



*Food for the soul, the menu at MAINE focuses on what truly matters - good food made from the freshest ingredients, carefully sourced, perfectly cooked, presented simply and shared over a glass of inspiration. Everything is designed around the sense of gathering and generosity, friends in spirited conversation under moonlight, creating memories and taking every occasion as an opportunity to celebrate.*

*J. Chazal*

## RAW BAR

<b>FRESHLY SHUCKED OYSTERS</b>   MIGNONETTES   LEMON   HORSERADISH   TABASCO <sup>[S]</sup>	10   u
<b>SEA BREAM CRUDO</b>   JALAPEÑO   LIME SALT   EXTRA VIRGIN OLIVE OIL <sup>[S]</sup>	18
<b>TUNA TARTARE</b>   AVOCADO   CRISPY RICE   SPICY MISO <sup>[S][G]</sup>	19
<b>MEDITERRANEAN BLUEFIN TUNA</b>   HAZELNUTS   LEMON CONFIT DRESSING <sup>[S][N]</sup>	20
<b>STEAK TARTARE BITES</b>   CAPERS   SHALLOTS   GHERKINS   CHIVES   TRUFFLE   CRISPY POTATO <sup>[S]</sup>	22
<b>BEEF CARPACCIO TONNATO</b>   TENDERLOIN   ARTICHOKE   CAPERS   TONNATO SAUCE <sup>[D][S]</sup>	25

**OSIETRA CLASSIC CAVIAR** <sup>[S]</sup>  
30g | 150

**BELUGA IMPERIAL CAVIAR** <sup>[S]</sup>  
50g | 255

CAPERS | CHIVES | EGG WHITE | EGG YOLK | SHALLOTS | SOUR CREAM | BLINIS <sup>[G][D][S]</sup>

## STARTERS

<b>TOMATO CARPACCIO</b>   SUMAC   HIERBAS   LEMON JUICE   SAL DE IBIZA   OREGANO   OLIVE OIL <sup>[V]</sup>	16
<b>BUTTER LETTUCE SALAD</b>   LEMON & AGED BALSAMIC VINEGAR   RADISH   PISTACHIO <sup>[V][N]</sup>	16
<b>KALE CAESAR SALAD</b>   BABY GEM   BUTTER CROUTONS   BAKED KALE CHIPS   PARMESAN CHEESE <sup>[S][G][D]</sup>	20
<b>BURRATA &amp; BEETS</b>   CAPERS   LEMON HONEY DRESSING <sup>[D]</sup>	22
<b>ROMAN ARTICHOKE</b>   LEMON PARMESAN DRESSING   PECORINO <sup>[D][V]</sup>	24

## BITES TO SHARE

<b>CAULIFLOWER TACO</b>   SWEET CORN & MEXICAN BEANS SALSA   GUACAMOLE   TAHINI DRESSING <sup>[G]</sup>	11   u
<b>CRISPY FISH TACO</b>   PICO DE GALLO   WHITE CABBAGE   HOT SAUCE   AIOLI <sup>[D][G][S]</sup>	12   u
<b>HERITAGE TOMATOES &amp; WHIPPED FETA</b>   MINT   LEMON JUICE   SAL DE IBIZA   TOASTED SOUR DOUGH <sup>[V][G]</sup>	18
<b>LOBSTER ROLLS</b>   TWO TRADITIONAL MAINE LOBSTER ROLLS <sup>[S][G]</sup>	30
<b>PULLED RIBS CROQUETTES</b>   BEEF BACON   GRUYÈRE   JALAPEÑO <sup>[D][G]</sup>	24
<b>WAGYU TOASTIE</b>   WHITE TRUFFLES   BRIOCHE TOAST   ONION JAM   GHERKINS <sup>[G]</sup>	25
<b>STICKY SHORT RIB</b>   HONEY MUSTARD GLAZE   MINT & CORIANDER SLAW <sup>[A][G]</sup>	28
<b>JAMON IBERICO</b>   SOURDOUGH GRISSINIS <sup>[G]</sup>	50

