



Maira's Kitchen

DINNER MENU



MAIN

Grilled chicken thighs 34.50

with roasted vegetables and Creole sauce

Wine suggestion: Les 5 Vallees Rosé - France

Grilled catch of the day (local fish) 45.50

with green asparagus and white wine sauce

Wine suggestion: Goretti Fontanella Bianco - Italy

Grilled tuna steak 47.50

with green beans and roasted bell pepper white wine sauce

Wine suggestion: Alamos Pinot Noir - Argentina

Lambchop 54.50

with broccoli, rosemary sauce

Wine suggestion: Alamos Pinot Noir - Argentina

Picanha 54.50

with red wine sauce and grilled vegetables

Wine suggestion: Pasos de la Capula Organic Tempranillo - Spain

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: Pasos de la Capula Organic Tempranillo - Spain

Tuna Burger 41.50

with wakame, sesame seeds and wasabi mayonnaise and fries

Wine suggestion: Les 5 Vallees Rosé

Vegetarian Burger 34.50

with grilled cheese, sriracha mayonnaise, tomato salsa and fries

Wine suggestion: Is This It? Pinot Blanc

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: Les 5 Vallees Rosé - France / Alamos Pinot Noir - Argentina

Bolognese pasta 31.50

with Cherry tomatoes, parmesan cheese

Wine suggestion: pasos de la capula
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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: Gorette Fontanella Bianco - Italy</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: Is This It? Pinot Blanc - Hungary</i>	

MAIN LOCAL

Karni stoba	37,50
Beef stew with coco rice and salad	
<i>Wine suggestion: Pasos de la Capula Organic Tempranillo - Spain</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	13.50
White rice boiled in coconut milk	10.50
Moro rice kidney beans	11.50
Plantain green banana with herb yogurt	10.50
Grilled veggies mix	12.50
French Fries with aioli	9.50
Sweet potato fries with truffel mayonnaise	10.50
Lettuce bowl balsamic vinaigrette and veggie mix	12.50

DESSERTS

Kesio local caramel dessert with rum raisin ice cream	21.50
Chocolate lava cake with white chocolate ice cream	22.50
Maira's cake Homemade cake served with whipped cream	17.50
Coupe sorbet Mango and passion fruit sorbet with fresh fruit	21.50

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.

WIFI: Maira's Kitchen : Hoogstraat24