

TATAVU

GRILL & BAR

Dinner Menu



Tatavu Grill & Bar – A Note on Your Experience

Tatavu in Fijian language means ‘open fire grill’ which forms the heart of the restaurant. The menu brings together bold Pacific coastal flavors, combined with a Latin-American inspired twist. Each of our menu items are prepared by making use of simple cooking techniques centered on the flame, using premium ingredients, fresh daily catch from our local fishermen and organic produce from our Sheraton DGRC Farm.

To complete your dining experience, indulge in artisan Gin based cocktails, premium wine selection or a refreshing signature beverage. Inspired by the idyllic bayside setting, Tatavu Grill & Bar offers a dynamic energy for a redefined elemental dining experience in Fiji

ENTRÉE

	FJD	USD
Yasawa Gorditas GF Octopus, prawns, and lobster in homemade corn shells with Edam cheese, avocado cream, and salsa.	32	14
Pacific Bisque GF Local seafood — prawns, lobster, fish, and mussels — served in a rich lobster and Parmesan soup.	35	15
Golden Mussels Mussels cooked in their shells with creamy Fiji Gold beer sauce, parsley, shallots, and bongo chili. Served with grilled sourdough bread.	40	18
Crusted Cheese Deep-fried cheddar cheese served with salsa tatemada, avocado cream, and pickles.	35	15
Pork Chicharron Crispy marinated pork served with green mojo sauce and pico de gallo salsa.	38	17



While we will endeavor to accommodate special meal request for guests with food allergies or intolerances, we cannot guarantee completely allergy free meals. This is due to the potential of trace allergens in the working environment & supplied ingredients.

All prices include a 12.5% Value Added Tax (VAT). A 10% surcharge applies to all restaurant and bar bills on public holidays. For international payments, a 3% merchant fee will be added to the total amount. Please note that all charges are made in Fijian Dollars (FJD). Prices listed in USD are indicative and subject to exchange rate fluctuations.

SALADS

Greek Salad V

Mixed greens, cucumber, cherry tomatoes, red onion, fresh herbs, and olive oil dressing, topped with feta cheese.

FJD USD

30 13

Denarau Caesar Salad

Romaine lettuce, sourdough croutons, crispy prosciutto, Parmesan cheese, anchovies, and Caesar dressing.
Choice of chicken, shrimp, or steak.

37 16

FROM THE COLD

FJD USD

Tuna Tiradito DF | GF

House-smoked tuna with herbs, passion fruit leche de tigre, and roasted pineapple sauce.

37 16

King Fish Kokoda DF | GF

Fresh King Hamachi with lime and olive oil dressing, coconut reduction, sweet potatoes, roasted corn chips, and chili oil.

38 17

SIDE DISHES

FJD USD

Leaves of Taveuni

Mixed salad with tomatoes and local basil dressing

15 7

Cassava Chips

10 4

Hand Cut Fries

10 4

Mash Potatoes

12 5

Potato Fries

10 4





Sourced from the finest Australian pastures, our premium Black Angus beef is celebrated worldwide for its superior marbling, tenderness, and depth of flavor. Raised in pristine, stress-free environments, this exceptional breed delivers a naturally rich, buttery taste and a melt-in-the-mouth texture that defines true culinary excellence.

GRASS FED STEAKS	FJD	USD
250g New York Striploin	95	41
250g Braised Short Rib	95	41
200g Eye Fillet	110	48
350g Scotch Fillet	150	66

MAKE IT SURF & TURF	FJD	USD
River Prawns (On Shell)	37	16
Scallops	38	17
Half Lobster Tail	45	20
Campechana (mix of above)	48	21

All steaks include lemon grass infused creamy mashed potatoes and Denarau farm's vegetables



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CHARCOAL SELECTION

	FJD	USD
Rooster GF (H / F) Slow-roasted chicken with achiote, fennel, and thyme, served with corn on the cob, roasted root vegetables, and smoked yogurt sauce.	45 / 60	20 / 26
New Zealand Lamb rack with roasted vegetables, and herb potatoes, served with pea puree, mint chimichurri, and lamb jus.	86	38
Puerco Encacahuatado Roasted pork belly with crackling skin, served on a rich peanut sauce and accompanied by plantain chips and pickled onions.	65	29
Lamb Al Pastor Marinated lamb shank al pastor served with mashed cassava and grilled vegetables.	68	30

OCEAN FLAVORS

	FJD	USD
Octopus GF Adobo marination, Denarau veggies, slow roasted beetroot, local spinach, and blue cheese puree.	50	22
Yatunitoga Medium rare local tuna, served with crushed sweet potatoes, Denarau veggies and veracruzana sauce.	60	26
Barramundi Fresh catch, pumpkin puree, lemon, and soy Meniere sauce, Denarau vegetables, green salad.	61	27
Seafood Pasta Homemade pasta, lobster, shrimp, scallops, mussels, and a fresh herb sauce.	55	24
Catch of the Day GF DF Fresh catch, crispy cassava, asparagus, coconut, and smoked rosemary sauce, chili oil.	56	24
Salmon With crispy skin, pak choi, roasted vegetables crunchy garlic, cauliflower garlic served with coconut curry sauce.	70	30

FROM THE FARM

ENTRÉE

	FJD	USD
Tomato Pastor V GF DF Corn shells filled with mushroom and sundried tomato pastor, topped with cabbage ceviche, avocado cream, and pico de gallo.	35	15
Enchiladas de Pipian Corn tortillas stuffed with vegetable fajitas, served with pumpkin seed sauce, Greek yogurt dressing, melted cheese, and mixed leaves.	48	21

MAIN

	FJD	USD
Roasted Eggplant V Eggplant, couscous marinated in miso, roasted bell pepper sauce, grilled sourdough, and smoked feta cheese.	40	18
Veggie Pasta V Fresh pasta with pesto sauce, charcoaled roasted Denarau greens, and smoked parmesan cheese.	48	21
Cauliflower Steak V GF DF Vegetarian palusami, coconut and turmeric sauce, fresh mix of leaves.	50	22
Risotto V GF Confit mushrooms, asparagus, broccolini, carrots, and sprouts tossed with Grana Padano and extra virgin olive oil.	54	24



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