

# TIIGO

## GOOD TO START

- LAMB CUTLETS** **V\*, VG\*** 8  
A unique twist on the classic croquette, these lamb cutlets offer a crispy exterior filled with seasoned potatoes and minced lamb, bursting with rich Asian flavours.
- ONION BHAJIS** **V, VG, GF** 7  
Crispy, golden onion fritters crafted from gram flour and spiced to perfection. These are a beloved Indian snack with a satisfying crunch.
- TEMPURA PRAWN** **V\*, VG\*** 8  
Delicate prawns coated in a light, airy batter and deep-fried to crispy perfection. This Japanese favourite offers a delightful contrast of texture and flavour.

## OCEAN DELIGHTS

- THAI GREEN CURRY MUSSELS** **GF** 10  
Plump mussels bathed in a rich coconut broth, infused with fragrant lemongrass, makrut lime, and the gentle heat of green curry paste.
- KOREAN STYLE GRILLED OCTOPUS** 15  
Tender octopus, grilled to perfection and glazed with a savory Korean BBQ sauce that brings a smoky sweetness to this fusion dish.
- SRI LANKAN HOT BUTTER CALAMARI** **GF** 13  
Crispy calamari tossed in a garlic butter sauce with a fiery blend of chilli paste and scallions. This Sri Lankan favourite is a spicy, crunchy delight.

## SIDES

- SPICY KIMCHI RICE** **GF** 6  
Fragrant steamed rice with tangy, fermented kimchi, a flavourful Korean-style side - a bold kick to your meal.
- SRI LANKAN KOTTU ROTI** **V, VG** 9  
Shredded roti mixed with a colourful array of stir-fried vegetables and a blend of Sri Lankan spices.
- STEAMED BASMATI RICE** **GF** 5  
Simple, fragrant Basmati rice steamed to perfection, a classic accompaniment to any dish.
- BAO BUNS** 5  
Soft and pillowy steamed bao buns, a touch of Asian flair and ideal for pairing with your tapas selection.

## FROM THE FARM

- GOI GA** **V\*, VG\*, GF** 10  
This Vietnamese chicken and cabbage salad is a slaw-type salad topped with shredded chicken and a mix of brightly flavoured herbs. The salad is tossed with Nuoc Mam Cham, a salty, tangy, sweet and spicy dressing that is the heartbeat of Vietnamese cuisine.
- SPICY SRI LANKAN CHICKEN CURRY** **GF** 10  
Bone-in chicken simmered in a robust, aromatic curry. This Sri Lankan classic, known as "Kukul Mas curry," packs a flavourful punch for the adventurous palate.
- GAI PAD KRAPOW** **GF** 10  
This Thai basil chicken dish is fragrant, with a fiery dance of flavours that transport you straight to the bustling streets of Bangkok!
- CHILLI PANEER** **VG, GF** 10  
Pan-fried paneer in a flavorful blend of tangy soy sauce, sauteed onions and peppers. A must-try for fans of spicy Indo-Chinese fusion.

## SHARING COCKTAILS

- TIKI OR LEAVE IT** 35  
(2-3 PEOPLE)  
Vodka, spiced rum, passion fruit, lemon and ginger beer create a charming, tangy and fresh drink for all to share!
- PITCHER COLADA** 25  
(2-3 PEOPLE)  
\*If you enjoy Pina Coladas! ... share this with friends ... or not! A blend of pineapple, cream of coconut, lime juice, malibu and a generous splash of rum.
- TIIGO'S TREASURE** 40  
(4-5 PEOPLE)  
Similar to our Peachy Blinder, this is sweet and spicy, fruity and fresh! Combining both dark and spiced rum with peach, lime, orange, mint and topped with lemonade.

## NON-ALCOHOLIC COCKTAILS

- \*COS'NO'POLITAN** 9  
No one will ever know! This sharp but slightly sweet martini is almost identical to the Cosmopolitan, combining cranberry juice, lime and orange liqueur, but the vodka has been substituted with Caleño, a light and zesty 0% spirit.
- \*REVIVAL** 9  
Everleaf Forest, a saffron and vanilla 0% spirit, is complimented with passion fruit, ginger and lemon and topped up with ginger beer. It's tangy, spicy, sweet and refreshing!

## COCKTAILS

- \*MOJITO** 11  
Fresh lime and mint perfectly compliment rum to make this classic summer sipper. Chose your flavour: Classic, raspberry or passion fruit.
- \*OAXACAN NEGRONI** 14  
Using Mezcal instead of gin imbues earthy and smoky notes to this cocktail which perfectly matches the botanical and citrus qualities of vermouth and bitters.
- WHISKEY BUSINESS** 14  
Apple Jack Daniels Bourbon gives the Old Fashioned a certain spice and sweetness.
- \*MAI TAI** 14  
A truly great cocktail with the strength and character of rum harmoniously combined with fruity sweetness, rich almond and tart citrus.
- SPICY MARGARITA** 14  
A fiery twist on the classic Margarita. This serve blends the best of Mexico's natural agave flavours with fresh lime citrus and the sweetness of orange liqueur.
- CARIBBEAN COFFEE** 14  
An indulgent, flavourful digestif. Sharper tasting notes arise from the coffee and buttery sweetness comes from the aged dark rum.
- PIÑA PARADISE** 12  
Creamy, sweet, a little nutty and super refreshing. This classic combines pineapple juice, coconut, lime, light rum and amaretto.
- SAKURA SKIES** 14  
A gin based drink with strawberries, elderflower and rhubarb. This delicate tittle provides a taste of Summer.
- \*A BASIL BANGKOK-TAIL** 14  
A refreshing drink combining the sweet taste of passion fruit, the herbal flavour of basil and aromatic gin.
- \*LOST IN ASIA** 14  
A smooth vodka martini cocktail which first satisfies the sweet tooth with lychee and grenadine, then hits with the sharpness of grapefruit and lemon.
- \*PEACHY BLINDER** 11  
This sweet and spicy cocktail features Captain Morgan's dark rum, peach, mint and a hint of chilli.
- SHANGHAI 120** 14  
This fruity cocktail will truly quench your thirst; bringing together Cachaça (a Brazilian sugarcane spirit similar to rum), fresh orange, raspberries and chilli.

## SOFT DRINKS

- COKE | DIET COKE | COKE ZERO | LIME LEMONADE** 5

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

**V** - Vegetarian **VG** - Vegan **GF** - Gluten Free **V\*** - Vegetarian option available **VG\*** - Vegan option available \* - Drinks included in a bottomless brunch