

TIKI

PACIFICO
DINING & LOUNGE

MENU



WELCOME

TIKI



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PACIFICO
DINING & LOUNGE

TIKI Pacifico is a Polynesian dining and lounge restaurant built on stilts above the sea at Al Bandar Marina. It's the ideal place for that very special night out and the best spot in Abu Dhabi be surrounded by sea views – right from your dining table! Enjoy panoramic views of Yas Island while listening to Live band and experiencing great vibes. TIKI Pacifico also provides the perfect ambience to share fun moments with your friends while being delighted by a tasty menu and outstanding cocktails.

www.tikipacifico.com



Tiki Pacifico Dining & Lounge



tiki.pacifico

SOUPS



SEAFOOD CHOWDER



RECOMMENDED

SEAFOOD CHOWDER (S)(D)(GF) 75

A chunky creamy seafood soup with shrimps, squid, cod, vegetables and served with sprinkled saffron

TOM YUM (S) 65

Thai seafood soup, lemongrass and kaffir lime broth

LEEK AND POTATO 55

Creamy potato soup, beef bacon and spring onion



TOM YUM

(S)-Seafood (N)-Nuts (V)- Vegetarian (GF)- Gluten free (D)-Dairy
Some of our dishes may contain traces of Gluten
All Prices are in AED and include 5% VAT



SALADS & COLD STARTERS



KALE & AVOCADO



QUINOA & BAKED SALMON SALAD



SEAFOOD SALAD

QUINOA & BAKED SALMON SALAD (S) 79

Organic quinoa with mix pepper and curly kale, babypinach, cherry tomatoes, asparagus, topped with baked salmon and lemon vinaigrette

CAPRESE MOZERALLA & PESTO (N)(V)(D)(GF) 75

Italian salad with sliced tomato, mixed lettuce fresh mozzarella cheese, cherry tomato and drizzles of balsamic reduction & pesto

SUPER FOOD KALE & AVOCADO (N)(V)(GF) 85

Healthy super food kale & avocado with edamame, carrot, cashew nut, blue berry and cherry tomato drizzled with avocado dressing

SEAFOOD SALAD (S)(GF) 75

A sumptuous mix of celery & garlic flavoured poached squid, prawns, baby octopus, shell mussels, served with tomato, new potato, winter leaves and lemon dressing.

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BURRATA CHEESE SALAD

BURRATA CHEESE SALAD (N)(V)(D)(GF) 89
Heirloom tomatoes burrata cheese salad with basil leaves.



CLASSIC CAESAR SALAD

CLASSIC CAESAR SALAD (S) 65
Crispy romaine hearts tossed with homemade Caesar dressing accented with herbed croutons, boiled egg, anchovy, smoked beef bacon and freshly shaved parmesan

Topped with chicken 20
Topped with shrimp 25

BEEF CARPACCIO (G)(D)(GF) 85
Australian Angus beef carpaccio on top of warmed polenta ricotta cake dressed in light garlic sauce, garnished with rocket leaves, lettuce and shaved parmesan cheese

FOR SHARING

SELECTION OF CHEESE & COLD CUTS (N)(D)(G)

A perfect selection of cheddar, emmental cheese, goat cheese, blue cheese, brie cheese, smoked chicken breast, beef pepperoni, herbs & garlic, marinated black & green olives pickle served with fig chutney, dry apricot, grapes walnuts, crackers and

For one 85
For two 145



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HOT STARTERS



SALTY BREADED CALAMARI



GAMBAS PILPIL



SESAME CHICKEN STRIPS



SALTY BREADED CALAMARI (S)(D) 65

Tender squid mixed in lemon zest, tograshi spice, herbs, tempura flour batter and crispy fried served with tartar sauce

GAMBAS PILPIL (S) 85

Sizzling prawns in garlic chilli spiced olive oil served with mini baguette

BUFFALO CHICKEN BONELESS (D) 75

Boneless chicken covered in homemade buffalo sauce served with celery stick and blue cheese dipping

