

# TUKKA EAST **Menu**

**Address: 898 Austin Conolly Drive, East End** 

**Phone:** (345) 947 2700

**Cuisine:** Australian Caribbean Fusion

**Delivery terms:** Eastern districts only

Delivery times: Mon-Sun 11am-8pm

# **APPIES**

Tukka Seafood Basket	CI\$22	
Whole lobster tail, grilled prawn skewer, tempura battered fish, calamari and local fish ceviche, fries, dipping		
sauces and burnt lemon		
Lobbie Poutine	CI\$20	
Creamy lobster bisque poured over crispy fries, grilled with mozzarella cheese and lots of lobster chunks		
Kangaroo Lolli-Pops & Satays	CI\$18	
Lightly peppered kangaroo sausage with BBQ kangaroo fillet satays		
Fisherman's Ceviche GF	CI\$15	
Prepared daily, fresh from sea with twin Tukka chips		
Cayman Yellowfin Tuna Tartar	CI\$16	
Fresh local yellowfin tuna with wasabi mayo, wakami salad and crispy wontons		
Garlic Prawns	CI\$16	
Medium sized tiger prawns sautéed in garlic and herbs served with toasted focaccia		
Deep Sea Scallops GF	CI\$16	
Wrapped with Prosciutto ham, pan-seared atop a wasabi mash and mango salsa		
Lobbie & Prawn Spring Rolls	CI\$15	
Lobster and prawn golden rolls with sweet chili sauce and lime mango mayo		
Conch & Crocodile Fritters	CI\$15	
Caybrew beer battered with scotch bonnet remoulade and sweet chili dip		

Calamari Rings CI\$15
Fried or sautéed with passionfruit mayo and spiced marinara sauce
Coconut Panko Prawns CI\$15

Large crispy tiger prawns with sweet chili sauce and mango chutney

## East Side Pepper Crusted Tuna CI\$16

Flash fried rare Yellow Fin with wakame salad, pickled ginger, wasabi & light soy sauce

## **SOUPS**

Lobbie Bisque CI\$12

Finished with cognac, crème fraiche and lobster medallions

## Cayman Seafood Chowder CI\$15

Lobster, prawns, mussels, clam, crab, mahi mahi, salmon and squid all poached in a creamy potato pepper pot soup

Walkabout Vegetarian Soup GF CI\$9

Inspired daily (ask your server)

## **SALADS**

Add: grilled lobster tail CI\$15 / 3 grilled prawns CI\$6 / 3oz mahi mahi CI\$6 / 3oz salmon CI\$7 / 5oz jerk or grilled chicken CI\$6 / 5oz grilled chicken CI\$6 / avocado CI\$4

Tukka Salad CI\$14

Crisp mixed greens and cabbage with diced Roma tomatoes, dried cranberries, crispy tortilla strips, avocado, grated jack and cheddar cheeses, with citrus dressing

Caesar Salad CI\$14

Romaine leaves, aged Reggiano Parmesan, bagel croutons and creamy garlic dressing. Anchovies optional add CI\$2

## Spinach & Greens Salad CI\$15

Crisp leaves with roasted corn, boiled egg, crispy bacon, Spanish onion, sunflower seeds and balsamic dressing

Caprese Salad CI\$15

Local tomatoes with fresh mozzarella, home grown basil, extra virgin olive oil, aged balsamic vinegar and cracked black pepper

## **GOURMET BURGERS**

Choice of fries or Tukka salad

Aussie Burger CI\$19

This classic comes with an all CAB beef patty, crispy bacon, Swiss cheese, grilled pineapple, fried egg, arugula, caramelized onions, roma tomatoes, BBQ sauce, and homemade tomato sauce on the side. 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

CAB beef patty with grilled mozzarella cheese, tomato, onion, lettuce, BBQ sauce and homemade tomato ketchup sauce on the side. Served with your choice of fries or Tukka salad

