

STARTERS

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| sharing bites | 15.25 |
| spicy edamame, padron peppers, corn ribs (v) (gf) | |
| crispy chilli salt squid | 15.25 |
| homemade sweet chilli dressing (s) | |
| crispy pork belly | 14.75 |
| chinese soy | |
| max beach tacos (2 pcs)(gf) | |
| wagyu | 14.50 |
| lobster | 13.50 |
| tuna | 12.50 |
| bruschetta | 14.00 |
| heirloom tomatoes, olive tapenade, baby basil, mozzarella, focaccia (v) | |
| iberian ham | 30.00 |
| spanish crushed tomatoes, toasted focaccia | |
| duo tartare | 29.00 |
| salmon, tuna, spring onion, wonton chips, wafu dressing | |
| sea bream ceviche | 28.00 |
| onion, radish, sweet potato, cilantro and avocado (gf) | |
| maki rolls | |
| spicy tuna (s)(gf) | 23.00 |
| salmon avocado (gf) | 21.50 |
| prawn tempura, avocado | 22.50 |
| garden roll (ve) | 17.00 |
| wagyu carpaccio | 29.00 |
| tonnato sauce, shredded winter truffle | |

SALADS

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| five-spice grilled chicken salad | 17.50 |
| chinese cabbage, red cabbage, chilli, coriander, honey and mustard dressing (s) | |
| max beach green salad | 17.50 |
| rocket, baby gem, kiwi fruit, cucumber, crispy shrimps, avocado and herbed aioli (gf) | |
| quinoa salad | 15.95 |
| crispy kale, grilled corn, pomegranate, coriander, cucumber, cherry tomato and yuzu vinaigrette (vg) (gf) | |

MAIN COURSE

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| korean bbq chicken pickled cucumber (s) | 26.00 |
| garden pea risotto seared scallops and asparagus tips | 25.00 |
| rack of lamb herb crusted, red wine jus | 34.00 |
| pan seared king prawns prawn bisque, lemon thyme, rosemary, garlic bread | 28.00 |
| lobster brioche roll lemon and herb aioli, chives, coleslaw | 29.50 |
| thai green curry: prawn or chicken sweet potato, lychee, bok choy and aubergine | 25.00 |
| pasta all'arrabiata grilled aubergine, chilli oil, fresh basil (v)(s) | 22.00 |
| lobster linguini half grilled lobster. lemon and herb champagne sauce | 38.00 |
| beer braised wagyu short rib sweet potato purée, pan seared baby spinach | 41.00 |
| sea bream fillet pan seared, broccolini, ginger, chilli, soy | 28.00 |
| lemon butter salmon steak squid ink quinoa, avocado cream (gf) | 24.00 |

SIDES

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| potato skin fries | 7.00 |
| grilled broccolini with goma sauce | 7.00 |
| sweet potato fries | 7.00 |
| herbed mashed potato (v) (gf) | 7.00 |
| green salad (vg) (gf) | 7.00 |
| jasmine rice (gf) | 7.00 |
| roasted herbed baby potatoes (v) | 7.00 |

SAUCES

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| béarnaise (gf) |
| chimichurri (gf) |
| peppercorn (gf) |
| garlic butter (gf) |
| red wine (gf) |

JOSPER GRILL

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| wagyu burger | 21.00 |
| chipotle aioli, lettuce, caramelised onion, monterey jack cheese, potato skin fries | |
| kansas creekstone entrecote | 39.00 |
| 300 grams. america's finest grain-fed beef choose a side and a sauce (gf) | |
| galician beef fillet | 38.00 |
| 250 grams of prime spanish beef choose a side and a sauce (gf) | |
| whole grilled turbot to share | 59.00 |
| garlic butter (gf) choose a side and a sauce | |
| a9 wagyu rib eye | 72.00 |
| 250 grams. choose a side and a sauce (gf) | |
| kansas creekstone chuleton to share: 41-day dry-aged | 95.00 |
| finest american grass-fed beef choose two sides and a sauce (gf) | |

SHARING

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| sharing snack board | 85.00 |
| tomato bruschetta (2 pcs); crispy chilli salt squid; tacos (4 pcs) - choose wagyu beef or tuna; spicy edamame; padron peppers; corn ribs | |
| meat grazing board | 220.00 |
| kansas chuleton; galician beef fillet; kansas entrecote; korean bbq chicken; selection of 3 sides and 3 sauces | |
| seafood platter | 200.00 |
| pan seared king prawns (12 pcs); sea bream pan-seared (2 fillets); salmon steak; half lobster | |

PIZZAS

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| prawn pil pil pizza | 19.95 |
| spicy prawns, mozzarella, cherry tomatoes, rocket (s) | |
| margherita pizza | 12.95 |
| tomato sauce, mozzarella de buffalo, basil (v) | |
| bbq chicken pizza | 16.25 |
| smoked chicken, jack daniels bbq sauce, mozzarella, roasted peppers, jalapeños, red onion (s) | |
| beef pizza | 19.50 |
| braised beef short rib, tomato, mixed herbs, parmesan, chilli (s) | |

*all pizzas available with gluten free base €2.50
(gf) gluten free; (v) vegetarian; (ve) vegan; (s) spicy; (n) nuts*

DESSERTS

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| red berry baked cheesecake | 8.95 |
| vanilla custard, fresh raspberries, whipped cream | |
| warm apple tatin | 8.95 |
| vanilla ice cream and caramel sauce | |
| chocolate and pistachio cake | 8.95 |
| chocolate mousse, crunchy biscuit and pistachio genoise (n) | |
| carrot cake | 8.95 |
| vanilla icing (gf) (n) | |
| bailey's crème brûlée | 8.95 |
| caramelised with brown sugar, cacao crumble (gf) | |
| ice creams and sorbets | 8.50 |
| choose: vanilla, chocolate, strawberry, lemon, raspberry, mango (gf) | |

KIDS MENU

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| penne napolitana (v) | 9.95 |
| kids burger & fries | 9.95 |
| chicken or fish goujons & fries | 9.95 |
| sausage, mash & gravy | 9.95 |



ALLERGENS