

# CAFÉ MAINE

*Mayfair*

## LUNCH

PRIX FIXE

TWO COURSES £24 | THREE COURSES £28

WEEKDAYS 12PM - 4PM

### STARTERS

#### TUNA TARTARE (G)

*Avocado, wonton crisp, soy ginger dressing*

#### CAESAR A LA M (D)(G)

*Baby gem lettuce, crunchy chicken, garlic butter croutons*

#### HERITAGE BEETROOT SALAD (N)(D)

*Rocket, candied walnuts, crumbled goats cheese*

#### BAKED DIVER SCALLOP (G)(D)(P)

*Cheese sauce, grain mustard, Parmesan crumb*

#### BEEF CARPACCIO (D)

*Tonnato dressing, fried artichoke, crispy capers*

### MAINES

#### MOULES FRITES (A)(D)

*White wine marinere, garlic, parsley*

#### SEA BREAM FILLET (D)

*Lemon caper butter, fennel & rocket salad*

#### SPICY SHRIMP LINGUINE (G)

*Pan roasted shrimp, spicy tomato sauce, bottarga*

#### SPICY RIGATONI (D)(G)

*Pink sauce, Parmesan, vodka*

#### TRUFFLE ROASTED CHICKEN (D)

*Chicken supreme, Porcini mushrooms, shoestring fries*

#### MAINE BURGER (D)(G)

*Tomato, lettuce, pickled gherkin, caramelised onion*

*Served with fries*

### DESSERTS

#### CRÈME BRÛLÉE (D)

*Tonka vanilla beans*

#### STICKY TOFFEE PUDDING (G)(D)

*English cream*

#### BASQUE CHEESCAKE (D)

#### ICE CREAM (D) & SORBET (VG)

*Ask your waiter for our seasonal flavours*



(N) Contains Nuts (D) Contains Dairy (G) Contains Gluten (A) Contains Alcohol (P) Contains Pork (VG) Vegan  
Please ensure you inform any member of staff if you have any allergy or dietary requirement as there might be more allergens present  
We add a discretionary 15% service charge to all bills EVERY PENNY of which is shared.

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### COCKTAILS



#### APEROL SPRITZ

*Aperol, Prosecco,  
Franklins & Sons SodaWater*

17



#### CUCUMBER GIMLET

*Tanqueray Ten Gin, Maraschino,  
Citrus Cordial, Green Juice*

18



#### SPICY PALOMA (S)

*El Jimador, 5 Citrus Cordial,  
Fresh Lime, BellPepper Soda*

18



#### GINGER MULE

*Ketel One Vodka, Honey-Ginger,  
Lime Juice, Franklin & Sons Ginger Beer*

18



#### TOMMYS MARGARITA

*El Jimador, Agave Syrup,  
Fresh Lime*

17



#### SOUTH SIDE

*Mirabeau Gin, Mastiha, Green Juice,  
Honey-Ginger, Lemon fresh*

17

### WINES

#### SPARKLING & CHAMPAGNE

	<i>gls</i>	<i>blt</i>
<i>EPC Brut NV</i>	19	104
<i>EPC Rosé 2019</i>	29	185

#### ROSÉ

	<i>175ml</i>	<i>350ml</i>	<i>blt</i>
<i>Minuty Prestige Rose 2025</i>	19	39	79
<i>Chateau Sainte Marguerite Fantastique 2024</i>	39	86	166

#### WHITE

	<i>175ml</i>	<i>350ml</i>	<i>blt</i>
<i>Luvignac Picpoul Pinet 2024</i>	17	33	65
<i>Gavi Di Gavi La Meirana, 2021</i>	22	43	82
<i>Pinot Grigio Jermann, 2024</i>	25	50	103
<i>Karia Chardonnay, Stag's Leap 2023</i>	53	105	209

#### RED

	<i>175ml</i>	<i>350ml</i>	<i>blt</i>
<i>Joie De Vigne Grenache &amp; Pinot Noir 2024</i>	15	30	60
<i>Haras De Pirque Hussonet Gran Reserva, Chile 2021</i>	21	39	76
<i>Margaux du Château Margaux 2019</i>	55	115	230
<i>Tenuta San Leonardo 2017</i>	70	150	295



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