



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 shrimp skewer, battered fish, calamari and 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	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	CI\$16
Wrapped with serrano ham, pan-seared atop a wasabi mash and mango salad	
Lobbie & Prawn Spring Rolls	CI\$15
Mini 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\$13**

Fried or sautéed with passionfruit mayo and spiced marinara sauce

Coconut Panko Prawns **CI\$14**

Large crispy tiger prawns with sweet chili sauce and mango chutney

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 soup

Walkabout Vegetarian Soup GF **CI\$9**

Inspired daily (ask your server)

SALADS

Add: grilled lobster tail CI\$14 / 3 grilled prawns CI\$6 / 3oz mahi mahi CI\$6 / 3oz salmon CI\$7 / 3oz daily catch
CI\$8 / 5oz jerk chicken CI\$6 / 5oz grilled chicken CI\$6 / avocado CI\$4

Tukka Salad **CI\$13**

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

Caesar Salad **CI\$13**

Romaine leaves, aged reggiano parmesan, bagel croutons and cream garlic dressing. Anchovies optional for 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

SIDES

Regular Fries **CI\$3**

Sweet Potato Fries	CI\$4
Daily Vegetables	CI\$3
Green Beans	CI\$4
Mash Potatoes	CI\$3
Basmati Rice	CI\$3
Tukka Salad	CI\$6
Caesar Salad	CI\$6
Mushroom Risotto	CI\$8
Lobster Risotto	CI\$12

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
CAB beef patty with grilled mozzarella cheese, tomato, onion, lettuce and homemade tomato ketchup sauce served with your choice of fries or Tukka salad	
Jerk Chicken Burger	CI\$16
Chargrilled and plum-glazed with tomato, onion, lettuce and homemade mango chutney sauce served with your choice of fries or Tukka salad	
Grilled Mahi Mahi Burger	CI\$16
With caramelised Bermuda onions, lettuce, tomato, tartar and cilantro yogurt raita served with your choice of fries or Tukka salad	
Salmon Sliders	CI\$15
Grilled fillets topped with pickled onions, arugula and citrus BBQ sauce	

Veggie Burger **CI\$18**

Plant-based ground mince patty with Swiss cheese, tomato, onion, lettuce and homemade tomato ketchup sauce. Choice of fries or Tukka salad

TUKKA TACOS (FLOUR OR CORN)

Lion Fish Tacos **18/23**

Island Famous! Toasted flour tortilla with cabbage slaw, fried onions, twin tartar and sweet chili sauces (2 or 3)

Pulled Pork or Jerk Chicken **14/18**

Served with guacamole, pickled Spanish onions, cilantro, chimichurri (2 or 3)

Coconut Prawns **14/18**

The ultimate crunchy taco! Served with sweet chili and lightly spiced mango chutney sauce (2 or 3)

Crispy Gringo **14/18**

Spiced ground beef, lettuce, twin cheese, pico de gallo, sour cream in a crispy hard shell flour tortilla (2 or 3)

Peanut Chicken Taco **14/18**

Panko crumbed with peanut sauce, honey yogurt and sesame trio (2 or 3)

Blackened Mahi Mahi **14/18**

Pan-fried on crispy greens, chipolato mayo and fried tortilla chips

Vegetarian Plant Mince **14/18**

Ground vegan mince on romaine, twin cheese, pico de gallo, sour cream, crispy hard shell flour tortilla (2 or 3)

FLATBREAD PIZZA

Cut and served on a mahogany hard wood plank

Grilled Lobster & Shrimp **CI\$20**

Caribbean lobster with 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 <input type="checkbox"/>	CI\$13
Grilled vegetables, Spanish onions, spinach and mozzarella cheese	
Pepperoni	CI\$12
Tomato base with pepperoni, basil and mozzarella cheese	
Margarita <input type="checkbox"/>	CI\$10
Tomato base with basil and mozzarella cheese	

QUESADILLAS

Grilled Chicken	CI\$16
Monterey jack and cheddar cheeses, sautéed bell peppers, onions. Served with guacamole, pico de gallo and sour cream	
Grilled Shrimp	CI\$18
Monterey jack and cheddar cheeses, sautéed bell peppers, onions. Served with guacamole, pico de gallo and sour cream	

ENTRÉES

Add: rum pairing CI\$35 - 1 business & 1 first class of your choice

Tukka Catch	CI\$32
Cayman's fisherman's catch of the day served with special daily sauce, vegetables, burnt lemon and your choice of whipped mashed potato, coconut basmati rice or callaloo and green pea parmesan risotto. Add 3 grilled prawns CI\$6	
Caribbean Lobbie Tails	35/49
Juicy medium size tails with Chef's famous basting butter, garlic mashed potato, daily vegetables and drawn butter for dipping (1/2lb / 1 lb)	
Hot & Cold Seafood Platter	CI\$42
Grilled spiny lobster tail, whole king prawn and scallop ceviche, snow crab claws, fried calamari, grilled barramundi, trio dipping sauces and citrus wedges	
16oz CAB Ribeye	CI\$48
All meat Angus ribeye served with truffle potato wedges, green beans cabernet demi glaze with crispy onion rings	

Sizzling Mixed Grill Plate **CI\$45**

A meat lover's combination of CAB ribeye beef, lamb cutlet, kangaroo sausage, speck bacon, jerked chicken, caramelised onions, sautéed peppers, wild mushrooms risotto and creamy peppercorn sauce

Black Angus Filet Mignon **CI\$35**

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

Cayman 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\$90**

14oz sliced ribeye, twin lobster tails and grilled shrimps, served with mushroom truffle risotto, green beans, drawn butter, red wine demi glaze and marinara sauce

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 and parsley sauce, served with a lightly buttered spaghetti

Lobster & Chicken Linguini **CI\$29**

Both 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

Tiger Prawn Rose Pasta **CI\$25**

Pan-seared tiger prawns with penne pasta and parmesan rose sauce

Chicken Alfredo Pasta **CI\$19**

Pan-seared chicken breast with penne pasta and parmesan alfredo sauce

Vegetarian Alfredo Pasta **CI\$16**

Daily vegetables, roasted garlic with penne pasta and alfredo cream sauce

TUKKA CLASSICS

Tukka Brochette 2 Skewers **CI\$42**

Mixed grill skewers of ribeye beef fillet, local lobster medallions, chicken breast meat and king prawns. Served from a hanging cradle with your choice of whipped potato and vegetables, Tukka salad and citrus dressing or twin white and sweet potato fries

Tukka Brochette **CI\$28**

Single skewer

Grilled Prawns **CI\$25**

Single skewer

Jerked Chicken **CI\$24**

Single skewer

Sizzling Bouillabaisse Plate **CI\$49**

A seafood extravaganza of mussels, scallop, lobster tail, calamari, mahi mahi barramundi, salmon, whole king prawn, snow crab claws and shrimp, served with coconut basmati rice, burnt lemon and Thai flavored lobster sauce

Steak & Mushroom Pie **CI\$20**

Slow-cooked CAB ribeye with sautéed mushrooms and onions. Baked golden brown in a pie crust shell and served with homemade ketchup, mashed potato, green peas and garlic with red wine gravy

Kangaroo Pork Sausage **CI\$20**

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

Fish & Chips **CI\$19**

Fisherman's catch, crispy tempura battered or breaded crust. Served with escovitch, tartar sauce and citrus wedges

INDIAN CURRY (SERVED MILD)

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 **CI\$28**

Chicken Breast Fillet

CI\$25

Vegetarian

CI\$20

Last updated: Sat 23 Dec, 2023