

CURRY

CAYMAN VEGETABLE CURRY 18

eggplant, sweet potato, mushroom, pepper, thai basil

WILD PRAWN CURRY 24

coconut milk, ginger, green chili, curry leaf, tomato,
tamarind, sri lankan curry powder

BEEF CURRY 21

tender short rib, red curry, lemongrass, lime leaf,
tamarind, cashew

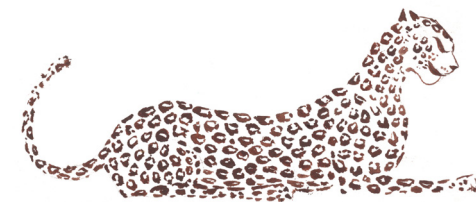
SKEWERS

JERK CHICKEN 10
BEEF SHORT RIB 12
WILD SHRIMP 12

SIDES

steamed bok choy,
scallion ginger sauce 6
house-made pineapple kimchi 6
fried cassava w/mojo 6
sweet plantains 6
coconut rice 4

tillies
ALL DAY MENU





STARTERS

- TOSTONES 7
local green plantain, green mango
sauce
- TILLIES CONCH FRITTER 14
lemongrass, celery, crema
- SPICY CHICKEN EMPANADA 9
berber spice, coconut milk,
scotch bonnet
- BEEF SHORT RIB
EMPANADA 12
green seasoning, coconut milk,
cassava
- SWEET POTATO & CHEESE
EMPANADA 9
local sweet potato, oaxaca cheese
- SPRATT ESCOVITCH 12
crispy local sardines,
spicy escovitch sauce
- COCONUT AGUACHILE 15
young coconut, chili water,
brazil nuts
- SNAPPER CEVICHE 16
(upon availability)
fresh local caught snapper,
coconut water, scotch bonnet,
cucumber, scallion

SALAD

- VEGETABLE CRUDITÉ 24
fennel, cucumber, watermelon
radish, bell pepper, jicama, aioli
- CUCUMBER SALAD 12
pistachio gremolata, buttermilk,
lemon, fleur de sel
- GREEN PAPAYA SALAD 12
green papaya, tomato, chili,
peanut
- HOTEL CESAR 10
original cesar, parm, crouton
- TILLIES COBB 18
roast chicken, avocado, bacon-
walnut crumble, house ranch, green
onion, boiled egg
- VEGAN KALE SALAD 14
marinated kale, almond vinaigrette,
lemon zest
- SIMPLE GREENS 10
mint, jicama, lime vinaigrette,
sesame salt
- ADD ONS
pulled chicken 7
grilled shrimp 12

SOUP

- CHICKEN SOUP 8
lemongrass, celery, avocado, scallion
- BEEF BONE BROTH 8
local greens, lime

ROTISSERIE

- CHARCOAL ROTISSERIE
CHICKEN 32

- MEZZE 45
(served with sesame flatbread)

- pickled beets, feta, orange
turmeric roasted cauliflower
cucumber and herb salad
sweet pea spread
muhammara
cashew babaganoush
hummus
labneh
marinated olives

ENTRÉE

- STEAK FRITES 36
8oz fillet, fries
- FISH MILENAISE 22
crispy snapper,
cucumber, avocado, yuzu koshu,
red onion, lime, mint
- RIB EYE FOR TWO (25OZ)
65
chili peanut sauce
- MARKET FISH M/P
(upon availability)
local snapper,
fresh turmeric rub
- GRILLED EGGPLANT 16
(vegan)
dukkha, cashew vinaigrette,
herbs, olive oil

tillies
DESSERTS



tillies
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tillies

DESSERTS

COOKIES & MILK 6

turmeric and white chocolate cookies
served with iced coconut milk

BAKED ALASKA 30

coconut, guava, vanilla, meringue,
rum flambée

CLASSIC CHEESECAKE 10

crème chantilly

CHOCOLATE MOUSSE 9

classic chocolate mousse, sea salt,
crème chantilly

TRES LECHEs

COCONUT CAKE 10

coconut cake, three milks

ICE CREAM 10

vanilla, chocolate, coconut

FRUIT PLATTER 12

fresh tropical fruits

SORBET 10

mango, guava

DESSERT WINES

TAYLOR'S FINE WHITE PORT

portugal, douro 8

FONSECA 10YR TAWNY PORT

portugal, douro 15

CASTELNAU DE SUDUIRAUT SAUTERNES

france, bordeaux 12

SELECTION OF TEAS & COFFEES

starting from 5

All prices are quoted in KYD and charged in USD (1 KYD = 1.25 USD).
For your convenience, an 18% Service Charge will be added to your check.

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