



SOFTS

Sodas

COKE, COKE ZERO 4€

ORANGINA 4€

ICED TEA 4€

Jus

JUICE: APPLE, ORANGE, OR PINEAPPLE 4€

FRESHLY SQUEEZED ORANGE OR LEMON 5€

SYRUP 2€

Cafés

JOYFUL COFFEE 3€

Made by an adapted company, each coffee allows us to donate €0.50 to an association chosen at the end of the season.

ESPRESSO 2.5€

RISTRETTO 2.5€

MACCHIATO 2.5€

AMERICANO 2.5€

DOUBLE ESPRESSO 4€

DECAFFEINATED COFFEE 2.5€

CAPPUCCINO 4.5€

VIENNESE COFFEE 5€

ICED COFFEE 5€

ICED MACCHIATO 6€

ICED MACCHIATO: CARAMEL, VANILLA, OR HAZELNUT 7€

CARAJILLO 5€

IRISH COFFEE 12€

Thés

EARL GREY BLACK TEA 4€

JAPANESE SENCHA GREEN TEA 4€

MINT INFUSION 4€

ICED SUMMER TEA 8€



APERITIFS

Champagne & Cava

FREIXENET 12/75 CL 5/30€

LA COUPE 10€

AUTRÉAU-ROUALET 70€

RUINART BRUT 75/150 CL 95/190€

RUINART ROSÉ 75/150 CL 140/280€

RUINART BLANC DE BLANC 75/150 CL 140/280€

Beers

PRESSION 25 CL 4€

PRESSION 50 CL 7€

HAPCHOT 33 CL 6€

CORONA 35,5 CL 7€

DESPERADOS 33 CL 7€

HAPCHOT BLANCHE 25 CL 7€

Digestives

RARE MAISON HINE 14€

DON PAPA 12€

DIPLOMATICO 12€

JACK DANIEL'S 10€

NIKKA DAYS- JAPON 15€

RHUM PLANTATION 15€

KI NO BI 15€

YU GIN 15€

BAILEYS 6 CL 9€

MANZANA 9€

GET 31/27 9€



— MOCKTAILS —

SEMINYAK 9.5€

Raspberry, blueberry, lime, cranberry juice

KUTA 9.5€

Pineapple, mango, banana, coconut water

NUSA DUA 9.5€

Yuzu, lemon juice, basil, limonade

NUSA PENIDA 10€

Pressed pineapple juice, basil, lemon juice

VIRGIN PINA COLADA 9.5€

— MOJITOS —

CLASSIC MOJITO 12€

White rhum, lime, mint, brown sugar, sparkling water

GIN MOJITO 12€

Gin, lime, pomelo, mint, brown sugar, tonic water

PASSION FRUIT MOJITO 14€

Brown rhum, lime, passion fruit, mint, brown sugar, sparkling water

MOJITO "SUPÉRIEUR" 15€

Diplomatico, Don Papa, lime, mint, brown sugar, sparkling water

VIRGIN MOJITO 9€



COCKTAILS

SUNSET SOUR 14€

Aperol, Gin, lemon juice, caramel, fresh orange juice

AMARETTO SOUR 14€

Amaretto, bourbon, lemon juice, fresh orange juice

PORN STAR MARTINI 14€

Vodka, passion fruit, vanilla, champagne

ESPRESSO MARTINI 14€

Vodka, coffee liquor, espresso

YUZU DAISY 14€

Gin, yuzu, lemon juice, vanilla, bitter

BASIL FLOWER 14€

Elderflower liquor, tequila, lime, basil

CHERRY DAIQUIRI 14€

Brown rum, lemon juice, lime, cherry

CAIPIRINHA COLOR 15€

Diplomatico, Don Papa, Cachaça, lime, orange, brown sugar

ST GERMAIN SPRITZ 14€

APÉROL SPRITZ 10€

CAIPIRINHA 12€

TI PUNCH 12€

MOSCOW MULE 12€

PINACOLADA 12€



RED WINES

LE PETIT CLOSI - DOM. BOUDAU (14/75 CL) 🍷 2023 IGP Côtes Catalanes 65% Grenache Noir, 20% Syrah, 15% Cinsault	4/22€
LES TERRASSES - DOM. BOUCABEILLE (14/50/75CL) 🍷 2022 Côtes du Roussillon 33% Mourvèdre, 33% Syrah, 33% Grenache Noir	6/19/27€
