

MAX
BEACH

STARTERS

ALASKAN KING CRAB AND AVOCADO (GF)	13.50
Avocado and yuzu purée, spicy chipotle mayo and salmon roe	
BEEF BITES (GF)	14.00
Crispy potatoes, tartare sauce (5pcs)	
MAX SUMMER BRUSCHETTA (V)	11.00
Confit aubergine, sundried cherry tomato and mozzarella de buffalo	
DUCK BAO	14.00
Our signature shredded duck, pickled vegetables, hoisin sauce	
FISH MARBLE (GF)	15.50
House smoked tuna, salmon and cod, wrapped in nori seaweed, nordic bread	
SWEETCORN GAZPACHO (GF) (VG)	9.50
Spicy popcorn, diced avocado, pico de gallo sauce	
AHI KATSU TUNA (GF)	14.00
Tuna tempura, spicy mango sauce	
FRIED CALAMARI	12.00
Aioli sauce	
PULLED LAMB TACOS (GF)	14.00
Corn tortilla, spicy green tomato sauce, pickled cucumber salad	
MAX LEVANTINE MEZZE (V) TO SHARE	32.00
Grilled halloumi, confit aubergine, falafel, tzatziki, dolma, muhammara, flat bread, kalamata olives, tabouleh	

(V) - Vegetarian, (VG) - Vegan, (S) - Spicy, (GF) - Gluten free

Cover charge 2.00 pp

SUSHI AND RAW BAR

VEGAN CEVICHE (VG)	16.00
Shimeji mushrooms, carrots, red radish, edamame beans, pomegranate, cherry tomato, tamarillo, avocado, calamansi dressing	
SUZUKI CEVICHE	21.00
Sea Bass, lime, coriander, truffle, yuzu, soy sauce, sesame paste	
SALMON POKE BOWL	21.00
Salmon, mango, asparagus, ikura, shiso, nori chips, sesame dressing	
GOLDEN FOIE GRAS & OTORO ROLL	28.00
Bluefin tuna, foie gras, avocado, cucumber, caramelised onion, 24k gold leaf	
ALASKAN CRAB ROLL	28.00
Bluefin tuna, Alaskan king crab, mango, caramelised ginger, kizami mayonnaise	
GARDEN ROLL	19.00
Enoki mushrooms, avocado, cucumber, asparagus, crispy sweet potato, ginger & honey dressing	
PICASSO ROLL	21.00
Shrimp tempura, avocado, soya paper, cream cheese, beetroot & spicy mayonnaise	
PEAR SALMON ROLL	21.00
Salmon, mango, soya paper wrap, rice chips, pear & truffle dressing	
CHILLI TUNA ROLL	22.00
Bluefin tuna, avocado, shiso, tempura flakes	

KING ROLL	21.00
Hamachi, Sea Bass, avocado, cucumber, spring onion, yuzu pearls, wasabi mayonnaise	
SASHIMI PLATTER 3PCS (GF)	26.00
Tuna, salmon, seabass, mackerel	
NIGIRI PLATTER 3PCS (GF)	32.00
Hamachi, tuna, salmon, beef	
OYSTERS FINE DE CLAIRE 6 PC (GF)	30.00
Mango leche de tigre, pickles, crispy corn	
THAI PRAWN CEVICHE (GF)	18.00
Sanlucar prawns, spicy tamarind sauce, cashew nuts, red onions, diced mango	
TUNA TARTARE (GF)	22.00
Pico de gallo, ponzu, avocado gazpacho	

SALADS

CLASSIC CHICKEN CESAR	15.50
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Romaine lettuce, chicken breast, boiled egg, bacon, croutons, parmesan, house dressing

GRILLED HALLOUMI (GF) (V)	14.50
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Tomato, cucumber, red onion, kalamata olives, lamb's lettuce, grilled halloumi

GOAT'S CHEESE CROSTINI (V)	14.50
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Tapenade and goat's cheese crostini, pumpkin seeds, pickled red onion, piquillo peppers, sherry & honey dressing

SMOKED SALMON AND GREEN APPLE (GF)	16.00
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House smoked salmon, celery, green apple, cucumber, carrots, dill dressing

ASIAN DUCK (GF)	16.00
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Carrots, cucumber, papaya, bean sprouts, pulled duck, cashew nuts, Thai dressing

PIZZA

MARGHERITA (V)	11.00
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Tomato sauce, mozzarella de bufala, basil