Jerk Chicken Hoagie CI\$16

Chargrilled and plum-glazed with tomato, onion, lettuce, jerk mayo and mango chutney on the side. Your choice of fries or Tukka salad

### **Grilled Mahi Mahi Hoagie**

**CI\$16** 

With caramelized Bermuda onions, lettuce, tomato, tartar and cilantro yogurt raita on the side. Served with your choice of fries or Tukka salad

Salmon Sliders (3) CI\$18

Grilled fillets topped with pickled onions, arugula and citrus BBQ sauce

### **Conch & Crocodile Burger**

**CI\$18** 

Breaded crispy served with cabbage slaw, scotch bonnet remoulade sauce, choice of fries or Tukka salad

# **TUKKA TACOS**

Flour or corn

Two/three

Lion Fish Tacos <sup>GF</sup> 21/25

Island Famous! Toasted flour tortilla with cabbage slaw, fried onions, tomato salsa, tartar and sweet chili sauces . Help support our local dive industries and keep this Invasive species off our pristine Cayman Reefs

Pulled Pork [GF] 14/18

Tender Pork, pickled Spanish onions, guacamole and chimichurri sauce

Jerk Chicken GF	14/18
An Island favorite! Char-grilled with guacamole, mango chutney and sour cream	
Coconut Prawns	14/18
The ultimate crunchy taco! Served with sweet chili and lightly spiced mango chutney sauce	
Crispy Gringo GF	14/18
Crispy shell flour tortilla with spiced ground beef, lettuce, twin cheeses, pico de gallo, sour cream	
Peanut Chicken	14/18
Panko crumbed with Malaysian peanut sauce, honey yogurt and toasted peanuts	
Ginger Mahi Mahi	14/18
Pan-fried on crispy greens, chipotle mayo, red cabbage and crispy tortilla chips	
Vegetarian Plant Mince CF	14/18
Ground vegan mince, lettuce, twin cheeses, pico de gallo, sour cream, crispy shell flour tortilla	

# **FLATBREAD PIZZA**

Cut and served on a mahogany hard wood plank

Grilled Lobster & Shrimp	CI\$20
Caribbean lobster with tiger prawns with sweet peppers, onions, herbs and Thai lobster mayo	
Meat Lovers	CI\$16
Pepperoni, chicken, smoked bacon, chorizo sausage with BBQ sauce on the side	
Jerked Chicken	CI\$15
Spring onions, avocado salsa and mango lime chutney	
Vegetarian	CI\$13
Grilled vegetables, Spanish onions, sunflower seeds	
Pepperoni	CI\$12
The simple classic	
Margarita	CI\$10
Tomato base with basil and mozzarella cheese	

# **QUESADILLAS**

Grilled Chicken CI\$16

sour cream

Monterey jack and cheddar cheeses, sautéed bell peppers, onions. Served with guacamole, pico de gallo and

Grilled Shrimp CI\$18

Monterey jack and cheddar cheeses, sautéed bell peppers, onions. Served with guacamole, pico de gallo and sour cream

# **ENTRÉES**

Tukka Catch CI\$32

Cayman's fisherman's catch of the day served with special daily sauce and burnt lemon. Your choice of whipped garlic mashed potato and vegetables or coconut basmati rice and daily vegetable or callaloo and green pea parmesan risotto. Add 3 grilled prawns CI\$6

# Caribbean Lobbie Tails 1/2lb

CI\$38

Juicy medium size tails with Chef's famous basting butter, garlic mashed potato, daily vegetables and drawn butter for dipping and a citrus wedge.

#### **Hot & Cold Seafood Platter**

**CI\$42** 

Grilled spiny lobster tail, large king prawn skewer, fish ceviche, fried calamari and tempura battered mahi mahi. Served with fries, Tukka salad, a trio of dipping sauces and citrus wedges.

