



#### cold

MAIA tuna tartare w/ avocado and asian dressing	57	
insalata caprese (tomato, mozzarella)	43	
barbuda spiny lobster salad w/ mix citrus fruit and a light citrus dressing,	73	
charcuterie platter (for 2) an assortment of cured meats	57	
hot		
MAIA lentil soup	39	
south point baltimore crab cake seasoned and toasted chunks of crab, w/ mustard aioli	67	
fritto misto a tempura of shrimp, calamari and zucchini, w/ roasted garlic aioli	49	
tempura of aubergine and zucchini w/ tzatziki (v)	30	



# salads (all salads available as starter or main)

caesar salad topped w homemade crostini and shaved aged parmigiano reggiano w/ chicken + 7/10 or w/ shrimp + 9/13		32 39
Isouth point salad niçoise seared fresh yellowfin tuna, mixed salad, french beans, anchovy, hardboiled eggs and potato w/ a citron dressing		61   73
i primi		
spaghetti all'aragosta fresh barbuda lobster, cherry tomatoes and extra virgin olive oil		95
sandwiches		
grilled homemade angus beef burger swiss cheese, caramelized onion, whisky glaze, bar-b-q sauce w/ truffle oil and aged parmigiano reggiano drizzled hand-cut fries		81
lobster club sandwich w/fries		68
chicken avocado sandwich w/ spicy mayo and fries		55
w/ truffle parmigiano fries	add	5



#### mains

ocal daily catch w/ a lemon caper sauce	78
faroe islands salmon mported fresh, w/ miso	97
grilled barbuda lobster w/ lemon infused butter and extra virgin olive oil	125
verdure grigliate (ve) a medley of zucchini, eggplant, asparagus and pumpkin w/ quinoa	63
oan seared breast of chicken	67
olack angus tenderloin mported fresh angus w/ a peppercorn sauce	135
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all mains will be served with a choice of any 2 sides vegetable quinoa | basmati rice | mixed green side salad french beans brussel sprouts | fries



## MAIA | lunch | dinner menu

## sides

hand cut fries, plain or w/ aged parmigiano reggiano and truffle oil	15 21
vegetable quinoa	17
basmati rice	15
mixed green side salad	19
french beans	19
brussel sprouts	19
oven roasted new potatoes	17
sweets	
caramel flan	28
classic ILLY coffee espresso tiramisu	37
MAIA chocolate lava cake	43
homemade gelato and sorbet (2 scoops)	18



# sushi

miso soup (ve)	22
edamame in sea salt (ve)	29
seaweed salad w/ ginger dressing (ve)	34
seared sesame tuna served with seaweed salad	54
gyoza chicken dumplings	36
all shrimp tempura w/ zucchini (4 pieces)	54
cucumber wrapped salmon, miso vinaigrette and pickled radish	54
tataki of fresh black angus beef or yellow fin tuna -seared rare and topped with sliced jalapeño and ponzu sauce	54
sashimi & nigiri nigiri 2 pieces   choice of tuna   salmon   yellow tail   eel   shrimp	28
sashimi 4 pieces   choice of tuna   salmon   yellow tail   eel   shrimp	36
new style sashimi, spring onions, ginger, sesame and lemon sauce (choice of salmon or tuna)	58
hamachi w/ jalapeño and yuzu	58



## sushi

deep fried crispy california roll	58
w/ cucumber, avocado, crabstick, teriyaki and oriental sauce	
shrimp makimono w/ shrimp tempura, cream cheese & asparagus	69
combination platters & iso rolls chef's platter   14 pcs echo tuna roll, shrimp roll, nigiri and cucumber wrapped salmon	112
MAIA platter   24 pcs tuna roll, double salmon roll, shrimp tempura roll, sashimi and nigiri	196
spicy tuna	52
echo tuna roll w/ cucumber, avocado and caviar sauce	56
spicy salmon roll	56
double salmon roll w/ cream cheese, ginger, spring onion and salmon	59
dragon roll w/ eel, cucumber, avocado, eel sauce	56
spider roll w/ tempura crab, avocado, cream cheese, cucumber, spicy mayo	56
dynamite roll w/ crab meat, togarashi, cucumber, avocado, spring onion, oriental sauce	62
vegetarian roll w/ cucumber, carrot, red pepper, avocado, asparagus	39
shrimp tempura roll w/ shrimp tempura, mayo, avocado teriyaki sauce	56
crispy shrimp w/ shrimp tempura, avocado, oriental red tobiko	58
spicy lobster w/ lobster, avocado, spicy mayo	69