CAPRESE (V)	17.00
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Tomato sauce, burrata, basil, sundried cherry tomato

DI PARMA	17.00
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Tomato, mozzarella de bufala, parma ham, rocket, pesto, parmesan

SALMON PIZZA BIANCA	17.00
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Cream, mozzarella de bufala, fried capers, rocket lettuce, smoked salmon, horseradish cream cheese

MAIN COURSE

CHICKEN SATAY (GF) Satay sauce, coconut rice and steamed bok choy	21.00
BEACH BURGER Angus burger, mature cheddar, black pepper mayo, hand cut fries	18.00
VEAL TONKATSU Panko veal, tonkatsu sauce, kimchi coleslaw, coconut rice	22.00
ROASTED BABY CHICKEN (GF) Marinated in Moroccan spices, potatoes, green olives, artichoke, preserved lemon	23.00
PERUVIAN LOMO SALTADO (GF) Stir fried beef fillet, mixed peppers, red onions, hand cut fries, spicy lime sauce	22.00
LOBSTER LINGUINE Lobster meat, cherry tomato, garlic, chilli, parsley, white wine	32.00
SOCARRAT RICE (GF) Seafood rice, prawns, grilled scallops, aioli	28.00
AUBERGINE AND GOAT'S CHEESE CANNELLONI (V) Tomato sauce	19.00

JOSPER GRILL

ENTRECÔTE STEAK 300gr.	29.00
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BEEF FILLET 250gr.	34.00
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PRIME RIB TO SHARE 1.2kg	99.50
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RACK OF LAMB 500gr.	39.00
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WHOLE SEA BASS	23.00
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SALMON FILLET	25.00
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KING CRAB TO SHARE Min. 1kg	150.00
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CHOOSE SIDE AND SAUCE

SIDES

Hand cut fries
Truffle fries
Mashed potatoes
Sweet potato fries
Green vegetables
Garden salad

SAUCES

Béarnaise
Chimichurri
Mojo
Peppercorn
Garlic butter

SHARING BOARDS

SHARING BOARDS FOR 2

FISHERMAN 'S BOARD	50.00
Tuna tartare, house smoked fish with blinis, fried calamari, sauces, tomato & cucumber salad	
TASTE OF ASIA	75.00
Tuna roll, salmon roll, sashimi, wakame salad, chicken gyoza	
JOSPER BOARD (GF)	110.00
Beef fillet, lamb cutlets, tuna steak, fries, garden salad	

BIG SHARING BOARDS 4-6 PAX

FROM THE SEA	190.00
Oysters 6pc, tuna tartare, avocado with Alaskan king crab 2pc, house smoked fish with blinis, fried calamari, grilled salmon, grilled prawns, grilled tuna, sauces, fries, green salad	
FROM THE LAND (GF)	220.00
Beef fillet, entrecôte steak, grilled baby chicken, lamb cutlets, prime rib, fries, green salad, green vegetables, sauces	
SURF AND TURF (GF)	190.00
Entrecôte steak, grilled baby chicken, lamb cutlets, salmon, tuna, prawns, sauces, fries, green salad	
ADD KING CRAB (min. 1kg) +150.00	
ASIAN AFFAIR	190.00
Tuna roll, salmon roll, king roll, crispy roll, sashimi, nigiri, wakame, salmon poke, gyoza	

DESSERTS

RASPBERRY TART Vanilla custard, fresh raspberries and whipped cream	8.00
WARM APPLE CAKE Vanilla ice cream and caramel sauce	8.00
CHOCOLATE MOUSSE (GF) Valrhona 70%, pistachio financier biscuit	8.00
CHILLED STRAWBERRY DELIGHT (GF) White chocolate mousse	8.00
MANGO AND PASSION FRUIT TIRAMISU Mascarpone cream, passoa liqueur, mango purée	8.00
THE DESSERT TRAY TO SHARE Selection of mini desserts	27.00
FRUIT BOWL (GF) Seasonal fruit	12.00
ARTISAN ICE CREAM AND SORBET JAR (GF) Choose: vanilla, chocolate, strawberry, lemon, raspberry, mango	7.50

KIDS MENU

LINGUINE NAPOLITANA	8.00
BEEF SLIDERS Fries	8.00
CHICKEN OR FISH GOUJONS Fries	8.00
SAUSAGES, GRAVY & MASH	8.00