

MAYA
BEACH CLUB
IBIZA

ENTRANTES / STARTERS

Pan y alioli con selección de pan casero y focaccia italiana
Bread selection and Italian focaccia with alioli

Jamón Ibérico (100 g)
Iberic raw ham

Ostras al natural
Oysters in the wild
(6-12-24 Unid)

Tartare de Atún rojo, aguacate y salsa ponzu de arandonos
Tuna tartar, avocado in blueberry's ponzu sauce

Tartare de gambas rojas, pan carasau, stracciatella y trufa de verano
Red shrimp tartar, carasau bread, stracciatella and seasonal truffle

Fritto misto all'italiana
Mixed Italian fried

Vitel Tonné de tradición piemontesa en estilo contemporáneo
Vitel Tonné of Piemonte tradition in a contemporary style

Calabacin en texturas, pesto y pistachos
Breaded zucchini with pesto and pistachios

Croquetas de jamon iberico (4 unid)
Iberic ham croquettes

Carabineros a la sal (2unid)
Prawns in salt

Burrata en crema de remolacha ahumada, micromezclum y caviar de aceite E.v.o.
Burrata with smoked beetroot, micromezclum and oil E.v.o. caviar

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ENSALADAS / SALADS

CEASAER'S SALAD

(Pollo cbt, guanciale crujiente, chips de parmigiano reggiano, salsa ceasaer de yogur griego)
(Low cooked chicken, crunchy guanciale, parmesan chips, Greek yoghurt Caesar sauce)

TROPICAL

(Gambas y mango en vinagreta de maracuya)
(Shrimps with mango and passion fruit vinaigrette)

NICHOISE

(Tataki de atún envuelto en alga nori, huevo marinado en soja, judías verdes y aceitunas Kalamata)
(Tuna tataki rolled in nori seaweed, soy marinated egg, green beans and olives)

CEVICHES

Ceviche Peruano

(Corvina, leche de tigre, maíz peruano, rocoto, cebolla roja encurtida, boniato)
(Seabass, leche de tigre, Peruvian corn, rocoto pepper, pickled red onion, sweet potato)

Ceviche Mixto

(Pulpo, gamba, corvina, leche de tigre de ají amarillo)
(Octopus, shrimps, seabass, yellow chilli tiger's milk)

Ceviche Mexicano

(Camarón en salsa verde de aguacate y cilantro, totopos y pico de gallo)
(Shrimp in green avocado and cilantro sauce, tortilla chips and pico de gallo)

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PASTAS Y ARROCES / PASTA AND RICES

Ravioloni di ricotta di bufala, tartare de gamba roja y polvo de pistacho
Bufala ricotta ravioli with red prawn tartare and pistachio powder

Tagliolino fresco y bogavante (min 2 pax)
Fresh tagliolini with lobster

Spaghetti y almejas
Spaghetti with clams

Gnocchetti al pesto, stracciatella y tomate seco
Gnocchetti with pesto, stracciatella cheese and dry tomatoes

Risotto de tanxurro y carabineros (min 2 pax)
Risotto with crab and prawns

Arroz Meloso con bogavante (min 2 pax)
Sticky rice with Lobster

CARNE / MEAT

Solomillo asturiano con puré trufado de papas y espárragos envuelto en láminas de guanciale
Asturian sirloin accompanied by truffled potato puree and asparagus wrapped in guanciale sheets

Chuletón de Vaca Vieja con papas y pimiento padrón (min 2 pax)
Cow steak with potatoes and padrón pepper

Hamburguesa de vaca vieja con bacón crujiente, cheddar y cebolla caramelizada
Old beef burger with crunchy bacon, cheddar and caramelized onions

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PESCADO / FISH

Bacalao al miso, crema de ostras y pack choy
Cod with miso, oysters' cream and pack choy

Suprema de Lubina salvaje en crema de patata de azafrán y alcachofa crujiente
Wild sea bass supreme in saffron potato cream and crispy artichoke

Pulpo crujiente, textura de patata morada y ají amarillo
Crispy octopus, purple potato texture and yellow pepper

Parrillada de pescado (pulpo, lubina, calamar, bogavante y gambón argentino) (min 2 pax)
Grilled fish (octopus, sea bass, squid, lobster and Argentine shrimp)

Bogavante a la parrilla
Grilled lobster

Guarniciones / Side Dishes

Parrillada de verdura
Grilled vegetables

Espárragos asados
Roasted asparagus

Pack choy con sésamo y soja
Pack choy with sesame and soy

Patatas fritas
French fries

Ensalada verde
Green salad

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PIZZAS

MARINARA

(tomate, ajo, orégano, aceite. / tomato sauce, garlic, oregano, olive oil.)

MARGHERITA

(tomate, mozzarella, albahaca, aceite de oliva. / tomato sauce, mozzarella, basil, olive oil.)

DIAVOLA

(tomate, mozzarella, salami piccante, albahaca. / tomato sauce, mozzarella, spicy salami, basil.)

VEGETARIANA

(mozzarella, berenjena, calabacín, pimientos, albahaca. / tomato sauce, mozzarella, aubergines courgettes, peppers, basil.)

PROSCIUTTO E FUNGHI

(tomate, mozzarella, jamón york, champiñones, albahaca. / tomato sauce, mozzarella, ham, mushrooms, basil.)

FIORI E ALICI

(mozzarella, provola, flores de calabacín, anchoas, albahaca. / mozzarella, provola cheese, courgette flower, anchovies, basil.)

LIGURE

(mozzarella, judías verdes, papas, pesto, pecorino, piñones, albahaca, aceite. / mozzarella, green beans, potatoes, pecorino, pine nuts, basil, olive oil.)

AMATRICIANA

(tomate, guanciale crujiente, pimienta negra, pecorino, albahaca, aceite. / tomato sauce, crunchy guanciale, black pepper, pecorino, basil, olive oil.)

PEPERONI E SALSICCIA

(tomate, mozzarella, pimientos, salchicha, albahaca, aceite. / tomato sauce, mozzarella, peppers, sausage, basil, olive oil.)

TONNO

(mozzarella, cebolla morada, tomate Cherry, atún, albahaca, aceite. / mozzarella, red onion, Cherry tomatoes, tuna, basil, olive oil.)

FRESCA

(focaccia con rodajas de tomate, burrata fresca, jamón, albahaca, aceite. / focaccia with tomatoes slices, fresh burrata, raw ham, basil, olive oil.)

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PIADINAS
(Take away)

MAYA

Jamón italiano, stracchino, rucula.
Italian raw ham, stracchino cheese, rocket.

SUMMER

Verduras a la parrilla, stracchino y rucula.
Grilled vegetables, stracchino, rocket.

CLASSIC

Jamón york y mozzarella.
Ham and mozzarella.

MENU KIDS

Spaghetti o penne rigate a la salsa de tomate

Cheese burger y patatas fritas

Deditos de pollo con patatas fritas

Mini pizza margherita

Fish & Chips

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POSTRE/DESSERT

Tiramisu de la casa
Homemade tiramisu

Cheesecake de mango y coco
Mango and coconut cheesecake

Brownie de chocolate y helado pop corn y caramelo salado
Chocolate brownie with pop corn and salted caramel ice cream

Tartal Tatin de chocolate amargo, mousse de chocolate blanco y coulis de frambuesa
Dark chocolate Tarte Tatin, white chocolate mousse with raspberry coulis