

# Maira's Kitchen

BREAKFAST - LUNCH - DINNER

## Platters

























Create your own platter














### Bread with dips

Choose from Artisan bread, pita bread, red beet hummus,

olive tapenade and aioli     14,50

- Chorizo (150 g) 18,50
- Serrano ham (150 g) 29,50
- Albondigas in spicy tomato sauce   14,50
- Calamari   16,50
- Shrimp  18,50
- Smoked salmon (75gr)  18,50
- Shellfish salad    16,50
- Falafel, tzatziki    15,50
- Vegetarian spring rolls with chili sauce (10p)  14,50
- Bitterballen mustard (8p)    14.50
- Vegetarian bitterbal, truffle mayonnaise (8p)    18.50
- Four different cheeses nuts chutney fig bread    29,50





## Soup, starters and salad

- Italian Pomodoro soup, basil, croutons, mozzarella   17,50
- Tom Ka Kai soup, chicken, coconut milk, sereh, chili, cilantro  18,50
- Fish soup with scampi, tuna and vongole     24,50
- Ceviche, passion fruit, coconut, coriander, chili, avocado and rum   24,50
- Green salad, mixed veggies, balsamic vinaigrette 19,50
- Caesar salad, romaine, anchovy, bacon, parmesan, croutons, chicken     25,50
- Avocado salad, spinach and corn 22.50











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## Plain from the Grill

Chicken filet		24,50
Catch of the day 		27,50
Tuna steak antiboise 		29,50
Crispy-skin grilled salmon fillet antiboise 		33,50
Scampi skewer with zhoug 		24,00
Beef Tenderloin		44,50
Ribeye		37,50
Picanha		46,50

## Side dishes to add (3 for 30,00)

Wakame sesame salad 		12,50
White cabbage salad 		12,50
Grilled veggie skewer		12,50
Grilled potato skewer		12,50
Grilled sweet potato		12,50
Honey corn		12,50
Pearl couscous salad 		12,50
Truffle risotto with shiitake mushroom and parmesan 		14,50
Caramelized carrot, queso blanco, pomegranate and tahini dressing  		12,50
Stewed white cabbage with coconut, Thai curry, sweet-sour pepper		12,00
Sweet and sour vegetable mix		12,50
Roasted red cabbage with feta, pink grapefruit and mixed nuts  		15,50
Lettuce bowl, balsamic vinaigrette, veggie mix		12,50
Crispy fries with aioli 		9,50
Sweet potato fries with truffle mayonnaise 		10,50




















## Plated dishes

Beef Burger with smokey BBQ sauce  		32,50
Tuna Burger with wakame, sesame seeds and wasabi mayonnaise   		37,50
Falafel Burger with tzatziki, avocado and fries   		30,50
Lamb Burger with tabbouleh and harissa   		34,50
Tagliatelle with truffle cream sauce, shiitake mushroom and parmesan   		27,50
Tagliatelle Kas di Laman with calamari, vongole, shrimp and tomato     		32,50
Local special of the day (ask your waiter)		day price

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## Deserts

Ice cream sundae mix	 	18,50
Coup sorbet and fresh fruit		18,50
Maira's cake	   	17,50
Ice Coffee with vanilla ice cream, caramel and whipped cream		18,50
Mango dessert with passion fruit sorbet	 	16,50
Baklava, crushed nuts and honey syrup	  	14,50
Cheese platter with 4 different cheeses	  	29,50
Coffee complete, coffee/ thee, 3 petit fours	  	18,50
small coffee liquor and whipped crème		

**Specialty coffee**  18,50

### Irish coffee

Jameson whisky, brown sugar

### Spanish

Tia Maria or Kahlua

### French

Grand Marnier

### Italian

Amaretto

### Kiss of Fire

Mix of Cointreau and Tia Maria

### Baileys coffee



bevat ei    bevat gluten    bevat lupine    bevat melk    bevat mosterd    bevat zwavel-dioxide    bevat week-dieren    bevat vis    bevat soja    bevat sesam-zaad    bevat selderij    bevat schaal-dieren    bevat pinda's    bevat noten