# 16oz CAB Ribeye GE

**CI\$48** 

All meat Angus ribeye served with truffle potato wedges, green beans cabernet demi glaze with crispy fried onion

## **Sizzling Mixed Grill Plate**

**CI\$45** 

A meat lover's combination of CAB ribeye beef, lamb cutlets, kangaroo sausage, Canadian bacon, jerked chicken and cracked crocodile on top. Served smoking hot with caramelised onions, sautéed peppers, wild mushroom risotto and creamy peppercorn sauce

# Black Angus Filet Mignon GF

CI\$35

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

# Cayman Reef & Beef GFF

CI\$40

Grilled spiny lobster tail and 5oz CAB beef fillet tenderloin, whipped potato, daily vegetables, drawn butter and red wine demi-glace

**CI\$90** 

14oz sliced CAB ribeye, twin lobster tails, grilled prawn skewers, served with mushroom truffle risotto, green beans, drawn butter, red wine demi-glace and marinara sauce

## Frenched NZ Lamb Chops

**CI\$48** 

Marinated in a Dijon mustard and parsley gremolata, grilled and served with white truffle, green peas, dates and callaloo orzo pasta, light port wine jus

## **PASTA & RISOTTO**

#### Yellowfin Tuna with Lobster Risotto

CI\$32

Local tuna, achiote rubbed and grilled to perfection atop a creamy lobster green pea, callaloo spinach and reggiano parmesan risotto

## Salmon Piccata Spaghetti

**CI\$29** 

Pan-seared twin fillets, finished in a garlic, lemon, caper, parsley and extra virgin olive oil sauce, served over parmesan spaghetti

#### **Lobster & Prawns Linguini**

**CI\$33** 

Sautéed with button mushrooms, sun-dried tomatoes, garlic, fresh herbs in a marinara and parmesan rose sauce

## Jerked Chicken - Pesto Gnocchi

CI\$24

Chargrilled with guava glaze, green peas, callaloo and creamy basil pesto parmesan gnocchi

## **Prawn Pasta**

CI\$25

Pan-seared tiger prawns with penne pasta and your choice of sauce - penne, rose, marinara

#### **Chicken Pasta**

CI\$19

Pan-seared chicken breast with penne pasta and your choice of sauce - penne, rose, marinara

### **Vegetarian Pasta**

CI\$16

Daily vegetables, roasted garlic with penne pasta and your choice of sauce - penne, rose, marinara

# **TUKKA CLASSICS**

#### **Tukka Brochette (2 Skewers)**

**CI\$42** 

Mixed grill skewers of ribeye beef fillet, lobster medallions, chicken breast and king prawns. Red wine demi glaze and drawn butter for dipping. Served from a hanging skewer with your choice of whipped potato and green beens, or Tukka salad and or fries.

Tukka Brochette (Single Skewer)  Grilled prawns	CI\$25	
Tukka Brochette (Single Skewer)  Jerked chicken	CI\$24	
Sizzling Bouillabaisse Plate  A seafood extravaganza of mussels, scallop, whole lobster tail, calamari, mahi mahi, salmon, crab and kin prawns. Served with coconut basmati rice, burnt lemon and Thai flavored lobster sauce	<b>CI\$49</b>	
Steak & Mushroom Pie Slow-cooked CAB ribeye with sautéed mushrooms and onions. Baked golden brown in a pie crust shell a served with homemade tomato sauce, mashed potato, green peas, carrots and garlic with red wine gravy		
Kangaroo Pork Sausage Lightly spiced 8oz kangaroo filet, pork loin sage and garlic sausage, mashed potato, peas and carrots, caramelized onions and port wine gravy	CI\$20	
Fish & Chips Fisherman's catch, crispy Caybrew tempura battered or breaded crust. Served with escovitch, tartar sauca a citrus wedge	CI\$19 ee and	
INDIAN CURRY		
Choose: North Indian red butter cream or Southern-style madras yellow curry		
Served with basmati rice, fried onions, mango chutney, yogurt raita, crispy poppadums and naan bread		
King Tiger Prawns GF	CI\$28	
Chicken Breast Fillet GF	CI\$25	

Last updated: Wed 19 Feb, 2025

CI\$20

Vegetarian