

# BRUNCH

## soup of the day 39

### ceviche 57

w/fresh tuna and salmon, cured in fresh citrus juice,  
w/ginger and cilantro

### poached apple salad 52

w/blue cheese and red wine dressing

### blackened shrimp salad 58

red and green leaves, roasted veggies, sprinkled  
w/ a chili cilantro dressing

### blue cheese burger 81

w/bacon, garlic aioli, red onion and hand-cut fries

### barbudan lobster sandwich 78

chunks of lobster in mayo, celery, diced tomatoes on foccakai w/hand-cut fries

### pistachio crusted tuna 83

w/ginger leek, and cauliflower puree

### herb crusted lamb 115

w/creamy polenta and sautéed carrot and a light jus sauce

## Desserts

### passionfruit panna cotta 29

### MAIA chocolate lava cake 45

cheese plate, w/ spiced fruit chutney, crackers or toast 34

**DJ Illist starts spinning his tunes  
2 PM - 6 PM**

MAIA South Point | sushi and special menu available  
Prices are in ec\$, includes 15% ABST (VAT) | 10% service charge will be added



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[maia\\_south\\_point](https://www.instagram.com/maia_south_point)

## cold

**MAIA asian tuna tartare 59**

w/ avocado and asian dressing

**insalata caprese, local tomatoes and fresh mozzarella di buffala 47**

**barbuda spiny lobster salad 71**

w/ a light creamy citrus dressing

**carpaccio of angus beef 61**

w/ rucola, olive oil and parmigiano reggiano

## hot

**MAIA lentil soup 39**

**south point baltimore crab cake 69**

seasoned and toasted chunks of crab, w/ mustard aioli

**fritto misto 59**

a tempura of lobster, shrimp, calamari, zucchini,  
w /roasted garlic aioli

**creole style lobster croquettes w truffle aioli 49**

**popcorn shrimp tempura w spicy mayo 43**

tempura of aubergine and zucchini w/ tzatziki (v)

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free  
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## salads

(all salads available as starter or main)

### caesar salad. 32 | 39

topped w homemade crostini and shaved, aged parmigiano reggiano w/ chicken + 7/10 or w/ shrimp + 9/13

### south point salad niçoise 61 | 76

seared fresh yellowfin tuna, mixed salad, french beans, anchovy, hardboiled eggs and potato w/ vinaigrette

## primi

### ravioli all'aragosta 79 | 105

homemade, filled w/fresh barbuda lobster and mascarpone

## sandwiches

### grilled homemade angus beef burger 81

swiss cheese, caramelized onion, whisky glaze, bar-b-q sauce w/ hand-cut truffle and parmigiano fries

### MAIA lobster sandwich 78

homemade focaccia and fries

### chicken avocado sandwich 57

w/ spicy mayo and fries w/ truffle and parmigiano reggiano fries

w/ truffle and parmigiano reggiano fries. add 5

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## mains

**local daily catch from our fisherman 83**

w/ a lemon extra-virgin olive oil caper sauce

**faroe islands salmon 115**

imported fresh, w/ miso

**grilled barbuda lobster 135**

w/ blend of lemon infused butter and extra virgin olive oil

**verdure grigliate (ve) 63**

a medley of zucchini, eggplant, asparagus and pumpkin w/ quinoa

**pan seared breast of chicken 69**

**black angus tenderloin 145**

imported fresh angus w/ a peppercorn sauce

**rack of lamb, Australian lamb rack w a sweet balsamic 115**

**all mains will be served with a choice of any 2 sides -additional sides  
available from our sides offering**

**vegetable quinoa | basmati rice | mixed green side salad | seasonal  
veggies brussel sprouts | wasabi mash potatoes | fries**

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## sides

hand cut fries, plain or w/ aged parmigiano reggiano 16 | 22  
and truffle oil

vegetable quinoa 19

basmati rice 15

mixed green side salad 19

seasonal garden veggies 19

brussel sprouts 22

wasabi potato mash 19

## sweets

passion or local soursop fruit panna cotta 29

classic tiramisu, made w/ ILLY espresso coffee 39

MAIA chocolate lava cake 45

homemade gelato and/or sorbet (2 scoops) 23

cheese plate, w/spiced fruit chutney, crackers or toast 34

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## sushi

### small plates

miso soup (ve) 25

edamame in sea salt (ve) 29

seaweed salad w/ ginger dressing (ve) 39

seared sesame tuna served with seaweed salad 57

gyoza chicken or pork dumplings 39

shrimp shumai 43

all shrimp tempura w/ zucchini (4 pieces) 56

cucumber wrapped salmon, miso vinaigrette and pickled radish 59

tataki of fresh black angus beef or yellow fin tuna 57

-seared rare and topped with sliced jalapeño and ponzu sauce

### sashimi & nigiri

nigiri 33

2 pieces | choice of tuna | salmon | yellow tail | eel | shrimp

sashimi 49

4 pieces | choice of tuna | salmon | yellow tail | eel | shrimp

new style sashimi, spring onions, ginger, sesame 61  
and lemon sauce (choice of salmon or tuna)

hamachi w/ jalapeño and yuzu 65

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## sushi

### deep fried

crispy california roll 61

w/ cucumber, avocado, crabstick, teriyaki and oriental sauce

shrimp makimono w/ shrimp tempura, cream cheese & asparagus 69

### combination platters & iso rolls

chef's platter | 14 pcs 129

echo tuna roll, shrimp roll, nigiri and cucumber wrapped salmon

MAIA platter | 24 pcs 199

tuna roll, double salmon roll, shrimp tempura roll, sashimi and nigiri

spicy tuna 54

echo tuna roll 56

w/ cucumber, avocado and caviar sauce

spicy salmon roll 59

double salmon roll 67

w/ cream cheese, ginger, spring onion and salmon

dragon roll. 67

w/ eel, cucumber, avocado, eel sauce

spider roll 59

w/ tempura crab, avocado, cream cheese, cucumber, spicy mayo

dynamite roll 62

w/ crab meat, togarashi, cucumber, avocado, spring onion, oriental sauce

vegetarian roll 39

w/ cucumber, carrot, red pepper, avocado, asparagus

shrimp tempura roll 59

w/ shrimp tempura, mayo, avocado, teriyaki sauce

crispy shrimp 63

w/ shrimp tempura, avocado, oriental red tobiko

spicy lobster 73

w/ lobster, avocado, spicy mayo

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