



Maira's Kitchen

DINNER MENU


Monday to Friday

BITES

Serrano ham (150 g)	29.50
Calamari	23.50
Shrimps in garlic sauce with bread	29.50
Falafel with tzatziki	25.50
Vegetarian spring rolls with chili sauce (10p)	17.50
Bitterballen with mustard (8p)	18.50
Vegetarian bitterballen 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)	18.50
Pumpkin, pumpkin seeds, yoghurt, peanuts	
Italian Pomodoro soup	18.50
Basil, croutons, mozzarella	
Ceviche (local fish)	27.50
Mula, passion fruit, coconut, coriander, chili, avocado and rum	
Gratinated goat cheese with bacon (local goat cheese)	26.50
Beetroot, walnuts, honey	





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SALADS

Watermelon salad

with Feta, mixed nuts and mixed vegies

Wine suggestion: Goretti Fontanella Bianco - Italy

25.50

Caesar salad

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

Wine suggestion: Khipu Sauvignon Blanc - Chile

27,50

Avocado salad

Mixed salad, mixed vegies, avocado and corn

Wine suggestion: Is This It? Pinot Blanc - Hungary

27.50

MAIN LOCAL

Karni stoba

Beef stew with coco rice and salad

Wine suggestion: Pasos de la Capula Organic Tempranillo - Spain

35,50

Kabritu stoba

Goat stew with coco rice and salad

Wine suggestion: Alamos Malbec - Argentina

38,50

Galina stoba

Chicken stew with coco rice and salad

Wine suggestion: Is This It? Pinot Blanc - Hungary

32,50

MAIN

Grilled chicken thighs

with roasted vegetables and Creole sauce

Wine suggestion: Les 5 Vallees Rosé - France

37.50

Grilled catch of the day (local fish)

with green asparagus and white wine sauce

Wine suggestion: Goretti Fontanella Bianco - Italy

40.50





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Grilled tuna steak

43,50

with green beans and roasted bell pepper white wine sauce

Wine suggestion: Alamos Pinot Noir – Argentina

Fried duck breast fillet

48.50

with honey parsnip and orange gravy

Wine suggestion: Alamos Pinot Noir - Argentina

Grilled beef Tenderloin

58.50

with green asparagus and creamy truffle sauce

Wine suggestion: Alamos Malbec - Argentina

BURGERS

Beef Burger

35,50

with smokey BBQ sauce, bacon, cheese and fries

Wine suggestion: Pasos de la Capula Organic Tempranillo - Spain

Tuna Burger

38.50

with wakame, sesame seeds and wasabi mayonnaise and fries

Wine suggestion: Les 5 Vallees Rosé - France

Vegetarian Burger

34.50

with grilled cheese, sriracha mayonnaise, tomato salsa and fries

Wine suggestion: Is This It? Pinot Blanc - Hungary

PASTA

Seafood pasta

33.50

with calamari, clams, shrimp, tomato and parmesan cheese

Wine suggestion: Khipu Sauvignon Blanc - Chile

Truffle pasta

28.50

with truffle cream sauce, shiitake, mushroom and parmesan cheese

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





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EXTRA SIDES

Truffle funchi polenta with shiitake mushroom and parmesan cheese	12.50
White rice boiled in coconut milk	10.50
Moro rice kidney beans	11.50
Plantain green banana with herb yoghurt	10.50
Grilled veggies mix	12.50
Roasted parsnip with honey and feta	14.50
Lettuce bowl balsamic vinaigrette and veggie mix	12.50
Gratin with broccoli and parmesan	15.50

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 passionfruit sorbet with fresh fruit	21.50
Cheese platter Variety of 4 different cheeses with a nut chutney, almond and fig bread and apple syrup	29.50

Not all ingredients are listed, therefore, please inform us about any allergies you might have. All prices are in Antillean Guilders (NAFL) including 9% tax. Gratuity is not included but highly appreciated.

WIFI : Maira's Kitchen : Hoogstraat24

