

# STARTERS & SALADS

<b>SHARING BITES</b>	15.25
Spicy edamame, padron peppers, corn ribs (V) (GF)	
<b>CRISPY CHILLI SALT SQUID</b>	15.25
Homemade sweet chilli dressing (S)	
<b>SOFT SHELL CRAB TEMPURA</b>	15.75
Jalapeño dressing (S)	
<b>CRISPY PORK BELLY</b>	14.75
Chinese soy	
<b>MAX BEACH TACOS (2 PCS)(GF)</b>	
Wagyu	14.50
Lobster	13.50
Tuna	12.50
<b>BRUSCHETTA</b>	14.00
Heirloom tomatoes, olive tapenade, baby basil, mozzarella, focaccia (V)	
<b>IBERIAN HAM</b>	30.00
Spanish crushed tomatoes, toasted focaccia	
*****	
<b>HEIRLOOM TOMATO SALAD</b>	16.95
Seasonal tomato with truffle tofu (VG)(GF)	
<b>MAX CHICKEN SALAD</b>	17.50
Chinese cabbage, chilli, coriander, honey and mustard dressing (S)	
<b>THAI SPICY BEEF SALAD</b>	17.50
Rare beef steak, red onion, chilli, mint, coriander, Thai basil, and spicy Thai dressing (GF)(S)	
<b>QUINOA SALAD</b>	15.95
Crispy kale, grilled corn, pomegranate, coriander, cucumber, cherry tomato and a citrus vinaigrette (VG)(GF)	
<b>WATERCRESS AND SPINACH SALAD</b>	12.95
Yuzu truffle dressing, dried miso and grated parmesan (V)	
<b>KING CRAB SALAD</b>	39.00
Yuzu soy, avocado purée, wonton chips	

# RAW BAR

## **SASHIMI 3 PIECES OR NIGIRI 2 PIECES**

SALMON	9.00
AKAME TUNA	10.00
HAMACHI	11.00
SEA BASS	9.00
SCALLOP	10.00
AMA ABI (SWEET PRAWN)	8.50

## **DUO TARTARE 29.00**

Salmon, tuna, spring onion, wonton chips, wafu dressing

## **VEGAN CEVICHE 14.25**

Peruvian tomato, avocado, pomegranate, kumquat (VG)(GF)

## **SUZUKI CEVICHE 28.00**

Sea Bass, onion, radish, sweet potato, cilantro and avocado (GF)

## **MAKI ROLLS**

California king crab, tobiko (GF)	24.25
Spicy tuna (S)(GF)	22.00
Hamachi yuzu, truffle (GF)	23.00
Salmon avocado (GF)	21.50
Prawn tempura, avocado	22.50

## **POKE BOWL 22.00**

Sushi rice, avocado, pickled daikon, wakame, red radish, crispy nori. Choose salmon or tuna (VG)(GF)

## **OYSTERS FINE DE CLAIRE #2 EACH 6.00**

Choose Natural or with Leche de Tigre dressing

# MAIN COURSE

<b>WAGYU BURGER</b>	28.00
Chipotle aioli, lettuce, caramelized onion, Monterey Jack cheese, potato skin fries	
<b>KOREAN BBQ CHICKEN</b>	26.00
Pickled cucumber (S)	
<b>SALMON TERIYAKI 220GR</b>	26.00
Glazed with teriyaki, lemon and lime. Served with bok choy	
<b>RACK OF LAMB</b>	34.00
Herb crusted, red wine jus	
<b>LOBSTER BRIOCHE ROLL</b>	29.50
Lemon and herb aioli, chives, coleslaw	
<b>KING CRAB LEG</b>	75.00
Choose from: wasabi gratinated, garlic butter, truffle dressing (GF)	
<b>SOY AND HONEY GLAZED OCTOPUS</b>	30.50
Kizami sweet potato purée	
<b>PASTA ALL'ARRABBIATA</b>	22.00
Grilled aubergine, chilli oil, fresh basil (V)(S)	
<b>LOBSTER LINGUINI</b>	38.00
Half grilled lobster. Lemon and herb champagne sauce	
<b>BEEF SHORT RIB</b>	32.50
Herb buttered mash potato, broccolini, red wine jus (GF)	
<b>VEAL MILANESE</b>	32.50
Chives, truffle mayo, parmesan, rocket salad	
<b>SEA BREAM FILLET</b>	28.00
Pan seared, broccolini, ginger, chilli, soy	

