

# TIKI BEACH

## ForteVillage

SARDINIA

### CHAMPAGNES

Ferrari Perlé

glass €14 bottle €79

Mumm GC

glass €20 bottle €125

Ruinart Rosé €225

Dom Perignon €380

Gran Cuvée Krug €360

Cristal Louis Roederer €650

Dom Perignon Rosé €1,150

Cristal Louis Roederer Magnum €2,450

Cristal Louis Roederer Rosé €1,390

### BEER

Ichnusa €7,50

Provenienza, Italy - Alc. 4,7%

Corona €8,50

Provenienza, Mexico - Alc. 4,7%

### ALL PREMIUM LONG DRINKS € 20,00



### WHITE

Cantine Surrâu - Branu - Vermentino di Sardegna

glass €12 bottle €54

Lupus in Fabula - Vermentino - Cantine Olbios

glass €16 bottle €95

### ROSÉ

Scalabrone Tenuta Guado al Tasso Rosato

Tuscany, Italy

glass €11 bottle €42

### RED

Cantine Surrâu - Surrâu - IGT

Sardinia, Italy

glass €12 bottle €64

### SOFTS DRINKS all €5,00

### SMOOTHIES €12,50

Freshly home made with seasonal ingredients

### SHISHA € 100

### BOTTLES

Ciroc Vodka €280

Tanqueray Ten Gin €180

Monkey 47 Gin €180

Plymouth Gin €180

Casamigos Blanco Tequila €200

Casamigos Anejo Tequila €250

Casamigos Reposado Tequila €320

Don Julio 1942 €450

Pampero Aniversario €220

Johnny Walker Gold Label €250

Johnny Walker Blue Label €650

Courvoisier XO Cognac €550

Remy Martin Louis XIII €3000



## TIKI BEACH

Our Signature cocktail, Captain Morgan and a hint of Vanilla shaken with Pear and Strawberry puree, lemon and sugar. Served long topped with sparkling wine.

€ 22

## PIÑA COLADA

Mahiki Grog, a medley of the best rums in the world, blended coconut cream and fresh pressed pineapple juice. If that wasn't enough it's served in a whole pineapple. This is the drink of the gods...Trust me!

€ 25



## HURRICANE

Pampero Aniversario, pineapple juice, fresh orange, fresh lime, passion fruit syrup.

€ 22



## ZOMBIE

Mahiki's twist on Don the Beachcomber's original recipe. A blend of white, gold and overproof rums shaken with maraschino, fresh grapefruit, exotic syrups and Absinthe. Be careful or you may become a Zombie too...

€ 22

## JUNGLE BIRD

Pampero Aniversario, Campari, pineapple juice, fresh lime and sugar.

€ 22



## TIKI MULE

Pampero Aniversario, fresh lime, ginger & wasabi syrup, orange bitters, splash of ginger beer

€ 22



## MYSTIQUE FIZZ

Moët & Chandon Champagne mixed with cane syrup, passion fruit purée and syrup.

€ 24



## WIKI TIKI BEACH

Ketel One Vodka shaken with fresh watermelon, cranberry juice, fresh lime and mint leaves.

Served very long over crushed ice

€ 22

## COCO MOJO

If you want to get it yo, get your Coco Mojo doh! It's like a mojito, but better! Pampero Blanco, fresh coconut milk, lime and ginger ale!

€ 22



## PAHULŪ OKI

Casamigos Tequila, Mezcal Del Maguey, pineapple juice, orgeat, campari, fresh lime and orange juice...

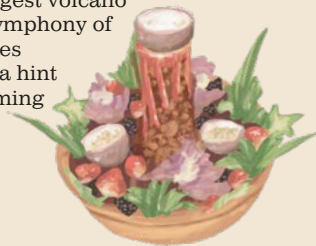
€ 22



## KRAKATŌA

A drink to recreate the largest volcano of modern times. A fiery symphony of Grog, fresh muddled berries apple and lime juice, with a hint of sugar. Be careful for flaming eruptions! (serves 4)

€ 100



## DEVIL'S UKELELE

(Serves 3)

The siren strumming of the Pacific demons will make you dance like a devil. A combination of Ciroc Vodka, passion fruit, pear puree and lemonade that will leave you swinging to the beat.

€ 80



## TREASURE CHEST

(serves 4 to 8)

The original and world famous pirate booty. Grog, brandy and peach liqueur shaken with apple and lemon juice topped whole bottle of Champagne. Served for many in a real treasure chest.

See what treasures you can find...