MOZZARELLA CHEESE STICKS (D) 65

Fried breaded mozzarella cheese sticks served with roquefort sauce

SESAME CHICKEN STRIPS 75

Honey soy glazed chicken strips topped sesame seed and scallions

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TIKI SPECIAL

THE TIKI MIX (S)(G)(D)

Our signature dish with crispy tiki shrimps, mini gourmet beef burger, smoky chicken skewer, salty breaded calamari, sesame chicken strips served with tartar sauce and chipotle mayonnaise

For one	165
For Two	245



TRADITIONAL NACHOS

TRADITIONAL WARM NACHOS (V)(D)

Tortillas chips piled high and smothered with melted mix cheddar cheese topped with black olives, jalapeño, onion, tomato and sour cream and served with guacamole dip and tomato salsa

Regular	75
Add Chicken	15

POTATO BRAVAS (V)(GF) 🌶️

Spanish style potato tossed with sweet paprika, parsley and served with bravas sauce

TOMATO BRUSCHETTA (D)(V)

Tomato and basil bruschetta served with wild rocket salad, balsamic dressing and parmesan shaves

CRISPY TIKI SHRIMPS (S)(D)

Crispy fried angel hair shrimps, homemade tartar sauce

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SEAFOOD PAELLA



STEAK & SHRIMPS



PAN FRIED CHICKEN & GNOCCHI

MAIN COURSE



SEAFOOD PAELLA (S) 109

Slow cooked arroz bomba rice stew with vegetables, white fish, mussels, prawns, clams, squid and served with saffron seasoning

VEGETARIAN PAELLA (V) 99

Paella with capsicum, green peas, broccoli, black olives, cherry tomatoes & served with saffron seasoning

STEAK & SHRIMPS (S)(D) 285

Steak tenderloin with red wine jus and beurre blanc marinated prawns.

NEW YORK STRIP STEAK (D)(GF) 189

New York strip steak served with potato chips or mashed potatoes

Sauce selections:-Wine pepper sauce, mushroom sauce, homemade barbecue sauce

PAN FRIED CHICKEN & GNOCCHI (D) 109

Pan cooked marinated chicken breast served with grilled artichoke, creamy potato gnocchi and artichoke & basil sauce

FISH & CHIPS (S) 115

Marinated cod fish fillet crispy fried and served with blended mushy peas, tartar sauce & fries.

FISH & CHIPS



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RECOMMENDED

HONEY SESAME SALMON (S)(D) 159

Our signature salmon steak, perfectly glazed with soy and honey sesame sauce served with creamy mushroom & pepper risotto and boiled carrot cooked in herbs

USDA ANGUS FILLETS (D)(GF) 245

American grass fed Angus beef grilled and served with potato puree, baby courgettes, wild asparagus and baby carrot.

Sauce Selection:- black pepper, red wine, honey pepper soy

LOBSTER RISOTTO (S)(D) 175

Butter poached lobster in creamy risotto cooked with vegetables, wild mushroom and parmesan cheese

WILD MUSHROOM RISOTTO (V)(D) 115

Creamy risotto made by porcini & wild mushroom topped parmesan cheese

SKEWER OF SMOKY CHICKEN WITH CURRY RICE 99

Smoky skewers of chicken served with curry rice and light spiced mojo sauce

FILLET MIGNON TENDERLOIN (D)(GF) 175

Grilled tender angus fillet served with mashed potato, cherry tomato confit and wild asparagus rosemary pepper sauce

SIDES

Classic Fries	35
Sweet Potato Fries	45
Mashed Potato	35
Grilled / Steam Vegetables	35
Onion Rings	35
Grilled Asparagus	55

SWEET POTATO FRIES



CURRY RICE



LOBSTER RISOTTO



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HONEY SESAME SALMON



USDA ANGUS FILLETS

PASTA & PIZZA



SEAFOOD LINGUINI



CHICKEN ALFREDO PASTA



PENNE ARRABIATA



MEATBALL SPAGHETTI



SEAFOOD LINGUINE (S)(D)

