

# CAFÉ MAINE

*Mayfair*

**GOLDEN HOUR**  
BUY ONE GET ONE  
Weekdays 4pm - 7pm  
Selected Cocktails

**SHUCK FEST**  
JERSEY OYSTERS £1.00 ea  
Weekdays 4pm - 7pm

## RAW BAR

**ITALIAN STEAK TARTARE (D)(G)**  
80g/120g Hand cut tenderloin, green olives  
truffle oil & Pecorino  
17 / 26

**TUNA TARTARE (G)**  
Avocado, wonton crisp,  
soy ginger dressing  
21

**CLASSIC PLATTER (G)**  
Selection of Oysters, U7 shrimps, tuna tartare,  
blue swimming crab & native mussels  
110

**PRAWNS IN OLIVE OIL**  
Lemon, chilli & basil  
20

**FRESH SHUCKED OYSTERS**  
Ask your waiter for the available selection  
½ Dozen / 1 Dozen

**BEEF CARPACCIO (D)**  
Tonnato dressing, fried artichoke, crispy capers  
22

## SMALL PLATES

**BUTTER LETTUCE SALAD (VG)**  
Aged balsamic vinaigrette,  
chives, spring onion  
13

**LENTIL SALAD (N)**  
Served with white balsamic dressing,  
candied hazel nuts  
26

**CRAB AVOCADO SALAD**  
Apple, radish, lamb's lettuce  
lemon vinigrette, chilli  
26

**HERRITAGE BEETROOT SALAD (D)(N)**  
Rocket, candied walnuts,  
rosary ash goat's cheese  
16

**ROMAN ARTICHOKE HEARTS (D)**  
Lemon Parmesan dressing, Pecorino  
21

**CRISPY FISH TACO (D)(G)**  
Crispy battered cod, soft tortilla,  
pico de gallo  
20

**CHARGRILLED OCTOPUS**  
Black olive tapanade, chilli oil,  
samphire  
28

**STICKY SHORT RIBS (G)(A)**  
Honey mustard glaze,  
coriander slaw  
30

**PRAWNS A LA PLANCHA**  
U7 prawns, rosemary, garlic,  
green chilli  
30

## MAINS

**CAESAR A LA M (D)(G)**  
Crunchy chicken, baby gem lettuce,  
croutons, Caesar dressing  
28

**STEAK FRITES (D)(A)**  
200g, USDA Grain fed, Creekstone Angus  
Served with fries & a choice of béarnaise (D) or peppercorn sauce (D)  
39

**MAINE BURGER (D)(G)**  
Tomato, lettuce, pickled gherkin,  
caramelised onion, Served with fries  
18

**MOULES FRITES (D)(A)**  
White wine marinere, garlic, parsley  
28

### SHARING

**RIB EYE for Two**  
800g Grass fed Native Heritage,  
35 day dry aged  
145

**TRUFFLE ROASTED CHICKEN (D)**  
200g chicken supreme,  
Porcini mushrooms  
43

**GRILLED WHOLE SEABASS**  
400g Seabass, fennel rocket salad  
43

**LOBSTER ROLL (D)(G)**  
Poached Maine lobster, sour cream,  
toasted brioche bun, crisps  
29 Add Caviar 12

## PASTA

**PAPPARDELLE RAGU (N)(G)**  
Pulled short rib, burnt sage,  
toasted pine nuts, beef jus  
28

**EGGPLANT PARMIGIANA (VG)**  
Eggplant, Mornay sauce,  
vegan Mozzarella  
18

**SPICY SHRIMP LINGUINE (G)**  
Pan roasted shrimp, spicy  
tomato sauce, bottarga  
33

**SPICY RIGATONI (D)(G)**  
Pink sauce, Parmesan, Vodka  
22

## SIDES

**TRIPLE COOKED CHIPS** 6  
Add Truffle 3  
**HOUSE SALAD** 5  
**STEAMED GREEN ASPARAGUS (D)** 9  
**PORTOBELLO MUSHROOMS (D)** 8

Please ensure you inform any member of staff if you have any allergy or dietary requirement as there might be more allergens present

(VG) Vegan (N) Contains Nuts (D) Contains Dairy (G) Contains Gluten (A) Contain Alcohol (P) Contains Pork

We add a discretionary 15% service charge to all bills EVERY PENNY of which is shared