

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

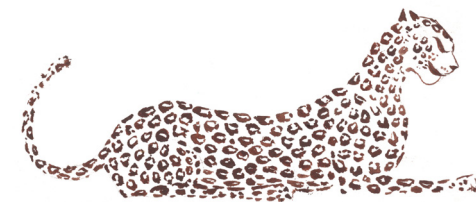
SKEWERS

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





DESSERTS

COOKIES & MILK 6

turmeric and white chocolate cookies
served with iced coconut milk

CLASSIC CHEESECAKE 10

crème chantilly

TRES LECHEs

COCONUT CAKE 10

coconut cake, three milks

FRUIT PLATTER 12

fresh tropical fruits

BAKED ALASKA 30

coconut, guava, vanilla, meringue,
rum flambée

CHOCOLATE MOUSSE 9

classic chocolate mousse, sea salt,
crème chantilly

ICE CREAM 10

vanilla, chocolate, coconut

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.