135

Linguini pasta cooked in rich cherry tomato creamy sauce with mixed seafood (shrimps, cod fish & squid) and shaved parmesan

PENNE ARRABIATA (V)

89

Penne pasta cooked in Italian spicy sauce made from garlic, tomato concasse, dried red chilli peppers and extra virgin olive oil

MEATBALL SPAGHETTI

99

Home made meat balls cooked in garlic herbs, tomato sauce and perfectly tossed spaghetti

CHICKEN ALFREDO PASTA (D)

125

Penne pasta made by sautéed tender chicken with creamy mushroom sauce, shaved parmesan cheese served with mozzarella cheese bruschetta



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PIZZAS

MARGHERITA (V)(D) 95

Hand made fresh pizza topped with herbs tomato sauce, mozzarella cheese and fresh basil

NAPOLITANA (V)(D) 99

Freshly made pizza topped with herbs tomato sauce, fresh buffalo mozzarella and basil leaves

BIANCO PIZZA (D) 99

Freshly made pizza with béchamel sauce, wild mushroom, sliced bresaola topped with mozzarella and rocket

PACIFICO SEAFOOD (S)(D) 125

Our signature seafood pizza topped with baked mussels meat, gambas, squids, herbs tomato sauce, mozzarella cheese

BEEF PEPPERONI (D) 115

Freshly made pizza topped with herbs tomato sauce made in house, mozzarella cheese, topped beef pepperoni

MEAT FEAST (D) 135

Saucy and cheesy meat pizza with crispy beef bacon, smoked turkey ham, beef bolognese sauce, mozzarella cheese and rucola

HAWAIIAN PIZZA (D) 115

Home made pizza with a tropical touch topped with Pineapple chunks, smoky beef bacons

DIABOLICA (D) 🌶️ 110

Pizza made with chilli spiced baked chicken, red pepper, sweet corn with herbs tomato sauce and mozzarella

"Our homemade pizza dough is fermented for a minimum of 48hrs to ensure the highest quality in taste"



NAPOLITANA



BIANCO



PACIFICO SEAFOOD

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PACIFICO CLASSIC BURGER



TRIO OF MINI GOURMET



CALIFORNIA CHEESE STEAK



CHICKEN PARMIGIANA BAGUETTE

BURGERS & SANDWICHES



PACIFICO CLASSIC BURGER (D) 109

A generous homemade beef patty with slice of melted cheddar, tomato, onion served with potato fries

BBQ BURGER (D) 109

Grilled beef burger, homemade barbecue sauce, caramelized onion melted cheddar and served with fries on the side

TRIO OF MINI GOURMET (D) 115

Homemade beef patty mini burgers with gherkin, onion, tomato, melted cheddar slice served fries

SANDWICHES

PHILLY STEAK SANDWICH (D) 99

Delicious Sandwich made with marinated grilled Philly steak, mushroom, tomato, onions and sandwich cheese served with potato chips. (Chicken option available)

CHICKEN PARMIGIANA BAGUETTE (D) 85

Fried chicken in napolitana sauce and mozzarella cheese served in our Tiki baguette along with fries

CALIFORNIA CHEESE STEAK (D) 129

Marinated beef steak stuffed by caramelized onion, mushroom, cheese cheddar wrapped in ciabatta served with sweet potato fries

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HAPPY ENDINGS

FRUIT PLATTER

Assorted cuts of seasonal fruits

75

CLASSIC TIRAMISU (D)

Italian classic tiramisu with cocoa powder

55

CHEESE CAKE (D)

Classic New York cheese cake

65

CINNAMON APPLE CRUMBLE (D)

Freshly bake apple with cinnamon served with vanilla ice cream

55

MOLTEN CHOCOLATE (D)

Assorted cuts of strawberry, pineapple, brownie with molten chocolate sauce

75

ASSORTED ICE CREAM & SORBET (D)(GF)

Three scoops of ice cream and sorbet of your choice

45

Flavours:Chocolate, Vanilla, Peanut Chocolate, Praline & Cream, Strawberry, Lemon Sorbet

