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DINNER

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DESSERTS

**Rose & Gulab Jamun Cheesecake**  
confit lychee, mango ice cream, masala milk espuma  
14

**Fig & Saffron Arborio Rice Kheer**  
pistachio gelato, granola praline  
12

**Alphanso Mango Panacotta**  
doris plum puree, powdered white chocolate, berries  
12

**Affogato**  
Vanilla Gelato with Espresso Shot  
7

**One Scoop Ice Cream / Gelato Selection**  
3

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LET US CATER YOUR EVENT  
Contact us for more information  
09 535 6467 / 027 555 7786

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XACUTI AT UXBRIDGE  
CAFE / BAR / BISTRO

35 UXBRIDGE ROAD,  
HOWICK, AUCKLAND 2014  
09 535 6467 / 027 555 7786

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**Xacuti**  
AT UXBRIDGE  
CAFE / BAR / BISTRO

DINNER

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## DINNER

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### SHARED PLATES

Deconstructed Tuna Ceviche (GF) macerated cucumber, nam jim, raspberry, coconut foam, kaffir lime salt	18.5
Balchao Prawn Bao (DF) jackfruit, pickled vegetables, xec xec sauce	12.9
Tempura Baby Octopus ponzu sauce, vietnamese mint salad	10.5
Masala Crispy Soft Shell Crab (GF) nuoc cham, onion seeds, wakame salad	18.5
Chilli Bean Corn Polenta Croquets (V, GF) onion relish, cos lettuce	8
Silken Tofu Agedashi (V, GF) ginger, daikon, cashew nuts, coriander salad	13.5
Corn Halolumi Falafel (VG) chilli avocado mash, beetroot carpaccio, fig & feta borek	17.5
Butter Chicken Taco cos hearts, blackened corn, red cabbage sauerkraut	16
Chettinad Chicken Wings (DF, GF) mustard kasundi, curry leaves, sesame salad	12
Lamb Gulawati Kebab (GF) cardamon butternut puree, achari onion, lotus root	17.5
Beef Chapli Kebab Slider Burger curry leaves mayo, onion bhaji, smoked cheddar	14.5
Pulled Pork & Prawn Vindaloo Empanadas nimboo sherbet chutney, kachumber salad	14.5

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## DINNER

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### BIG PLATES

Madras Curry Free Range Scotch Fillet (GF) ginger broccolini, spiced cauliflower puree, chard eggplant bharta, onion bhaja, cinnamon jus	33.9
Venison Cafreal (GF) coconut and golden kumara dauphinoise, baby vegetables, wild berry jus	33.9
Corn Fed Chicken Breast Stuffed with Xec Xec Prawns (GF) pumpkin cumin gnocchi, makhani gravy, sage mascarpone, salsa verde	29.9
Confit Duck Leg Ambotik (GF, DF) spicy beans and chorizo paella, roasted vegetables, black plum chutney	26.9
Slow Braised Lamb Shoulder Kolhapuri (GF, DF) chettinad crispy potatoes, green pea foogath, mint tzatziki	26.9
Halloumi Tikka Marinated with Hung Curd (VG) cous cous pilaf, spinach saag, vichy carrots, blood orange salad	27.5
Seafood Tukpa (DF, GF) organic green tea noodles, tofu, coconut & ginger broth, quail eggs, coriander	29.9
Fish of the Day	28.9

GF: gluten free, DF: dairy free, VG: vegetarian, V: vegan  
We only use free range eggs and meats

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## DINNER

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### A LITTLE EXTRA

Arepa (GF)	4
Bread Rolls (2) with Olive & Balsamic	6
Curly Fries	7
Spicy Duck Fat Potatoes with Chorizo (GF)	9
Green salad (V, VG)	6
Stir Fried Seasonal Vegetables (V, VG)	7

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info@xacuti.co.nz

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