

TROPICANA Beach Club

Smaller plates

- PORK RIBS** with pineapple BBQ sauce and coconut flakes £6.5
- JERK CHICKEN WINGS** with caribbean island sauce £6
- CRISPY BABY SQUID** with chipotle mayo and salsa £6.5
- FRIED TILAPIA FILLET FINGERS** with chimichurri mayo £7.5
- GRILLED CHICKEN SATAY SKEWERS** with peanut sauce £6.5
- VG TORTILLA CHIPS** with guacamole £4
- V GRILLED HALLOUMI & WATERMELON BITES** with a micro herb & pumpkin seed salad £6.5
- VG NACHOS** with green chilli, black beans and sweet potatoes £12.5 *FOR 2*
- VG AVOCADO & MANGO SUMMER ROLLS** with Ponzu sauce £7
- VG JERK CAULIFLOWER 'CHICKEN' WINGS** with avocado mayo £6

Bigger plates

- THAI GREEN CHICKEN CURRY**
with aubergine, sugar snap peas and steamed basmati rice £12.5
- BUTTERMILK MARINATED JERK FRIED CHICKEN**
with coconut rice & black beans, caribbean island sauce and rainbow slaw £12.5
- GRILLED SALMON FILLET**
with coconut rice & black beans, rainbow slaw, grilled pineapple and caribbean island sauce £12.5
- V TROPICANA SALAD**
salad of grilled courgettes, aubergines, mushrooms, spring onions, sweet potato, butternut squash, peppers, baby basil and coriander, feta cheese, charred onion vinaigrette & calypso dressing £9
- VG JAMAICAN JERK CAULIFLOWER**
with coconut rice and beans served with grilled plantain £12.5
- VG MAC & 'CHEESE'**
Macaroni with creamy sauce and crushed tortilla £11.5
- VG CAULIFLOWER COUSCOUS**
chargrilled mixed peppers with chick peas and pomegranate £10.5

Sides

- VG SKIN ON FRIES** £2.5
- VG SWEET POTATO FRIES** with a maple glaze £4.5
- VG COCONUT RICE & BLACK BEANS** £3
- VG RAINBOW SLAW** with sweet chilli & sesame £1.5
- VG PLANTAIN CHIPS** with green ranch dressing £3.5
- VG AVOCADO & CITRUS CEVICHE** £4

Something Sweet

- V CHURROS** with chocolate dipping sauce £3
- VG PLANTAIN FRITTER** with salted caramel sauce £3
- VG HOMEMADE MANGO SORBET** with passion fruit coulis £3

VG INDICATES VEGAN OPTION

V INDICATES VEGETARIAN OPTION

An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever.

Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information

Champagne & Prosecco

Prosecco Le Dolci Colline (125ml glass) 8 (750ml) 30
Taittinger Brut (750ml) 60
Moët & Chandon Impérial (750ml) 90 (1500ml) 200 (3000ml) 500
Veuve Cliquot Ponsardin (750ml) 90
Laurent Perrier Rosé (750ml) 120
Dom Perignon 2004 (750ml) 200
Moët Ice Impérial <i>On the Rocks</i> (750ml) 90
Moët Ice Rosé Impérial <i>On the Rocks</i> (750ml) 100

Wines

	175ml	250ml	btl
WHITE			
Macabeo, Borsao (Spain 2015)	6	7	20
Sauvignon Blanc, Vistamar (Chile 2014)	6.5	7.75	22
Chardonnay, Casa Azul (Chile 2012)	7	8.25	24
Mirabello Pinot Grigio (Italy 2017)	7.25	8.5	25
ROSE			
Ancora Blush Rosé (Italy 2016)	6	7	20
White Zinfandel, Burlesque (USA 2014)	6.5	8.25	23
RED			
Garnacha, Borsao (Spain 2015)	6	7	20
Cabernet Sauvignon, Vistamar (Chile 2013)	6.5	7.75	22
Merlot, Casa Azul (Chile 2013)	7	8.25	24
Malbec, Tilia (Argentina 2012)	7.25	8.5	25

125ml glass also available upon request.

Beers & Ciders

Heineken (330 ml / 5% abv)	5
Sol (330 ml / 4.5% abv)	5
Desperado Original (330 ml / 5.9% abv)	5.5
Blue Moon (340 ml / 5.4% abv)	5.5
Lagunitas 12th of Never Ale (340 ml can / 5.5% abv)	5.5
Rekorderlig Cider (Strawberry & lime) (500 ml / 4% abv)	5.5
Heineken 0.0 (Non-alcoholic) (330 ml / 0.0% abv)	4

Sharing Cocktails



PALM SPRING (Minimum of 6 people) / £12 per person
No need to shake this tree, just pick the coconuts and enjoy! Ciroc Pineapple vodka, Velho Barreiro cachaca, passion fruit, coconut purée and apple juice lengthened with fresh lime and lemonade.



ARCTIC CRUISER (Suggested for 8 people) / £120
Tanqueray 10 gin, Midori and Cointreau mixed with apple, pomegranate, fresh lime and passion fruit juice, lengthened with lemonade.



