

TIKIS

Canary Club

SALADS

POMELO AND AVO (s/n)	57
Red Chillies, Toasted Peanuts, Coriander, Tamarind Dressing	
SUMMER CORN (d)	65
Charred Corn Ribs, Pomegranate, Cotija, White Balsamic	
CALIFORNIA SALAD (ve)	60
Palm Hearts, Frisée, Asparagus, Baby Gem	
CRAB SALAD (g/s)	120
Avocado, Chicory, Pickled Lotus Root, Yuzu Vinaigrette, Sesame Seeds, Tobiko	
ADD: Chicken 30 Shrimp 40 Salmon 35 Beef 35	

HOT STARTERS

EDAMAME (ve)	35
Salty or Spicy	
CANARY GUACAMOLE (ve)	68
Lime, Jalapeño, Root Chips	
TRUFFLED POTATO CHURROS (g/d)	58
Manchego Cheese, Truffle Paste	
VOLCANO TOFU (g)	57
Fried Tofu, Enoki Mushroom, Sweet Chili Sauce	
SHRIMP LONG HUT (s)	119
3 Black Tiger Shrimps, Mango and Fennel Salad	
CHARRED OCTOPUS (d/s/g/n)	129
Spicy Romesco Sauce, Bean Purée, Pico De Galo	
SALT AND PEPPER SQUID (s/g)	65
Ponzu Mayo and Lime	
WAIKIKI CHICKEN (d/g)	75
Crispy Corn-fed Chicken, Manchego, Pickled Banana Shallots	
CHICKEN TACO (d/g)	70
3 piece hard-shell, Chipotle Chicken, Guacamole, Pico De Gallo	
BRAISED SHORT-RIB TACO (d/g)	105
3 piece hard-shell, Iceberg, Guacamole and Sour Cream	
WAGYU GYOZA (s/g)	92
4 dumplings, Amai Ponzu and Green Onions	

g - gluten | d - dairy | n - nuts | ve - vegan
s - seafood/shellfish | a - alcohol

All prices are inclusive of 5% VAT, 10% Service charge and 7% Municipality fees

CRUDO

HEART PALM CEVICHE (ve)	65
Ají Amarillo, Jalapeno, Red Onion, Sweet Potato	
TROPICOLA SEABASS (s)	70
Coconut Milk, Ají Amarillo, Passion Fruit	
SALMON TATAKI (g/s)	79
Ponzu, Confit Onion, Spring Onions	
TUNA TARTARE (g/s)	95
Avocado, Sesame Seeds, Bonito Flakes, Green Onions, House Soya	
HAMACHI CEVICHE (d/s)	105
Tigermilk, Red Onions, Sweet Potato, Avocado and Ají Amarillo	
CRISPY RICE CHUTORO (g/s)	125
4 pieces, Bluefin Tuna Belly, Harusami Sauce and Tobiko	

SUSHI

VEGGIE ROLL (ve/g)	70
Fresh Vegetables, Mango and Butternut Squash Purée	
CANARY CALIFORNIA (s/g)	89
Fresh Salmon, Avocado, Chives, Ponzu Mayo	
CORN ROLLS (s/g)	85
Avocado, Cucumber, Spicy Cream, Tempura Prawns	
SPICY TUNA (s/g)	99
Blue fin Tuna, Avocado, Cucumber, Caviar, Sesame Seeds	
SALMON ABURI (g/s)	89
Torched Salmon, Crab Meat, Shrimp Tempura, Aioli	
WAGYU ROLL (d/g/s)	109
Avocado, Asparagus, Katsu Prawn, Cheese Salsa	

PLATTER FOR TWO (g/s) 239

Salmon Aburi, Vegetables Rolls, Wagyu Nigiri, Tuna Sashimi, Salmon Tataki, Seabass Ceviche

SIGNATURE PLATTER FOR FOUR (g/s) 580

Sushi: Salmon Aburi, Vegetables, Spicy Tuna | Wagyu Nigiri, Salmon Belly Nigiri, Tuna Sashimi, Seabass Sashimi, Salmon and Tuna Tartare

