



## 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

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



<b>Conch &amp; Crocodile Fritters</b>	<b>CI\$12</b>
Caybrew beer battered with scotch bonnet remoulade & sweet chili dip	
<b>Calamari Rings</b>	<b>CI\$12</b>
Fried or Sautéed with passion fruit mayo & spiced marinara sauce	
<b>Coconut Panko Prawns</b>	<b>CI\$12</b>
Large crispy tiger prawns with sweet chili sauce & mango chutney	

## SOUPS

<b>Lobbie Bisque</b>	<b>CI\$9.50</b>
Finished with cognac, crème fraiche and lobster medallions	
<b>Cayman Seafood Chowder</b>	<b>CI\$9.50</b>
Lobster, prawns, mussels, crab, assorted fish & squid all poached in a creamy potato pepper soup	

## SALADS

<i>Add 3 Grilled Prawns</i>	<i>\$5</i>	<i>Add 3oz Mahi Mahi</i>	<i>\$6</i>
<i>Add 5oz Lobster Tail</i>	<i>\$12</i>	<i>Add 3oz Chicken</i>	<i>\$6</i>

<b>Tukka Salad</b>	<b>CI\$9</b>
Crisp mixed greens & shaved cabbage with diced roma tomato, dried cranberries, crispy tortilla strips, avocado, grated cheese & citrus dressing	
<b>Caesar Salad</b>	<b>CI\$9</b>
Romaine leaves, aged Reggiano Parmesan, bagel croutons & cream garlic dressing. Anchovies optional (Add for \$2)	
<b>Garden Caprese Salad</b>	<b>CI\$12</b>
Vine-ripened tomatoes with fresh mozzarella & home grown basil, extra virgin olive oil, aged balsamic vinegar & cracked black pepper	

## SIDES

<b>Regular Fries</b>	<b>CI\$3</b>
<b>Daily Vegetables</b>	<b>CI\$3</b>



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

## 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** **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



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

<b>Tukka Brochette 2 Skewers</b>	<b>CI\$38</b>
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	
<b>Sizzling Bouillabaisse Plate</b>	<b>CI\$46</b>
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

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

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