

# Maybourne La Plage

## TO START WITH...

<b>Guacamole V</b> Served with plantain banana chips	18
<b>Vegetarian tacos V</b> 3 pieces	20
<b>Fish tacos V</b> 3 pieces	22
<b>Lamb tacos</b> 3 pieces	24
<b>Fried calamari</b> Sauce tartare	24
<b>Crudités basket</b>	40
<b>Caviar bump (5 gr)</b>	25



## STARTERS

<b>Watermelon salad V</b> Cucumber, feta, red onions and avocado	26
<b>Riviera salad</b> Artichokes, tomatoes, tuna, egg, celery radish, anchovies	32
<b>Burrata from Puglia V</b> Heirloom tomatoes, capers, basil oil, white balsamic vinaigrette	28
<b>Crudo of the day</b> Lemon, fennel, parsley oil, and bottarga	32
<b>Royal prawns</b> Grilled "Al'ajillo", garlic and tomatoes	36
<b>Jambon Pata Negra "Cinco Jotas"</b> Served with melon, and sherry vinegar gel	34



## SIDES

<b>Green salad</b> , lemon dressing	10
<b>Potatoes</b> , onions	12
<b>Grilled broccoletti</b> , lemon dressing	12
<b>Seasonal mixed vegetables</b>	12

## PASTA

<b>Vongole tagliolini</b>	38
<b>Lobster tagliolini</b>	50



## MAIN COURSES

<b>Catch of the day - Whole piece</b> Price per 100gr Mediterranean sauce, seaweed, capers, olives and pistachio	
<b>Grilled lobster - Whole piece</b> Butter with citrus, salicornia and sea fennel	110
<b>Grilled octopus</b> Smoked paprika, peppers, tomatoes and pistachios	40
<b>Calamaries, royal prawns and clams</b> "Alla ligure", zucchinis, black olives, lemon and parsley	52
<b>Ojo de bife - Black Angus</b> Roasted potatoes and chimichurri sauce	60
<b>Cheese burger</b> Bacon and home-made French fries	42



## DESSERTS

<b>Verbena Panna cotta</b> Fresh strawberries and coulis	18
<b>Chocolate mousse</b> Crunchy hazelnut, namelaka jivara 40%, chocolate mousse 70%	18
<b>Frozen yogurt</b> Greek yogurt ice cream, caramel sauce, honey, granola	18
<b>Ice cream and sorbet selection (3 scoops)</b>	18
<b>Alcoholic sorbet (5%)</b> Mojito, Aperol Spritz, Pina Colada (la coupe)	24
<b>Seasonal fruits</b>	65

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Vegetarian dishes **V**. List of possible allergen food and beverages:

Gluten, Crustacean, Egg, Peanut, Soy, Dairy, Nuts, Celery, Mustard, Sesame, Sulfites, Lupine, Shellfish, Molluse. Please let us know your allergies so we can accommodate.  
Meat origin: France. Cacao origin: Nicaragua, Ecuador. Net prices in Euros, VAT and service included. Drinks not included.