MAX BEACH

STARTERS

TOMATO TARTAR & SANLUCAR SHRIMP — 13.50
Diced tomatoes and dates, grilled Sanlucar prawns, on a base of almond emulsion

SMOKED SARDINE BRUSCHETTA — 12.00
Grilled sourdough bread, topped with house-smoked sardines, tomato pulp, kalamata olives and black tobiko mayo

WHITE MUSHROOM TART — 9.50
Thin puff pastry topped with truffle paste, confit onions, sliced fresh white mushrooms, lambs lettuce

GOAT'S CHEESE & QUINCE TERRINE — 13.50
Caramelised goat's cheese, quince marmalade, mixed baby leaves

GRILLED SCALLOPS — 15.50
Parmentier, pan fried chanterelle mushrooms and hand cut ibérico ham

SHREDDED DUCK BAO BUN — 14.00
Our signature duck, house sauce and pickled vegetables

BEEF BITE — 14.00
Beef tartare wrapped in thin sliced beef with pomme souffle

SPICY TUNA SUSHI ROLL — 18.00
Tuna tartar, chipotle mayonnaise, avocado, chives

DRAGON CRUNCHY SUSHI ROLL — 21.00
Avocado, tempura prawns, orange tobiko, unagi, crispy sweet potato

TIGER EYES SUSHI ROLL — 22.00
Lobster, tuna, salmon, kimchi mayo and fish roe

SASHIMI MIX — 22.00
Tuna, salmon, seabass, hamachi, avocado, seaweed salad

AHI KATSU TUNA 18.00
Bluefin tuna tempura served with spicy ponzu sauce

FOIE GRAS & CHICKEN SHUMAI 12.00
Served with porcini mayonnaise and chicken floss

PRAWN CEVICHE 18.00
Marinated prawns, red curry tamarind sauce, red onions, coriander, cashew nuts, fresh mango

SALADS

PULLED DUCK SALAD 16.00
Shredded signature duck, sweetcorn emulsion, avocado, lettuce, tamarind dressing, spicy popcorn

KAESAR SALAD 15.50
Max take on the classic caesar salad, but with kale leaves, grilled chicken, croutons, egg, crispy bacon and caesar dressing

WINTER CAPRESE SALAD 15.75
Burrata cheese, cherry tomato jelly, basil crumble

BEETROOT CARPACCIO 12.00
Roasted and thinly sliced beetroot, green apple, Comte cheese, horseradish cream cheese

MAIN COURSE

XL LOBSTER TORTELLINI 32.00
Homemade tortellini served with spicy lobster bisque

SEAFOOD LINGUINE 24.00
Prawns, clams, calamari with garlic spicy green tomato sauce

MY RISOTTO 21.00
Cooked in chicken broth, Comte cheese (12 months matured), hand cut Iberico ham and organic poached egg

MISO ALASKAN BLACK COD 32.00
Roasted black cod, coconut rice and broccoli

BLACK AND WHITE TURBOT 29.00
Vanilla beurre blanc, black rice cooked with clams and squid ink

YELLOW CHICKEN & CONFIT LEMON TAGINE 27.00
Slow cooked chicken in fragrant broth, confit lemon and artichokes. Served with buttered couscous

CRISPY SUCKLING PIG 28.00
Truffled potato mash, licorice glaze and sauteed green asparagus

SPICY TOFU 19.00
Panko and coconut crumbed tofu with Japanese golden curry sauce and steamed green vegetables

BLACK AND WHITE GOURMET PIZZA 17.00
Cream base, smoked mozzarella, black truffle paste

BRESAOLA GOURMET PIZZA 17.00
Tomato base, mozzarella, Italian artichoke, bresaola, rocket leaves, shaved parmesan

STRACCIATELLA GOURMET PIZZA 17.00
Tomato base, Stracciata Cheese, Kalamata olives, sundried cherry tomatoes, fresh basil

JOSPER CHARCOAL OVEN

CHARCOAL GRILLED SCOTTISH SALMON 25.00
Butternut and coconut creamy mash and
pan fried chanterelle mushrooms

GRILLED GARAM MASALA LAMB CANNON 34.00
Babaganoush, yoghurt and cardamom sauce

IRISH BLACK ANGUS BEEF FILLET 34.00
Maxim's potato, porcini and onion marmalade, veal jus

ARGENTINIAN BLACK ANGUS RIB EYE 29.00
Truffle paste, fried egg, hand cut fries, grilled baby gem
lettuce and salsa criolla

WAGYU BEEF CHEESEBURGER 18.00
Brioche bun, cracked pepper mayonnaise, Saint Felicien cheese,
grilled onions and chopped lettuce

WHOLE RED LOBSTER 500-600GR 70.00
Roasted in Josper oven topped with our Signature garlic butter,
served with sweet corn and green sauteed vegetables

SIDES 4.50

Hand cuts fries
Green vegetables - steamed or sauteed
Mixed garden salad
Mashed potatoes
Coconut rice

DESSERTS

BLUEBERRY CHEESECAKE 8.00
Blueberry sauce and vanilla chantilly

CARAMELISED APPLE MILLE FEUILLE 8.00
Vanilla and mascarpone cream

COPPA CAPPUCCINO 8.00
Chocolate custard cream, praline mousse, whipped cream, speculoos biscuit crumble

POACHED PEAR 8.00
Virgin Malaga Wine, bee pollen panna cotta and ginger meringue

CAFE GOURMAND 8.00
Macaroons and coffee

GELATO 8.00
Artisanal sorbet and ice cream selection.
Ask your waiter

ASK FOR OUR AFTER DINNER DRINKS MENU