## SIDES

7.50

Potato skin fries  
Grilled broccolini with Goma sauce  
Sweet potato fries  
Herbed mashed potato (V) (GF)  
Green salad (VG) (GF)  
Jasmine rice (GF)  
Roasted herbed baby potatoes (V)

## SAUCES

Béarnaise (GF)  
Chimichurri (GF)  
Peppercorn (GF)  
Garlic Butter (GF)  
Red Wine (GF)

# JOSPER GRILL

<b>A9 WAGYU BEEF ENTRECOTE</b> 250 grams. Choose a side and a sauce (GF)	<b>75.00</b>
<b>WAGYU BEEF CÔTE DE BŒUF TO SHARE</b> Melt-in-the-mouth, charcoal-grilled, A9 wagyu beef. Choose a sauce and two sides (GF)	<b>175.00/kg</b>
<b>WHOLE GRILLED TURBOT TO SHARE</b> Garlic butter (GF)	<b>59.00</b>
<b>KANSAS BEEF FILLET</b> 250 grams. America's finest grain-fed beef. Choose a sauce (GF)	<b>34.00</b>
<b>ARGENTINIAN RIB EYE</b> 300 grams. Grain-fed beef. Choose a sauce (GF)	<b>42.00</b>

## SHARING BOARDS

<b>SHARING SNACK BOARD</b> Tomato Bruschetta (2 pcs); Crispy Chilli Salt Squid; Tacos (4 pcs) - choose Wagyu beef or tuna; Spicy Edamame; Padron Peppers; Corn Ribs	<b>85.00</b>
<b>MEAT GRAZING BOARD</b> Wagyu beef Côte de bœuf 1kg; Kansas Beef Fillet; Argentinian Rib Eye; Korean BBQ Chicken; selection of three sides and three sauces	<b>295.00</b>
<b>SEAFOOD PLATTER</b> Grilled King Prawns (12 pcs); Sea Bream pan-seared (2 fillets); Teriyaki Salmon; Half Lobster	<b>200.00</b>
<b>SUSHI BOAT</b> Maki Rolls (4 rolls); Nigiri (8 pcs); Sashimi (9 pcs); Suzuki Ceviche; Wakame Salad	<b>290.00</b>

# PIZZA

<b>PRAWN PIL PIL PIZZA</b> Spicy prawns, mozzarella, cherry tomatoes, rocket (S)	19.95
<b>MARGHERITA PIZZA</b> Tomato sauce, mozzarella de buffalo, basil (V)	12.95
<b>BBQ CHICKEN PIZZA</b> Smoked chicken, Jack Daniels BBQ sauce, mozzarella, roasted peppers, jalapeños, red onion (S)	16.25
<b>BEEF PIZZA</b> Braised beef short rib, tomato, mixed herbs, parmesan, chilli (S)	19.50

All pizzas available with Gluten Free base €2.50

# KIDS MENU

<b>PENNE NAPOLITANA (V)</b>	9.95
<b>KIDS BURGER &amp; FRIES</b>	9.95
<b>CHICKEN OR FISH GOUJONS &amp; FRIES</b>	9.95
<b>SAUSAGE, MASH &amp; GRAVY</b>	9.95

# DESSERTS

<b>RED BERRY BAKED CHEESECAKE</b> Vanilla custard, fresh raspberries, whipped cream	8.95
<b>WARM APPLE TATIN</b> Vanilla ice cream and caramel sauce	8.95
<b>CHOCOLATE AND PISTACHIO CAKE</b> Chocolate mousse, crunchy biscuit and pistachio genoise (N)	8.95
<b>CARROT CAKE</b> Vanilla icing (GF)(N)	8.95
<b>BAILEY'S CRÈME BRÛLÉE</b> Caramelised with brown sugar, cacao crumble (GF)	8.95
<b>ICE CREAMS AND SORBETS</b> Choose: vanilla, chocolate, strawberry, lemon, raspberry, mango (GF)	8.50



ALLERGENS