



Maira's Kitchen

DINNER MENU

Daily dinner 17.00 - 22.00

MAIN

- Grilled chicken thighs** **34.50**
with roasted vegetables and Creole sauce
Wine suggestion: Sacchetto Blush - 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
- Hanging tender** **63.50**
with green asparagus and creamy pepper sauce
Wine suggestion: Alamos Malbec - Argentina
- Seabass filet (Local fish)** **45.50**
with green asparagus and white wine sauce
Wine suggestion: Khipu Sauvignon Blanc - Chili
- Red snapper filet (Local fish)** **52.50**
with roasted vegetables and buttersauce sauce
Wine suggestion: Gufo Pinot Grigio - Italian
- Grilled tuna steak** **47.50**
with green beans and roasted bell pepper white wine sauce
Wine suggestion: Gufo Pinot Grigio - Italian

LOCAL DISHES

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

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** **33.50**
with Cherry tomatoes, parmesan cheese
Wine suggestion: Alomos Malbec - Argentina
- Alfredo pasta** **35.50**
with chicken, parmesan cheese
Wine suggestion: Alomos Malbec - Argentina

WIFI: Maira's Kitchen : Hoogstraat24

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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

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

MEAL SIZE SALADS

Watermelon salad 25.50

with feta, mixed nuts, and mixed veggies
Wine suggestion: Gufo Pinot grigio -Italian

Caesar salad 28.50

with romaine, chicken, anchovies, bacon, parmesan, croutons

Wine suggestion: Khipu Sauvignon Blanc - Chile

Avocado salad 27.50

Mixed salad, mixed veggies, avocado and corn

Wine suggestion: Gufo Pinot Grgio - Italian

BURGERS

Beef Burger 35.50

with smoky BBQ sauce, bacon, cheese and fries

Wine suggestion: Alomos 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: Alomos Pino noir - Argentina



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EXTRA SIDES

Truffle funchi 13.50

polenta with shiitake mushroom and parmesan cheese

White rice 10.50

boiled in coconut milk

Moro rice 11.50

kidney beans

Plantain 10.50

green banana with herb yogurt

Grilled veggies mix 12.50

French Fries 9.50

with aioli

Grilled wedges 10.50

with aioli

Sweet potato fries 13.50

with truffel mayonnaise

Lettuce bowl 12.50

balsamic vinaigrette and veggie mix

DESSERTS

Kesio 21.50

homemade ocal caramel dessert with rum raisin ice cream

Chocolate lava cake 22.50

Homemade lava cake with white chocolate ice cream

Maira's cake 17.50

Choose one of the available cake's:

- Apple pie
- Carrot cake
- Tiramisu

fresh cake served with whipped cream

Coupe sorbet 21.50

Mango and passion fruit sorbet with fresh fruit

Scoop ice cream 7.50

Choose your favorite flavor:

- vanilla
- white chocolate
- Rum/raisin
- Mango
- Passionfruit
- add: whipped cream 2.50

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

All prices are in Caribbean Guilders (XCG) and include 9% tax.

Gratuity is not included but is greatly appreciated.

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