MOLTEN CHOCOLATE



CINNAMON APPLE CRUMBLE



CLASSIC TIRAMISU



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BEVERAGE MENU

HOT BEVERAGES

COFFEE

Espresso	30
Double Espresso	35
Macchiato	35
Double Machiatto	35
Americano	35
Café Latte	35
Cappuccino	35
Café Mocha	30
Turkish Coffee	40
Hot Chocolate	35

TEA

English Breakfast	35
Green Tea	35
Chamomile	35
Morrocان Tea	45
Ginger Lemon Tea	35

SOFT DRINKS & JUICES

JUICE

Orange Fresh	40
Pineapple Fresh	40
Watermelon Fresh	40
Ginger Lemonade	40
Lemon Mint	40
Iced Tea	40
Regular Orange/Pineapple/Mango	
Cranberry/Apple/Peach	25

WATER

Masafi Alkalife Small	12
Masafi Alkalife Large	25
Voss Still Small	25
Voss Still Large	38
Voss Sparkling Small	25
Voss Sparkling Large	38

SOFT DRINKS

Coca Cola	25
Coke Zero	25
Coke light	25
Sprite	25
Sprite Zero	25
Fanta	25
Ginger Ale	25
Tonic	25
Soda	25
Red Bull	40
Red Bull Variety	40
Red Bull Sugar Free	40

Mocktails

NON ALCOHOLIC COCKTAILS



GINGER AND PINEAPPLE REVITALIZER

65

Wake up your senses with flavours of fresh ginger and lemon grass shaken with pineapple juice and lime.

NI'ĪHAU FRUIT TEA PUNCH

59

Freshly brewed black tea, lemon juice, orange juice, pineapple juice and pomegranate syrup.

VIRGIN PINACOLADA

59

The alcohol free version of the classic.

KAMA'ĀINA

60

Blended flavours of almond, mango and creamy coconut served with a mango treat.

VIRGIN MOJITO

59

A non alcohol version with your choice of flavours.

NANI WAHINE

59

A sweet floral notes of lychees, complementing the peach nectarine with a hint of mango twist.

NIGHT SPOT SPECIAL

59

Trio of berries, strawberry, raspberry, and blueberry with mint, almond and lemon undertones. Perfect for the island vibes.





SIGNATURE COCKTAILS

SPICED RASPBERRY 75

Spiced Rum, raspberry puree and lime juice topped with cranberry juice with a basil twist.



SPICED RASPBERRY

SNAKE CHARMER 85

Blended Scotch whisky with flavours of almond, cinnamon, blueberry and sour mix.



SNAKE CHARMER

LILY POND 75

Aromatic flower gin, fresh passion fruit, topped with blue lagoon cordial and fresh ginger lemonade.

LYCHEE GROVE 75

Almonds, fresh lychees, fresh lemon and passion fruit spiked up with Brazilian national spirit.



HANA HOU!

HANA HOU! 75

A perfect blend of 3 rums, orange juice, home made falernum syrup with a touch of pomegranate twist.

CONFLUENCE 75

Cucumber infused gin, fresh basil, fresh passion fruit and lime topped up with pink tonic.



CONFLUENCE

Cocktails

SIGNATURE COCKTAILS



TROPICAL RUM PUNCH 75

Blend of fresh strawberries, raspberries, lime and pineapple punched up with overproof rum.



ESMERALDA

ESMERALDA 75

A jewel of a drink consist of melon liqueur, peach schnapps, fresh lime and vodka.

COCONUT FANDANGO 75

Coconut Juice, coconut cream, pandan leaves and white rum.



COCONUT FANDANGO

HAU'OLI 75

Refreshing flavours of watermelon, basil, and lemon powered up with vodka and topped with red bull watermelon.

SUNSHOWER 75

Sun riped fresh orange juice, vanilla extract, passion fruit and Creole bitters showered with Bacardi gold and Martini Fiero.



SUNSHOWER



CLASSIC COCKTAILS

APEROL SPRITZ

Aperol, Sparkling wine and soda.