PARTY PLATTER FOR SIX (d/g/s) 990

Salmon Aburi Rolls, Canary California Rolls, Vegetable Rolls, Spicy Tuna Rolls | Nigiri: Wagyu, Salmon Belly, Chutoro, Seabass | Sashimi: Yellowfin Tuna, Yellow Tail, Salmon | Hamachi Ceviche, Salmon Tataki

PLANCHA SKEWERS

MISO EGGPLANT (g) 42 CHICKEN (g) 45 WAGYU BEEF (g) 95

SASHIMI

Salmon, Seabass, Yellow Tail, Tuna, Chuturo

6 PIECES SASHIMI 2 SELECTION 105
 9 PIECES SASHIMI 3 SELECTION 129
 15 PIECES SASHIMI 5 SELECTION 210

QUESADILLA

VEGGIE (d/g) 50
 CHICKEN (d/g) 70
 SHORTRIB (d/g) 85

MAINS

CELERIAC ROOT STEAK (ve) 85
 Squash Purée, Grilled Asparagus, Parsley, Crispy Potato

POT OF TRUFFLE RICE (d) 120
 Black Truffle, Shimeji Mushrooms

MISO COD (g/d/s/a) 189
 200g Cod, Miso, Sake, Mirin Marinade, Corn Purée

CURED ROASTED SALMON (s/d) 140
 200g Cured Salmon, Enoki Mushroom, Snow Peas Salad with Herb Oil

COCONUT MUSSELS (a/s) 125
 500g Mussels, White Wine, Garlic, Onions, Lemongrass, Pandan Leaf

CRISPY CHICKEN BURGER (d/g) 89
 Corn-fed Chicken Breast, Spicy Aioli, Fresh Mango, Rocket, Lettuce, Avocado, Grain Mustard Dressing

CHICKEN PAILLARD (d) 120
 200g Grilled Herb Chicken, Potato and Green Bean Salad

PINEAPPLE FRIED CHICKEN (g) 134
 Grilled Pineapple, Crispy Chicken, Garlic Rice, Sweet and Sour Sauce

BONE IN SHORT RIB (g) 185
 48hr Cooked 300g Short Rib, Galbi Sauce, Crispy Rice

CHARCOAL GRILL

STEAK AND FRIES 170
 200g Striploin, Home-cut Fries Cactus Chimichurri

* SURF & TURF (s) 290
 250g Wagyu Sirloin and 160g Jumbo Prawn

* FILET MIGNON 250
 250g Corn-Fed Canadian Angus

STICKY LAMB CHOPS (s/g) 165
 24hr Marinated 300g Australian Lamb, Charred Pepper

Please choose a side dish, indicated by the asterisk (*)

SIDES

ASH SWEET POTATO (d) 35
 *COCONUT STICKY RICE 30
 *FRENCH FRIES 40
 *GRILLED ASPARAGUS 45
 YUCA FRIES 35
 *CHEF'S SALAD 37

• MONDAYS •

MALIBU MONDAZE

3 Courses & a Carafe of Wine 175pp
 5pm-Late

• TUESDAYS •

NOCHE AZUL

Bottle of Clase Azul Tequila for 1750 AED
 7pm-Late

• THURSDAYS •

HOLA CHICAS

Ladies' Night - Free-Flowing Grape
 & Signature Cocktail | 7pm-11pm

• WEEKDAYS •

LUNCH N' LOUNGE

2 Courses 105pp
 3 Courses 129pp
 12pm-4pm

• SATURDAYS •

TIKI'S RITUALS BRUNCH ON THE ROOFTOP

From 325pp
 Packages Available
 Includes Non-Alcoholic, House, Bubbly & Champagne
 2pm-5pm | After-party 5pm-7pm

• SUNDAYS •

ACOUSTIC APERITIVO

Fresh Oysters, Free Flow Bubbly
 & Live Jazz Band
 149pp
 2pm-5pm

Please Note: The offers/events above are subject to change.