

À LA CARTE

SMALL BITES

Guacamole (X)(L) <i>Pico de gallo, latina sauce</i>	18	Fried calamaries (L) <i>Kaffir lime mayonnaise</i>	24
Fish tacos – from Mediterranean Sea <i>Chipotle sauce mayonnaise & guacamole (3pcs)</i>	22	Pata Negra « Cincos Jotas » <i>Pan con tomate</i>	38
Crab tacos (X)(L) <i>Coleslaw, chilli & garlic sauce (3pcs)</i>	26	Crudite platter – 2 persons <i>Tahini yogurt & anchovy sauce</i>	35
Lobster roll <i>Lobster mayonnaise, cherry tomatoes, lemon tarragon, french fries</i>	45	Gillardeau oyster N°3 (X)(L) 27/6pcs - 54/12pcs	

TO START

Heirloom tomatoes (X)(L) <i>Capers, basil oil, cherry tomatoes gazpacho</i>	26	Burrata from Puglia <i>Peach, nectarine, kaffir lime, chilli pepper pickles,</i>	32
Watermelon salad (X) <i>Cucumber, feta, red onions, avocado, pistachios, mint, Taggiasche olives</i>	26	fried quinoa	
Riviera salad (X)(L) <i>Artichoke, tomatoes, tuna, eggs, celery, radish, anchovies, peppers, onions, cucumber, olives, lemon dressing</i>	32	Vitello tonnato (X)(L) <i>Capers, eggs, mustard seeds pickles</i>	32
	32	Fish crudo of the day (X)(L) <i>Vierge sauce, lemon pearls, mango, radish</i>	34
		Beef tataki (X)(L) <i>Chilli & garlic, fried quinoa, wasabi mayonnaise, vierge sauce, red onions pickles, mango</i>	34

TO CONTINUE

Lemon Spaghetti Chitarra, <i>Parmesan cheese and candied lemon</i>	28	Fish of the moment (X)(L) <i>Roasted zucchini, tomatoes, lemon, poultry sauce,</i>	48
Tagliolini alle vongole <i>Bottarga</i>	38	choice of garnish	
Papardelle pasta with lobster <i>Bisque, cherry tomatoes, tarragon</i>	56	Cheeseburger	42
Grilled octopus (X) <i>Peppers, tomatoes, pistachios, smoked paprika</i>	42	Cocktail & dill sauce, choice of garnish	
		Stuffed chicken ballotine (X)	42
		Ricotta, spinach, candied lemon, poultry sauce, choice of garnish	

TO SHARE

Catch of the Day – Whole fish from Mediterranean sea (X)(L) <i>Mediterranean sauce: lemon, seaweed, capers, olives, pistachios, choice of 2 garnishes</i>	Price/100g
Live Atlantic Lobster (X) <i>Grilled with butter, choice of garnish</i>	Price/100g

Sides are 12€ (X)

SIDES

Mixed Green Salad (L) <i>Cherry tomatoes</i>	Homemade French Fries (L) <i>Rosemary salt</i>	Green Beans (L) <i>Garlic, parsley</i>
Roasted Eggplants <i>Yogurt sauce, sesame</i>	Roasted Potatoes <i>Candied onions, rosemary</i>	

Vegetarian dishes V. Gluten free dishes (X). Dairy free dishes (L).
List of possible allergens: 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: Born, raised and butchered in France.
Net prices in Euros, VAT and service included. Drinks not included.

Maybourne
La Plage