Moët € 300

Dom Perignon € 600

Crystal € 800



## FISH HOUSE PUNCH

Hechicera Rum, Martell VS, Peach liqueur, sugar syrup, lemon juice

€ 22



## EAST 8 HOLDS UP

Ketel 1, Aperol, pineapple juice, fresh lemon, passion fruit and sugar

€ 22

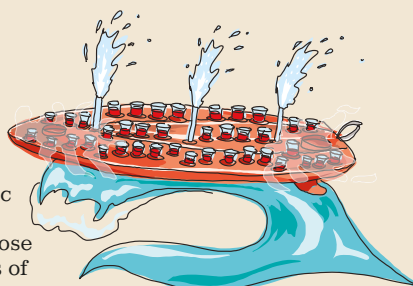


## OCEAN SWEEPER

(Serves Many)

Surf the raging waves of the Pacific with our Ocean Sweeper and it's 50 strong and fruity shots! Choose the flavour or leave it in the hands of our skillful bartenders!

€ 500



## THAI COCONUT

no alcohol, only fresh coconut water

€ 18





A vibrant, painterly illustration of a tropical beach scene. Two palm trees with large green fronds frame the top of the image. In the background, a blue sky with a few birds and a small sailboat on the water. The foreground features a sandy beach with several large, colorful flowers in shades of purple, pink, and red. The overall style is reminiscent of mid-century modern tropical art.

# TIKI BEACH

ForteVillage

SARDINIA



## SASHIMI (6 pieces)

Salmon 4

€ 25

Tuna 4

€ 25

## NIGHIRI (2 pieces)

Salmon 4

€ 15

Tuna 4

€ 15

## URAMAKI ROLLS

### SALMON

Salmon, Avocado, Cucumber, Lime mayo 3,4

€ 26

### TUNA (8 pieces)

Tuna, Spicy mayo, Tempura crunch 3,4,6,11

€ 26

### SEARED SALMON (8 pieces)

Seared salmon, Avocado, Prawn Tempura, Spicy sauce 1,2,3,4,11

€ 28

### PHILADELPHIA (6 pieces)

Smoked salmon and Philadelphia cheese 4,7

€ 26

### CALIFORNIA (8 pieces)

Surimi, Avocado, Cucumber, Tobico 2,3,4,6

€ 28

### TEMPURA FUTUMAKI

Salmon, Avocado, Cucumber, Sweet chilli sauce, Lime mayo 1,4,6,11

€ 36

## SALADS

Sashimi Salad, Seared Salmon, Seared tuna, Avocado 4,6,11

€ 29

## ABACATE

Prawn tempura, salmon tartare, toasted almonds, avocado, sauce of the chef

€ 30

## OSOMAKI

Avocado

€ 24

Cucumber

€ 24

## TEMPURA / FRIED

Prawn 1,2,3

€ 28

Vegetable 1,3

€ 24

Katzu Chicken 2,3,6,14

€ 28

## ROBATA CHARCOAL GRILL

Grilled Salmon Teriaki 4,6

€ 32

Kimchi Chicken 1,2,4,5,6,8,9,11,14

€ 28

**Chef Ivan Silva**



## ELENCO ALLERGENI ALLERGENS LIST

-  **1** Cereali contenenti glutine cioè grano, segale, orzo, avena, farro, kamut (o i loro ceppi ibridati) e prodotti derivati  
Cereals containing gluten, i.e. wheat, rye, barley, oat, emmer, kamut, their derivative strains and by-products
-  **2** Crostacei e prodotti derivati  
Crustaceans and products based on shellfish
-  **3** Uova e prodotti derivati  
Eggs and by-products
-  **4** Pesce e prodotti derivati  
Fish and products based on fish
-  **5** Arachidi e prodotti derivati  
Peanuts and peanut-based products
-  **6** Soia e prodotti derivati  
Soy and soy-based products
-  **7** Latte e prodotti derivati; (compreso il lattosio)  
Milk and dairy products (lactose included)
-  **8** Frutta a guscio cioè mandorle (*Amigdalus communis* L.), nocciole (*Corylus avellana*), noci comuni (*Juglans regia*), noci di acagiù (*Anacardium occidentale*), noci del Brasile (*Bertholletia excelsa*), pistacchi (*Pistacia vera*), noci del Queensland (*Macadamia ternifolia*) e prodotti derivati;  
Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their by-products
-  **9** Sedano e prodotti derivati  
Celery and products based on celery
-  **10** Senape e prodotti derivati  
Mustard and mustard-based products
-  **11** Semi di sesamo e prodotti derivati  
Sesame seeds and sesame seeds-based products
-  **12** Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/l espressi come SO<sub>2</sub>  
Sulphur dioxide and sulphites in concentrations above 10 mg/kg
-  **13** Lupino e prodotti a base di lupino  
Lupine and lupine-based products
-  **14** Molluschi e prodotti a base di molluschi  
Molluscs and products based on molluscs