

Starters

Octopus carpaccio 	2 750
<i>Chickpea salad with puffed quinoa and coriander dressing</i>	
Traditional Tahitian raw fish with coconut milk 	2 850
<i>Diced tuna in lime juice, carrot, onion, tomato, cucumber and fresh coconut milk, served with rice</i>	
Tahitian plate 	3 300
<i>Raw fish, tuna sashimi, tuna tataki, shrimp and guacamole, served white rice</i>	
Taapuna Bowl (red tuna sashimi or tofu) 	2 600
<i>Quinoa bowl, fresh fruit, fresh herbs, guacamole, tuna or tofu sashimi</i>	
Mahi-Mahi Ceviche 	2 850
<i>Red pepper sauce, lemongrass, ginger, fresh coconut milk, fried onion and coriander, served with rice</i>	
Caesar-style crispy sliced chicken salad	2 600
<i>Romaine lettuce, Caesar dressing, croutons, parmesan, crispy sliced chicken</i>	
Caesar-style seared spiced tuna salad	2 800
<i>Romaine lettuce, Caesar dressing, croutons, parmesan, semi-cooked tuna with spices</i>	
Slow cooked eggplant  	2 850
<i>Herb, pine nut and mustard seed salad</i>	



TAAPUNA
BAR - RESTAURANT

Taxes and services included.
All prices are indicated in Pacific Francs.



Gluten free



Vegan

Main Courses

Chef's special creation

A daily creation inspired by the chef, details on request

4 200

SEASIDE

Grilled Mahi-Mahi with coconut and lemongrass sauce

Quinoa salad with local fruits, coconut sauce, fish stock, lemongrass and ginger

3 600

Seared glazed tuna

Cream of zucchini with basil, crispy zucchinis, mixed grains with spinach and lemon confit

3 300

Gourmet shrimps

Citrus pumpkin mousseline with cardamom emulsion

3 750

Grilled octopus

Cream of corn with turmeric, cucumber and grilled corn salad, lemon coriander seed dressing

3 100

LAND SIDE

Pua (pork belly) cooked in Te Moana Hoa beer

Sweet potato mousseline, sweet and sour sauce

3 500

Ribeye steak with green pepper sauce (300gr)

Served with French fries

3 850

Available for dinner (6:30pm - 9pm)

Slow-cooked lamb with spices and fresh hummus

Lamb cooked for seven hours, chickpea hummus, onion compote with cinnamon and mixed seeds

3 700

Yellow chicken supreme

Cooked in white wine, Tahitian vanilla apple compote, comté cheese croques and vanilla poultry juice

4 200

SIDES

White rice

400

Mesclun salad / French fries / Stir-fried vegetables

650



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Spicy

Main Courses

BURGERS / SANDWICHES

Black lagoon	2 800
<i>Cuttlefish ink hot dog bun, tuna tartare, dill mustard sauce, fried onion, red cabbage pickles, served with French fries</i>	
Cheeseburger	3 100
<i>Bread bun, beef patty, salad, onion confit, cheddar cheese, special sauce, served with French fries</i>	
• Extra bacon : XPF + 100	
Fish burger	3 100
<i>Curry bread buns from the "Fournil Hautbois", catch of the day, lettuce tomato, pickle, tartare sauce, served with French fries</i>	
Caesar burger	2 700
<i>Burger bun, romaine lettuce, Caesar dressing, parmesan cheese and crispy chicken</i>	

Desserts

Vanilla Crispyness	1 750
<i>Light vanilla cream, crunchy praline, almonds and milk chocolate, caramel sauce</i>	
Tropical passion fruit parfait 	1 750
<i>Mango espuma, timut pepper and sliced almonds</i>	
Pebble from Tautira	1 750
<i>Citrus madeleine cake, white chocolate and dark sesame glaze, lemon mousse and soursop sorbet</i>	
Chocolate tarte with coffee and pistachio	1 750
<i>Dark chocolate ganache, coffee mousse, pistachio praline and coffee tuile</i>	
Gourmet coffee	1 850
Selection of ice creams and sorbets (3 scoops of your choice)	1 400
<i>Coconut, pineapple, dark chocolate, mango, passion, strawberry, soursop, vanilla</i>	



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