LOVELY BUBBLY (Suggested for 5 people) / £75
After a long day at the beach it's time to get it started! Finlandia Lime vodka, Tanqueray gin and Passoa blended with fresh lime, pomegranate, grapefruit and passion fruit juices, topped with soda.



THE POOL OF ROCK (Suggested for 10 people) / £180
Down where it's wetter, that's where it's better! Eristoff vodka and Finlandia Cranberry are combined with creme de cassis, Cointreau, orange and cranberry juices, topped with a whole bottle of prosecco.



SKI BOOT (Suggested for 4 people) / £65
The perfect way to start your beach party with a giant Pornstar martini! Eristoff and Monin Vanilla, Passoa and fresh lime mixed with passion fruit juice. Served with prosecco and sunglasses.



WIPE OUT! (Minimum 25 people) / £200 / £100
A full size snowboard carried to your table with 50 shots or Skis with 25 shots. Your choice of Eristoff Vodka, Sauza Hacienda tequila, Antica sambuca

Happy Hour

THURSDAY- ALL NIGHT

- 2-4-1 on Tropicana Cocktails • 2-4-1 on Sol & Heineken
- Bottles of Prosecco £20 • 2-4-1 on Tacos

FRIDAY & SATURDAY 5PM- 8PM

- 2-4-1 on Tropicana Cocktails • 2-4-1 on Sol & Heineken
- Bottles of Prosecco £20

Non Alcoholic Beers & Mocktails are included during Happy Hour

Tropicana Cocktails

SHE DON'T LOVE ME LYCHEE USED TO Tanqueray gin mixed with lychee, sugar and lime.	10
FIJI FIZZ Bosford pink gin, Cointreau, grenadine, cranberry juice and a splash of lime topped with Prosecco.	10
TROPIC LIKE IT'S HOT Velho Barreiro cachaça, Brugal Blanco rum, passion fruit, condensed milk and guava.	10
SUMMER BUMMER Don Q Rum, honey butter, mango, pineapple and lime shaken over crushed ice.	10
LIFE'S A BEACH Eristoff vodka with cucumber, pear, a splash of lime and finished with Prosecco.	10
SEX WITH JACK ON THE BEACH Tropicana's very own take on a classic with an exotic twist. Jack Daniel's shaken with maple syrup, lime, pineapple and egg white served long with a touch of cinnamon.	10
BEACH BUM Tropicana Grog, Wray and Nephews rum, Luxardo Maraschino liqueur, passion fruit and grapefruit.	10
COSTAL CRAZE Brugal Blanco rum and Chambord shaken with banana and pineapple.	10
LOCO FOR THE COCO Captain Morgan Spiced rum, Malibu, lime, coconut and mint shaken together and served long.	10
A QUICK DIP Bombay Sapphire Gin, elderflower and a splash of lime topped with soda.	10
SHADES OF BLUE MARGARITA Don Julio tequila, elderflower, orange liqueur, lime and agave.	10
BAHAMA BREEZE Eristoff vodka, strawberry, banana, lime and elderflower served with banana chips.	10
SLIP N' SLIDE Eristoff vodka, pineapple, passion fruit and lime shaken and served long.	10
BEACH BLOSSOM Finlandia Cranberry mixed with raspberry puree, fresh lime and topped with soda.	10
MIAMI NICE Captain Morgan Spiced rum, pineapple juice and melon puree shaken and served straight.	10
DON CORLEONE Tanqueray gin, Solerno, Matrini Riserva Speciale Rubino and served short.	10
KELP ME! Sauza Hacienda, Malibu and Midori Melon with fresh lime and apple served in Tropicana's own bamboo glass.	10
FLOAT LIEK A BUTTERFLY Jim Beam White, lime and mago puree with a Chambord float served short.	10
CARIBBEAN OLD FASHIONED Courvoisier VS, apricot and chocolate bitters stirred with a dash of sugar.	10
SINK OR SWIM Jim Beam Red Stag and Disaronno Amaretto soured and served with a cherry on top.	10

Tropicana TACO STICK
Any 12 tacos £35

Tacos or Buns?



Two toasted soft corn tortillas with your choice of filling



Toasted brioche bun with your choice of filling

GRILLED STEAK

Cajun grilled beef fillet with grilled peppers & red onions, chipotle mayo, spring onions and crema £7.5

Sirloin steak with grilled pineapple, chopped lettuce, pink pickles and calypso dressing £10

FRIED CHICKEN

Crispy fried jerk chicken thigh with pickled red cabbage, pineapple and jerk mayo £7

Crispy fried jerk chicken thigh with rainbow slaw, mango salsa and caribbean island sauce £9

VEGGIE

Grilled peppers & red onions with spinach, sweetcorn, salsa, coriander, crumbled feta and crema £7

Spiced quinoa and cheddar cheese patty, roast mushroom, red onions, tomato and chipotle mayo £7.5

CRISPY FISH

Beer battered cod fillet, chipotle seasoning, pickled vegetables, chipotle mayo, spring onions & chives £7

Beer battered cod fillet with chipotle seasoning, pickled vegetables, chipotle mayo, spring onions & chives £7.5