



BRUNCH  
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## MAIA BRUNCH MENU

served until 3:00pm

SCRAMBLED EGGS WITH SMOKED SALMON	£16
ASPARAGUS AND MINT FRITTATA 	£16
SMASHED AVOCADO ON TOASTED SOURDOUGH BREAD  <i>add poached egg + £3</i>	£12
PLAIN OMELETTE WITH AVOCADO 	£14.50
TURKEY HAM AND CHEESE OMELETTE	£13
EGGS BENEDICT two poached eggs, toasted English muffin, lamb cured ham & Hollandaise sauce	£13
EGGS FLORENTINE  two poached eggs, toasted English muffin, spinach & Hollandaise sauce	£12
EGGS ROYAL two poached eggs, toasted English muffin, salmon & Hollandaise sauce	£14
FULL ENGLISH BREAKFAST bacon, pork sausage, egg, grilled portobello mushroom, fried hash browns, tomato	£17
SHAKSHOUKA  eggs baked in a classic and mild tomato sauce	£13
CROISSANT 	£4
COOKIES	£1.50
SMALL PASTRIES	£2
CAKE OF THE DAY	£8
FRUIT SALAD 	£14.50
MIXED BERRIES 	£22.50
FRUIT SASHIMI 	£14.50

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Please let us know if you have any food allergies or dietary restrictions.

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 VEGETARIAN

 VEGAN

## STARTERS & SMALL BITES

BURRATA 	£17
datterino tomatoes, basil & extra virgin olive oil	
CRISPY CALAMARI	£11
calamari, spicy mayo & jalapeño	
BEEF CARPACCIO	£16
crunchy tuille, extra virgin olive oil, rocket & parmesan shavings	
SOUP OF THE DAY	£9
BRESAOLA WITH COURGETTE CARPACCIO	£15.50
mint and lime	

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## PASTAS

SPAGHETTI POMODORO 	£14
fresh Tomatoes, basil, touch of garlic	
CACIO E PEPE 	£16
pecorino Romano & pepper	
RIGATONI BOLOGNESE	£18
beef ragu, tomato & basil	
PENNE ARRABBIATA 	£16
fresh tomato sauce, chili & basil	
PRAWN GNOCCHETTI	£21
red king prawns, tomatoes & pecorino cheese	
CARNAROLI SAFFRON RISOTTO	£21

*(Spaghetti and penne options can be served gluten free. Please ask your waiter for details.)*

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## MAINS

MAIA SIGNATURE BEEF BURGER	£19
tomato, cheddar, turkey bacon, french fries	
CHICKEN MILANESE	£18
with rocket and cherry tomatoes	
SEABASS FILET MEDITERRANEAN STYLE	£25
cherry tomatoes, olives and basil	

### FRANCESCA THE METHOD

*Healthy and delicious dishes created in collaboration with wellness advocate Francesca Giacomini of Francesca The Method*



AVO-CRAB SMASH	£16
avocado, crab and extra virgin olive oil served on toasted gluten free brown bread	
CHICKEN PAILLARD	£23
pounded chicken breast, courgette puree, roasted cherry tomatoes, extra virgin olive oil & lemon	

## MAIA SALADS

QUINOA mixed seasonal vegetables, quinoa, avocado	£14.50
RAFFAELLO tuna, mozzarella, tomatoes, corn, anchovies, mixed salad	£14.50
ZESTY CAESAR Romaine lettuce, grilled chicken, boiled egg, turkey bacon, anchovies, butter croutons & parmesan	£15
DONATELLO steamed vegetables, boiled eggs, tuna, cherry tomatoes, green olives, anchovies, cannellini beans, spinach	£16.50
LEONARDO prawns, king crab, avocado, babygem, marie rose	£24
ARTICHOKE & AVOCADO SALAD avocado, raw artichokes, parmesan tuille & amalfi coast lemon citronette	£16

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## MAIA SANDWICHES

### TOASTED

Turkey ham and cheese	£6
Mozzarella, tomato and anchovy	£6

### MAIA CLUB SANDWICHES

CLASSIC sourdough, turkey ham, turkey bacon, lettuce, tomato, mayo, french fries sauce	£17
SALMON white bread, Loch Fyne smoked salmon, mayo, french fries	£16

