

West Bay Reef & Beef**CI\$40**

Grilled Spiny Lobster tail & 5 oz. CAB Beef Fillet Tenderloin, whipped potato, daily vegetables, drawn butter & red wine demi glaze

Surf & Turf Platter (for 2)**CI\$69**

16oz sliced Rib Eye, Twin Lobbie Tails, Prawn skewers all grilled to perfection and served with mushroom truffle risotto, daily vegetables, drawn butter & red wine demi glaze

TASTING MENU (5 COURSE)

Enjoy a mouth watering Chef Ron inspired tasting menu consisting of Soup Salad, Fish, Meat & Dessert Courses. Ask your Server for daily dishes

ADD: RUM PAIRING \$30 1 Business + 1 First Class of your choice

ADD: WINE PAIRING \$20 Any 2 House Wines of your choice

NOTE: Minimum of 2 people per table

PASTA & RISOTTO

Chicken Alfredo Pasta	CI\$16
Pan seared chicken breast with penne pasta and Parmesan Alfredo sauce	
Prawn Alfredo Pasta	CI\$19
Pan seared Tiger Prawns with penne pasta and Parmesan Alfredo sauce	
Vegetarian Alfredo Pasta	CI\$15
Daily Vegetables, roasted garlic with penne pasta and Alfredo cream sauce	
Jerked Chicken - Pesto Gnocchi	CI\$24
Char-Grilled with a Guava glaze & creamy basil pesto Parmesan Gnocchi	
Yellow Fin Tuna - Lobster Risotto	CI\$29
Local Tuna Achiote rubbed & grilled to perfection atop a creamy Caribbean lobster, green pea, Callaloo spinach and Reggiano Parmesan risotto	
Lobster & Chicken Linguini	CI\$29
Sautéed with button mushrooms, sun-dried tomatoes, garlic, fresh herbs in a marinara & Parmesan rose sauce	
Mixed Grill - Wild Mushroom Risotto	CI\$32
Lamb cutlet, Jerked chicken & Kangaroo Sausage atop a wild mushroom Red Wine and Reggiano Parmesan risotto	

TUKKA CLASSICS

Tukka Brochette: Single Skewer - \$25

Jerked Chicken: Single Skewer - \$20

Grilled Prawns: Single Skewer - \$22

Tukka Brochette 2 Skewers	CI\$38
Double Mixed grill skewers of Beef Filet, Lobster Medallions, Chicken breast & King Prawns. Served from a hanging cradle with either daily veggies, whipped potato & twin sauces (drawn Butter & demi glaze) or Tukka Salad	
Sizzling Bouillabaisse Plate	CI\$46
A Seafood extravaganza of Mussels, Scallop, Lobster Tail, Calamari, Mahi Mahi Barramundi, whole King Prawn, Snow Crab Claws and Shrimp. Served with coconut basmati rice, burnt lemon & Thai flavored Lobster sauce	

Steak & Mushroom Pie **CI\$18**

Slow cooked Certified Angus Beef Brand Rib Eye with sautéed mushrooms & onions. Baked golden brown in a pie crust shell & served with homemade ketchup, mashed potato, green peas & garlic with red wine gravy

Kanga Bangers **CI\$19**

Lightly spiced 8oz Kangaroo & sage sausage with garlic mashed potato, peas & carrots, sautéed onions & port wine gravy

INDIAN CURRY (SERVED MILD)

North Indian Red Butter Cream or Southern Style Madras Yellow Curry with white rice, mango chutney, yogurt raita and crispy poppadums.

Chicken **CI\$16**

Prawn **CI\$19**

Vegetarian v **CI\$14**

FLAT BREAD PIZZA

Cut and served on a Mahogany hard wood plank.

Grilled Prawn **CI\$18**

Tiger Prawns with sweet peppers, burnt lemon and Thai curry sauce

Meat Lovers **CI\$16**

Pepperoni, chicken, smoked bacon, chorizo sausage and mozzarella cheese

Jerked Chicken **CI\$15**

Spring onions, avocado and mango papaya chutney

Vegetarian v **CI\$13**

Grilled vegetables, Spanish onions, spinach and mozzarella cheese

Pepperoni **CI\$12**

Tomato base with pepperoni, basil and mozzarella cheese

Margarita **CI\$10**

Tomato base with basil and mozzarella cheese

15% Gratuity will be added to your final bill. We accept Amex, MasterCard, Visa, Discovery, Debit Cards & Cash.

Last updated: Mon 28 Feb, 2022