

MAIA
SOUTH POINT

*thank you for joining us at MAIA | South Point
please do let our team know if you have any allergies or dietary restrictions*

cold appetizers

MAIA tuna tartare seasoned fresh caught tuna served w/ avocado and pomme granit, dressed w/ asian sauce (df, gf w/out crouton)	61
mahi mahi carpaccio thinly sliced mahi mahi topped w/fresh cut tomato, yellow pepper, red onion in e.v.o.o. and lemon... a sprinkle of parsley (df, gf w/out crouton)	44
beef carpaccio topped w/ rocket, parmigiano crouton, shaved parmigiano reggiano drizzled w/ e.v.o.o. and lemon dressing (gf w/out crouton)	67

hot appetizers

MAIA lentil soup w/ our own toasted parmigiano crouton (v, ve, gf w/out crouton)	39
south point baltimore crab cakes baked chunks of crab w/ mustard aioli and topped w/ mango chutney (gf)	75
fritto misto mix tempura of local lobster, shrimp, calamari, zucchini accompanied by home-made roasted garlic aioli	61
tempura of aubergine and zucchini w/ tzatziki sauce (v)	41
when you must have pizza homemade focaccia w/ fresh, tomato, mozzarella, and basil (v)	33

salads

barbuda spiny lobster salad chunks of lobster set on mix green salad w/ a light creamy lime dressing (gf)	85
caesar salad our own caesar dressing, served w/ our parmigiano crouton and shaved parmigiano reggiano (v, gf w/out crouton) (add grilled chicken - 12 / add grilled shrimp - 15)	49
south point salad nicoise seared yellowfin tuna with boiled potato, french beans, tomatoes, black olives, and hard-boiled eggs dressed w/ champagne-mustard vinaigrette (gf)	77

pasta

lobster ravioli home-made ravioli stuffed w/ barbuda lobster served w/ fresh cherry tomatoes	115
penne al pomodoro e basilico classic italian tomato sauce with basil (add mozzarella – 9) (v, gf w/out mozzarella)	61

mains
fish and seafood

<p>mahi mahi seared w/ maia inspired fungi, baby carrots, and caramelized antigua black pineapple sauce (df, gf)</p>	87
<p>salmon passion pan seared salmon served w/ seared fungi, french beans, and passion fruit coulis (df, gf)</p>	120
<p>sleeping tuna on a pillow of wasabi mashed potatoes, soy-sesame sauce topped w/ julienne of ginger grenadine (df)</p>	89
<p>grilled barbuda lobster accompanied by veggie quinoa and grilled fresh vegetables (df,gf) note: large lobster comes as half tail</p>	140

meat and poultry

<p>black angus tenderloin served w/ mash potatoes, brussel sprouts and beef jus parfumé w/ local aged rum</p>	158
<p>australian lamb rack marinated w/ fresh herbs served w/ seared fungi, french beans and lemon-grass dip (gf)</p>	129
<p>angus beef burger served w/ swiss cheese, caramelized onion, whisky bb-q sauce and hand cut truffle parmigiano fries</p>	84
<p>roasted airline chicken breast marinated chicken breast served w/ basmati rice and brussel sprouts (df, df)</p>	87

vegetarian

homemade veggie burger layered with lettuce, tomato, and caramelized onion (v, ve) in a tostones bun (add swiss cheese 5)	79
verdure grigliate a medley of grilled veggies -zucchini, eggplant, sweet peppers, tomatoes, breadfruit and quinoa (v, ve, df, gf)	68

sides

hand cut fries, plain (v, ve, df, gf)	18
or w/ aged parmigiano reggiano and truffle oil (v,gf)	25
vegetable quinoa (v, ve, df)	23
basmati rice (v, ve, df)	18
mixed green salad (v, ve, df, gf)	23
mashed potatoes plain or wasabi (v, gf)	18

sandwiches

barbuda lobster sandwich served on home-made focaccia w/ fries	85
chicken avocado sandwich dressed w/spicey mayo served on home-made focaccia w/ fries	59

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 (df) -seared rare and topped with sliced jalapeño and ponzu sauce	57
crispy rice squares topped w/spicy tuna and jalapeno	57
crispy rice squares topped w/spicy salmon and jalapeno	65

sashimi & nigiri

nigiri 2 pieces choice of tuna salmon yellow tail eel shrimp	33
sashimi 4 pieces choice of tuna salmon yellow tail eel shrimp	54
new style sashimi, spring onions, ginger, sesame (df) and lemon sauce (choice of salmon or tuna)	61
hamachi w/ jalapeño and yuzu (df)	65

tempura/deep fried

crispy california roll w/ cucumber, avocado, crabstick, teriyaki and oriental sauce	61
shrimp makimono w/ shrimp tempura, cream cheese, cucumber	69
<i>combination platters & iso rolls</i>	
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 roll, w/ spring onion togarashi and spicy mayo	54
echo tuna roll, w/ cucumber, avocado and caviar sauce	56
spicy salmon roll, w/ spring onion togarashi and spicy mayo	59
double salmon roll w/ cream cheese, ginger, spring onion and salmon	67
dragon roll w/ eel, cucumber, avocado, eel sauce	67
spider roll w/ tempura crab, avocado, cucumber, spicy mayo	59
dynamite roll w/ crab meat, togarashi, cucumber, avocado, spring onion, oriental sauce	62
vegetarian roll w/ cucumber, carrot, red pepper, avocado, asparagus	39
shrimp tempura roll w/ tempura shrimp, mayo, avocado, teriyaki sauce	59
crispy shrimp w/ tempura shrimp, avocado, oriental sauce, red tobiko	63
spicy lobster w/ lobster, avocado, spicy mayo	73

desserts

tiramisu'....italian classic! (v) made w /illy espresso coffee	39
MAIA chocolate lava cake (v) (baked at the moment...please allow 10/12 minutes)	45
apple tart tartin served with vanilla ice-cream (v)	45
banana & antiguan rum compote (v, gf) served w/ rum n raisin ice cream and maybe another shot of rum (+15)	40
home-made gelato & sorbets (2-scoops)	25

coffee, tea, me...

(all our coffees are made with italian caffè illy)

expresso illy caffè	16
cappuccino	18
double espresso	25
latte	18
caffé americano	16
iced coffee	16
french pressed coffee	16
caffè' macchiato	16
selection of teas	13
fresh home-made infusions ginger fresh mint	13

some things to know about **MAIA | South Point**

MAIA is open for:
breakfast (8:00am-10:30am), lunch (12 noon), dinner (6pm-9:30pm)
7 days a week

private events

you can reserve the MAIA | South Point exclusively or a section of
the restaurant with a personalized menu,
for special events
company dinners, business meetings, birthdays (18+), anniversaries
ask our team

farm to table

at MAIA we use local products bringing you the freshest ingredients
and supporting our local farmers and fishermen,
offering genuine and fresh local flavour

we thank you for joining us at MAIA | South Point
...relax and let our team indulge you in a most
amazing dining experience!