

STARTERS:

Ceviche; with mango, jalapeño and a splash of tequila | ANG 40 | USD 22,85

Tuna tartare; fresh tuna, with avocado | ANG 42 | USD 24,-

Prosciutto e melone tartare; with tomatoes, onions, and prosciutto, topped with cantaloupe | ANG 35 | USD 20,-

Gamba pil pil; garlic shrimp with bread | ANG 42 | USD 24,-

SALADS:

Quail egg salad; with baby spinach, cherry tomatoes, red onion, avocado | ANG 31 | USD 17,71

Pulled chicken; with lettuce, tomatoes, cucumber and mustard dressing | ANG 30 / USD 17,14

MAIN COURSES: MEAT:

Maison burger; with mushrooms and French fries | ANG 40 | USD 22,85

Grilled chicken; served with French fries, olive and tomato relish | ANG 42 | USD 24,-

Thai curry beef; with coconut milk and rice noodles | ANG 40 | USD 22,85

FISH:

Grilled tuna filet; with grilled vegetables | ANG 42 | USD 24,-

Grilled wahoo; with garlic, lemon oil and jasmin rice ANG 43 | USD 24,57

Skin baked salmon; with mashed potato and veggies ANG 43 | USD 24,57

PASTA:

Pistachio Linguine; with almonds and parmesan cheese | ANG 45 | USD 25,71

Spicy tomato rigatoni; with tomato sauce and red pepper | ANG 38 | USD 21,71- (7)

BREAD

Beef carpaccio; with truffle mayo and parmesan cheese | ANG 33 | USD 18,85

Smashed avocado; with lemon juice, ground pepper served on toast | ANG 28 | USD 16,-

Loaded focaccia pizza; with pepperoni, parma ham, onion, sweet peppers, mozzarella and mushrooms.

| ANG 33 | USD 18,85 (1)

Cuban sandwich; with pulled pork, lettuce, tomatoes on a toasted baguette | ANG 32 | USD 18,28

DESSERT:

Dame blanche; vanilla icecream with chocolate sauce | ANG 25 | USD 14,28

Sgroppino; prosecco, and lemon sorbet with a splash of vodka | ANG 22 | USD 12,57

Affogato; vanilla icecream with espresso | ANG 15 | USD 8,57

Please notify our team of any food allergies or intolerances
For groups of 8 persons or more 10% gratuity will be automatically
added to your check.