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## SIDES all £6

BUTTERED SPINACH  
or simply steamed

MAIA CHIPS   
triple cooked french fries 

SWEET POTATO FRIES 

GRILLED SEASONAL VEGETABLES 

GARLIC & THYME MUSHROOMS 

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## DESSERTS

MAIA CUP 	£6
custard cream, mixed berries, whipped cream, pistachio granella	
TIRAMISU 	£9
PRALINES 	£3
chocolate artisanal pralines	
OUR SORBET - 3 SCOOPS	£8
ICE CREAMS - 3 SCOOPS	£8
AFFOGATO AL CAFFE	£6.50
FRUIT SALAD 	£14.50
MIXED BERRIES 	£22.50
FRUIT SASHIMI 	£14.50
CAKE OF THE DAY	£8



### AFTERNOON TEA

*served from 3:00pm to 6:00pm*  
*£30 per person*

SELECTION OF FRESHLY CUT FINGER SANDWICHES  
egg, anchovies, soft cheese & capers

chicken Caesar with chicken breast, crispy turkey,  
bacon bits, lettuce, truffle oil & soft cheese

roasted turkey ham, cheddar cheese, cornichons &  
Dijon mustard

callipo tuna, chopped olives, capers & a touch of mayo

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#### THE BAKERY

one vanilla scone and one golden raisin scone served  
with home made strawberry jam & clotted cream

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A SWEET SELECTION FROM OUR PASTRY KITCHEN  
four exquisite Italian Pasticcini made lovingly inhouse

includes a choice of coffee or tea

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*with a glass of Prosecco or Mimosa £34*  
*with a glass of Champagne £39*



*Freshly baked at Maia*

*daily selection of pastries & sweets to take away*

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## HOT DRINKS

TEA English breakfast, Green, Moroccan mint, Jasmine, Earl Grey, Fresh mint, Lemon & ginger, Camomille, Peppermint, Raspberry & peach, Red berry crush, Decaffeinated	£4.50
HOT CHOCOLATE	£5
CAPPUCCINO	£4.75
FLAT WHITE	£4.75
AMERICANO	£4.75
LATTE	£4.75
MATCHA COCONUT LATTE	£5
ESPRESSO SINGLE/DOUBLE	£3/£3.50
MACCHIATO SINGLE/DOUBLE	£3/£3.50
LIQUEUR COFFEE choice of Whiskey, Rum, Brandy, Baileys or Frangelico	£9

## SOFT DRINKS

SOFT DRINKS Coke, Diet coke, Soda, Lemonade, Tonic water, Slimline tonic, Mediterranean tonic, Elderflower tonic	£4
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## WATER

ACQUA PANNA	£5
SAN PELLEGRINO	£5

## FRESH JUICES

FRESH ORANGE	£6
PINK GRAPEFRUIT	£6
PINEAPPLE	£5
CLOUDY PRESSED APPLE	£5
CRANBERRY	£5
LYCHEE	£5
SMOOTHIES mixed berries, pineapple, passionfruit & mint, orange, passionfruit & fresh lime	£7

## BEERS

PERONI	£6
MENABREA	£7
MEANTIME LONDON PALE ALE	£6

## WINES BY THE GLASS

125ML

### WHITES

VISCONTI DELLA ROCCA FIANO (ITALY)	£8
VIGNE DELLA SIGNORA TORRE (ITALY)	£9.50
PINOT GRIGIO RISERVA, MEZZACORONA (ITALY)	£9.50
COLLIO SAUVIGNON BLANC, FELLUGA (ITALY)	£13

### REDS

MONTALTO ORGANIC NERO D'AVOLA (ITALY)	£7
VIGNA CLAUDIA FORLI ROSSO, TORRE (ITALY)	£10
BARBERA D'ASTI FIULOT, PRUNOTTO (ITALY)	£11
JORIO MONTEPULCIANO D'ABRUZZO, UMANI RONCHI (ITALY)	£13
IL BRUCIATO, TENUTA GUADO AL TASSO, ANTINORI (ITALY)	£16

### ROSÉ

M DE MINUTY ROSÉ (FRANCE)	£9.50
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### SPARKLING WINE

CASA CANEVEL PROSECCO EXTRA DRY (ITALY)	£10
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Please refer to our wine list to see all wines.

## SPECIALITY JUICES BY FRANCESCA THE METHOD



*healthy and delicious juices created in collaboration  
with wellness advocate Francesca Giacomini of  
Francesca The Method*

DETOX ME LEAN kale, spinach, ginger, green apple, pineapple & mint	£7
THE ALKALIZER cucumber, carrot, celery, lime, ginger	£7
GINGER SHOT	£3



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