

Maybourne La Plage

OSCIETRA CAVIAR

Served with blinis, traditional garnishes

20 grammes	60
30 grammes	90
50 grammes	140

SMALL BITES

Guacamole	18
Pico de gallo, latina sauce V	
Fish tacos C	22
Chipotle sauce mayonnaise & guacamole (3pcs)	
Crab tacos	26
Coleslaw, chilli & garlic sauce (3 pcs)	
Fried calamaries	24
Kaffir lime mayonnaise	
Pata Negra "Cincos Jotas"	38
Pan con tomate	
Crudite platter – 2 persons	35
Tahini yogurt & anchovy sauce	

TO START

Watermelon salad V	26
Cucumber, feta, red onions, avocado, pistachios, mint & Taggiasche olives	
Riviera salad	32
Artichoke, tomatoes, tuna, eggs, célerie, radish, anchovies, peppers, onions, cucumber, olives, lemon dressing	
Burrata from Puglia V	32
Heirloom tomatoes, capers, basilic oil & white balsamic	
Fish crudo of the day C	34
Vierge sauce, lemon pearls, mango & radish	
Beef tataki C	34
Chilli & garlic, fried quinoa, wasabi mayonnaise, vierge sauce, red onion pickles	

TO SHARE

Catch of the day – WHOLE FISH	Price/100g
Mediterranean sauce: lemon, seaweed, capers, olives, pistachios, choice of 2 garnishes	
Live Atlantic Lobster	Price/100g
Grilled with butter, choice of garnish	

TO CONTINUE

Lemon Spaghetti Chitarra, Parmesan cheese & candied lemon	28
Tagliolini alle vongole, bottarga C	38
Papardelle pasta with Lobster C Bisque, cherry tomatoes & tarragon	56
Grilled octopus Peppers, tomatoes, pistachios & smoked paprika	42
Fish of the day C Roasted zucchini, tomatoes, lemon & black olives	48
Cheeseburger Cocktail & dill sauce, choice of garnish	42
Grilled baby chicken, spicy marinade, choice of garnish	42

SIDES 12

Mixed green salad, cherry tomatoes
Roasted potatoes, candied onions & rosemary
Roasted eggplants, yogurt sauce & sesame
Homemade french fries & rosemary salt
Green beans, garlic & parsley

PIMP IT WITH CAVIAR !



OSCIETRE 20€/5G **C**