
ALL DAY BREAKFAST

Xacuti Granola (VG) toasted nuts, oats, grains, seeds, goji berries, mango yoghurt	14
Vanilla Cream Porridge (VG) wine poached figs ,maple syrup.	13.5
Grand Xacuti Breakfast (GF) eggs on arepas or sourdough, pork sausages, streaky bacon, refried chilli bean, crispy peri peri spuds, guacamole, balsamic mushrooms, vine tomatoes, relish	24
Grand Xacuti Vegetarian Breakfast (GF, VG) eggs on arepas or sourdough, vegetarian sausages, refried chilli bean, crispy peri peri potatoes, guacamole, balsamic mushrooms, vine tomatoes, relish	23
Xacuti Eggs Benedict (GF) poached eggs on arepas or brioche muffin, butter wilted spinach, curried hollandaise – streaky bacon or smoked salmon	17.5
with mushrooms, bubble & squeak (GF, VG, V)	16.5
Vanilla Croissant French Toast wild berry coulis, caramelised banana, streaky bacon, whipped strawberry cream cheese	18.5
Vanilla Croissant French Toast wild berry coulis, caramelised banana, streaky bacon, whipped strawberry cream cheese	18.5
Xacuti Omelette any 3 fillings with sourdough toast ham, chorizo, cherry tomato, feta, cheddar, spinach, mushrooms, onion, potato	15
Eggs on Toast fried, poached or scrambled – your choice	9.5
Xacuti Country Sourdough Toasties - wild mushroom, truffle butter, emmental, onion jam (V) - kessler ham, mustard, pineapple jam, cheddar, smoked salmon - cream cheese, capers, pickled cucumber	10.5

Xacuti
AT UXBRIDGE
CAFE / BAR / BISTRO

XACUTI AT UXBRIDGE
CAFE / BAR / BISTRO

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

FOLLOW US ON



BREAKFAST / LUNCH

LUNCH

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 (GF, V) onion relish, cos lettuce	8
Silken Tofu Agedashi (GF, DF, VG, V) ginger, daikon, cashew nuts, coriander salad	15.5
Corn Halolumi Falafel (GF, 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 (GF) mustard kasundi, curry leaves, sesame salad	12
Lamb Gulawati Kebab (GF) cardamon butternut puree, achari onion, lotus root	18.5
Beef Chapli Kebab Slider Burger curry leaves mayo, onion bhaji, smoked cheddar, curly fries	19.5
Pulled Pork & Prawn Vindaloo Empanadas nimboo sherbet chutney, kachumber salad	16

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

LUNCH

CLASSICS

Beer Battered or Grilled Fish hand cut parmesan chips, citrus salad	19
Caesar Salad cos lettuce, bacon, anchovies, egg, croutons, parmesan - chicken or tofu - with salmon	17 18.5
Free Range Scotch Fillet hand cut chips, salad, Paris butter	20

A LITTLE EXTRA

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

LUNCH

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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DINNER

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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AT UXBRIDGE
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DINNER

DINNER

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

DINNER

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

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DINNER

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