BLUE LAGOON

Vodka, blue curacao and sour mix topped with lemonade.

BULL FROG

Vodka, gin, rum, tequila and blue curacao, topped with energy drink.

CAIPIRINHA

Cachaca, fresh lime and sugar.

COSMOPOLITAN

Vodka, orange liqueur and cranberry juice.

ESPRESSO MARTINI

Vodka, espresso and kahlua.

FLAVOURED MOJITO

Mojito with choice of your flavour.

JAGERBOMB

Jägermeister and energy drink.

LONG ISLAND ICED TEA

4 spirits with cola.

MARGARITA

Tequila, orange liqueur and sour mix.

75

MOJITO

Rum, fresh mint, lime and sugar topped with soda water

65

65

MOSCOW MULE

Cocktail made with Vodka, spicy ginger beer & lime juice

65

75

NEGRONI

Gin, Campari & red vermouth.

65

65

OLD FASHIONED

Whiskey, sugar and Angostura bitters.

65

65

PINACOLADA

Rum, pineapple juice and coconut cream.

65

65

PISCO SOUR

Pisco, lemon juice, simple syrup, egg white, and Angostura bitters

65

65

S. ON THE BEACH

Vodka, orange juice, peach schnapps and cranberry juice.

65

65

SINGAPORE SLING

Gin, cherry brandy, sour mix and pineapple juice.

65

75

WHISKEY SOUR

Whiskey, sour mix and angostura bitters.

65

65

Cocktails

TIKI COCKTAILS



TIKI MAI TAI 75

The Mai Tai is one of the most famous Tiki drinks in the world. Composed of rum, orange curaçao, fresh lime juice and orgeat.



TIKI SUFFERING BRUTE

PACIFICO TIKI GROG 85

Dark rum, pineapple juice, sour mix and passion fruit syrup with a dash of Angostura bitters.



PACIFICO TIKI GROG

TIKI SUFFERING BRUTE 75

Trio of rum, lime juice and a combination of sweet spicy mix.

ZOMBIE 85

Dark and light rum, orange curacao, passion fruit puree with orange and lime juice.

PACIFICO TIKI PUKA PUKA 75

Light, dark and over proof rum. Lemon and orange juice with a touch of sweet and spicy syrup.

SEA HORSE 75

Light rum, melon liqueur, orange, lime juice and passion fruit.

PACIFICO MOKU NANI 75

Light and dark rum, sweet spicy mix, orange curacao, pineapple and lime juice with a touch of passion fruit.

TIKI SYMPHONY 75

White rum and gin with the symphony of pineapple, sour mix and passion fruit.



PACIFICO MOKU NANI

HONI HONI 75

Bourbon Whiskey, lime juice, lemon juice, with a sweet and spicy syrup mix.



TIKI SYMPHONY

BEERS & SHOTS

BEERS AND CIDER

DRAUGHT

Corona	55
Hoegaarden	50
Stella Artois	50
Singha	45
San Mig Light	45

BOTTLE

Corona	45
Heineken	45
Asahi Super Dry	49
Savanna Dry Cider	45

TIKI SHOOTERS

B52

Kahlua, baileys and orange liqueur

49

DOU DOU SHOT

Vodka, olive, lemon juice and tabasco.

49

BLUE KAMIKAZE

Vodka, blue curaçao and sour mix.

49

HIROSHIMA

Sambuca, baileys, absinthe and grenadine.

65

BRAIN HEMORRHAGE

Peach schnapps, baileys and grenadine.

49

MELON BALL

Melon liqueur, vodka and pineapple juice.

49

BRAVE BULL

Tequila and coffee liqueur.

49

PACIFICO SHOT

Vodka, apple and strawberry syrup with lemon juice.

49

BUBBLE GUM

Banana liqueur, baileys and blue curacao.

49

SPRING BOOKIE

Amarula and creme de menthe green.

