



Maira's Kitchen

DINNER MENU

MAIN

Grilled chicken thighs 34.50

with roasted vegetables and Creole sauce

Wine suggestion: Sacchetto Blush - Italian

Grilled catch of the day (local fish) 45.50

with green asparagus and white wine sauce

Wine suggestion: Khipu Sauvignon Blanc - Chili

Grilled tuna steak 47.50

with green beans and roasted bell pepper white wine sauce

Wine suggestion: Gufo Pinot Grigio - Italian

Lambchop 54.50

with broccoli, rosemary sauce

Wine suggestion: Alamos Pinot Noir - Argentina

Picanha 54.50

with red wine saus and grilled vegetables

Wine suggestion: Terredirai Cabernet Sauvignon - Italian

Grilled beef Tenderloin 58.50

with green asparagus and creamy truffle sauce

Wine suggestion: Alamos Malbec - Argentina

BURGERS

Beef Burger 35.50

with smoky BBQ sauce, bacon, cheese and fries

Wine suggestion: Alamos Pinot noir - Argentina

Tuna Burger 41.50

with wakame, sesame seeds and wasabi mayonnaise and fries

Wine suggestion: Gufo Pinot Grigio

Vegetarian Burger 34.50

with grilled cheese, sriracha mayonnaise, tomato salsa and fries

Wine suggestion: Alamos Pino noir - Argentina

PASTA

Seafood pasta 39.50

with calamari, clams, shrimp, tomato and parmesan cheese

Wine suggestion: Khipu Sauvignon Blanc - Chile

Truffle pasta 36.50

with truffle cream sauce, shiitake, mushroom and parmesan cheese

Wine suggestion: Alamos Pinot Noir - Argentina

Bolognese pasta 31.50

with Cherry tomatoes, parmesan cheese

Wine suggestion: Alamos Malbec - Argentina





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BITES

Serrano ham (150 g)	29.50
Calamari	25.50
Shrimps in garlic sauce with bread	29.50
Falafel with tzatziki	25.50
Vegetarian spring rolls with chili sauce (10p)	17.50
Bitterballs with mustard (8p)	18.50
Vegetarian bitterballs with truffle mayonnaise (8p)	19.50

STARTERS

Bread with dips	17.50
Artisan bread, pita bread, red beet hummus, Papaya mango chutney and aioli	
Tiki-pumpkin soup (local pumpkin)	19.50
Pumpkin, pumpkin seeds, yogurt, peanuts	
Italian Pomodoro soup	19.50
Basil, croutons, mozzarella	
Ceviche (local fish)	28.50
Mula, passion fruit, coconut, coriander, chili, avocado and rum	
Gratinated goat cheese with bacon (local goat cheese)	27.50
Beetroot, walnuts, honey	

SALADS

Watermelon salad	25.50
with feta, mixed nuts, and mixed veggies	
<i>Wine suggestion: Gufo Pinot grigio - Italian</i>	
Caesar salad	28.50
with romaine, chicken, anchovies, bacon, parmesan, croutons	
<i>Wine suggestion: Khipu Sauvignon Blanc - Chile</i>	
Avocado salad	27.50
Mixed salad, mixed veggies, avocado and corn	
<i>Wine suggestion: Gufo Pinot Grgio - Italian</i>	

MAIN LOCAL

Karni stoba	37,50
Beef stew with coco rice and salad	
<i>Wine suggestion: Alamos Pinot Noir - Argentina</i>	
Kabritu stoba	39,50
Goat stew with coco rice and salad	
<i>Wine suggestion: Alamos Malbec - Argentina</i>	
Galina stoba	34,50
Chicken stew with coco rice and salad	
<i>Wine suggestion: Pinot Blanc - Hungary</i>	



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EXTRA SIDES

Truffle funchi
polenta with shiitake mushroom and
parmesan cheese

White rice
boiled in coconut milk

Moro rice
kidney beans

Plantain
green banana with herb yogurt

Grilled veggies mix

French Fries
with aioli

Grilled wedges
with aioli

Sweet potato fries
with truffel mayonnaise

Lettuce bowl
balsamic vinaigrette and veggie mix

DESSERTS

Kesio
local caramel dessert with rum
raisin ice cream

Chocolate lava cake
with white chocolate ice cream

Maira's cake
Homemade cake served with whipped
cream

Coupe sorbet
Mango and passion fruit sorbet with
fresh fruit

Please inform us of any allergies, as not all ingredients are listed.

All prices are in Antillean Guilders (NAFL) and include 9% tax.
We kindly ask for one payment per table, as we do not split bills.

Gratuity is not included but is greatly appreciated.