## SKEWERS

<b>MISO EGGPLANT</b>   MISO MARINADE   CABBAGE & SPRING ONION SLAW <sup>[D][N][V]</sup>	15
<b>CHARGRILLED CALAMARI</b>   SALSA VERDE   GREEN SCALLIONS <sup>[S][G]</sup>	22
<b>BUTTERFLIED PRAWNS</b>   LEMON BUTTER   PICO DE GALLO SALSA <sup>[S][D]</sup>	25
<b>BEEF TENDERLOIN</b>   SPICED CHILLI GLAZE   DUKKA   CHIVES <sup>[D][N][V]</sup>	25

## CLASSIC MAINES

<b>RIGATONI A LA VODKA</b>   SPICY PINK SAUCE   PARMESAN <sup>[D][V][A]</sup>	26
<b>SPICY SHRIMP LINGUINE</b>   PAN ROASTED PRAWNS   SPICY TOMATO SAUCE <sup>[S][G]</sup>	29
<b>ANGRY LOBSTER PASTA</b>   LINGUINI WITH MAINE LOBSTER   SPICY BISQUE   BOTTARGA <sup>[S][G]</sup>	58
<b>CHARRED SEA BASS BUTTERFLIED</b>   600g   BUTTERFLY   ROCKET & FENNEL SALAD <sup>[S][D]</sup>	68
<b>KING CRAB</b>   350g   ALASKAN LEG   CITRUS SAUCE <sup>[S]</sup>	195
<b>SPATCHCOCK</b>   400g   800g   CORN FEED   BURNT LEMON   YOGHURT   CUCUMBER & HERB SALAD <sup>[D]</sup>	35   65

**STEAK & CHOPS** Ask your waiter for other cuts and sizes available

<b>SECRETO IBERICO</b>	350g   100% BELLOTA <sup>[CHOOSE YOUR SIDE DISH *]</sup>	42
<b>FILET MIGNON</b>	200g   BLACK ANGUS   DRY AGED IRISH   GRASS FED <sup>[CHOOSE YOUR SIDE DISH *]</sup>	50
<b>RIB EYE</b>	300g   600g   PRIME BLACK ANGUS   USA GRAIN FED	90   170
<b>NY SIRLOIN</b>	600g   WAGYU   DRY AGED CHILEAN   280 DAYS GRAIN FED	240
<b>TOMAHAWK</b>	1200g   BLACK ANGUS   DRY AGED IRISH GRASS FED	195

## SIDES

<b>MAINE CHIPS</b>   SAL DE IBIZA <sup>[V]</sup> *	5
<b>HOUSE SALAD</b>   MIXED LEAVES   FRENCH DRESSING <sup>[V]</sup> *	6
<b>CHARRED BROCCOLI</b>   CRUSHED NUTS   MISO MAYO <sup>[N]</sup>	7
<b>PADRON PEPPERS</b>   SAL DE IBIZA <sup>[V]</sup> *	8
<b>WILD MUSHROOMS</b>   OYSTER   KING   BROWN BUTTON <sup>[V]</sup>	12

## DESSERTS

<b>BAKED BASQUE CHEESECAKE</b>   CREAM CHEESE <sup>[D]</sup>	18
<b>BROKEN APPLE PIE</b>   CARAMELIZED PINK LADY   MASCARPONE   PUFF PASTRY <sup>[G][V]</sup>	18
<b>CHARGRILLED PINEAPPLE</b>   LIME MASCARPONE <sup>[G][V]</sup>	18
<b>CHOCOLATE MOUSSE</b>   CHILI   SAL DE IBIZA	10
<b>PISTACHIO ICE CREAM</b>   CANDIED PISTACHIOS   SALTED CARAMELIZED HONEY GLAZE <sup>[N]</sup>	16
<b>VANILA ICE CREAM</b> <sup>[D]</sup>   <b>CHOCOLATE ICE CREAM</b> <sup>[V]</sup>   <b>MANGO SORBET</b> <sup>[V]</sup>	5