49

LIQUEURS, VERMOUTHS, APPERITIFF AND DIGESTIFF

Arak	55	Jägermeister	55
Absinthe	65	Limoncello	55
Amaretto	55	Martini	55
Amarula	55	Malibu	55
Aperol	55	Pernod	55
Baileys	55	Pimm's	55
Campari	55	Sambuca / Black	55
Cointreau	55	Southern Comfort	55
Drambuie	55	Sheridan's Coffee Liqueur	55
Fernet branca	55		
Grand Marnier	55		

Spirits

SPIRITS



GIN

Beefeater	
Bombay Bramble	
Beefeater Pink	
Gordons / Pink	
Gin Mare	
Tanqueray	
Hendricks	
Monkey 47	
Tanqueray 10	

VODKA

55	Stolichnaya	55
55	Absolut	55
55	Beluga	75
55	Belvedere	75
60	Grey Goose VX	150
60	Grey Goose	75
60	Ketel 1	75
65	Crystal Skull	75
75		

TEQUILA

Sierra Silver	55
Patron Silver	75
Patron Reposado	75
Don Julio Anejo	75
Don Julio 1942	150
Clase Azul	250

BRANDY

55	Napoleon	55
75	Hennessy VS	65
75	Hennessy VSOP	75
75	Hennessy XO	150
150	Courvoisier VS	65

RUM

Becardi White	55	Ron Zacappa XO	150
Angostura Reserva	60	Havana Club 3	55
Appleton Estate	55	Havana Club 7	75
Appleton Estate 21	150	Pyrat XO	65
Bacardi Gold / Oakheart	55	Captain Morgan Dark	55
Bacardi 8	75	Captain Morgan Spiced	55
Gosling	65		

WHISKY / WHISKEY

JW Red Label	55	Macallan 12	75
JW Black Label	65	Macallan 18	150
JW Double Black	75	Canadian Club	55
JW Blue Label	150	Makers Mark	55
Chivas 12	55	Jack Daniel	55
Chivas 18	65	Gentleman Jack	60
Royal Salute	100	JD Single Barrel	75
Chivas 25	150	Jim Beam	55
Glenfiddich	70	Jameson	55
Glenmorangie	75	Nikka Coffey	75



SPIRITS

Spirits

SPIRITS BY BOTTLE

ABSOLUT BLUE	800	GLENFIDDICH 12	1200
BELVEDERE	1400	MACALLAN 12	1300
BELUGA	1300	JACK DANIELS	900
KETEL 1	1000	JAMESON	1000
GREY GOOSE	1100	JW BLACK	1000
GREY GOOSE VX	2500	JW DOUBLE BLACK	1200
BOMBAY BRAMBLE	900	PATRON SILVER	1000
GORDON GIN	800	PATRON REPOSADO	1100
BEEFEATER	800	DON JULIO ANEJO	1100
MONKEY 47	1200	RON ZACAPPA XO	3000
TANQUERAY 10	1100	BAILEYS	800
HENDRICKS GIN	900	JÄGERMEISTER	800
HENNESSY VS	1000	MALIBU	800
HENNESSY VSOP	1300	SAMBUCA	800
CHIVAS 12	900		
CHIVAS 18	1200		
ROYAL SALUTE	2000		

Smok CIGARETTES & SHISHA



CIGARETTES

Marlboro Red	55
Marlboro Gold	55
Marlboro Double Ice	65

SHISHA

SINGLE FLAVOUR 135

Mint	Sweet Melon
Double Apple	Watermelon
Grape	Gum
Kiwi	Bubble Gum
Passion Fruit	Cherry
Blueberry	Peach
Strawberry	Mango

MIX FLAVOUR 165

Grape Mint	Gum Cinnamon
Lemon Mint	Gum Mastic
Apple Mint	Mint Cream
Watermelon Mint	Love XO
Blueberry Mint	
Orange Mint	
Gum Mint	

WORLDWIDE PREMIUM HOOKAH 195


Gold Cola	Tiki Killer
Bubble & Mint	Tiki Love
Mi Amore	Tiki Sunset
Hawaii	Tiki Beach
Tahiti	



Say yes to new adventures!

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 PacificoTikiDiningLounge

 pacificotiki