POMPIER - DOM. DE LA PERTUISANE 2021 IGP Côtes Catalanes 100% Grenache Noir	33€
CARIGNAN VIEILLES VIGNES - DOM. AÏCHOUX 🍷 2021 IGP Côtes Catalanes 100% Carignan Vin produit par une entreprise adaptée ♥	35€
LES JULIETTES - MAS CRÉMAT 2021 Côtes du Roussillon Villages 70% Grenache noir, 30% Carignan	57€
LES SALES GOSSES - MAS CRÉMAT 🍷 2023 VDP - Espira 100% Mourvèdre, Sans sulfites	27€
COSMICUS IBERIC - DOM. CUVONS LAJOIE (14/75 CL) 2021 IGP Côtes Catalanes Grenache Noir, Carignan, Tempranillo	8/38€
ARMÉNIE - DOM. SARRAT D'EN SOL 2020 AOP Fitou 40% Carignan, 30% Grenache Noir, 30% Syrah	41€
MODESTE- CLOS DES FÉES 2023 AOP Côtes du Roussillon Grenache, Syrah	25€
CAURO VENTUM - DOM. BODEGA SAURA 2021 DOP Bullas 100% Grenache Noir	43€
ARGELAGUE - DOM. DE LA RECTORIE 2018 AOP Collioure 70% Mourvèdre, 20% Carignan, 10% Grenache Noir	53€
SERRE PETITE - DOM. CUVONS LAJOIE 2020 IGP Côtes Catalanes Vieilles Vignes - Grenache Noir, Carignan	75€
CHEMIN DE MOSCOU - DOM. GAYDA 🍷 2021 IGP d'OC 40% Syrah, 30% Grenache noir, 20% Carignan, 10% Mourvèdre	66€

🍷 VIN BIOLOGIQUE



— WHITE WINES —

CLASSIC - DOM. TARIQUET (14/75CL) <i>2023 Côtes de Gascogne</i> <i>45% Ugni blanc, 35% Colombard, 10% Sauvignon, 10% Gros Manseng</i>	4/22€
CENTENAIRE - DOM. LAFAGE 14/50/75 CL <i>2022 Canet Côtes du Roussillon</i> <i>80% Grenache blanc et gris, 20% Roussane</i>	6/19/28€
L'ARGILE - LA RECTORIE 75 CL <i>AOC Collioure 2023</i> <i>90% Grenache gris, 10% Grenache blanc</i>	76€
CUVÉE BLANC PLUME - DOM. BLANC PLUME 75 CL  <i>IGP Côtes Catalanes 2023</i> <i>Syrah, Sauvignon blanc</i>	31€
PREMIÈRES GRIVES - DOM. TARIQUET (14/75CL) <i>2021 Côtes du Roussillon Villages</i> <i>70% Grenache noir, 30% Carignan</i>	6/27€
L'ORACLE BLANC - DOM. SIEUR D'ARQUES <i>2022 IGP Pays d'Oc</i> <i>100% Chardonnay</i>	23€
COSMICUS ALIUM - DOM. CUVONS LAJOIE <i>2022 IGP Côtes Catalanes</i> <i>Grenache Gris, Macabeu, Viognier</i>	49€
COSMICUS AMPELI - DOM. CUVONS LAJOIE (14/75CL) <i>2022 IGP Côtes Catalanes</i> <i>Grenache Gris, Rolle, Macabeu</i>	8/38€
SARRAT D'EN SOL - DOM.SARRAT D'EN SOL 75CL <i>2022 IGP Pays Cathares</i> <i>Grenache gris, Grenache blanc, Macabeu, Vermentino, Roussanne, Colombard, Viognier</i>	29€
BLANC DE NOIR - DOM. AÏCHOUX  <i>2021 IGP Côtes Catalanes</i> <i>100% Cinsault</i> <i>Vin produit par une entreprise adaptée ♥</i>	25€
COUME MARIE - LA PRÉCEPTORIE 75 CL <i>2023 AOC Côtes du Roussillon</i> <i>Grenache gris, Grenache Blanc, Macabeu, Carignan blanc</i>	40€
EMPREINTES - DOM. CLOS SAINT SÉBASTIEN 75CL <i>2022 Collioure</i> <i>70% Grenache gris, 15% Grenache blanc, 15% Vermentino</i>	43€
FOLIO - COUME DEL MAS 75 CL <i>2023 AOP Collioure</i> <i>90% Grenache gris, 10% Grenache blanc</i>	68€

 VIN BIOLOGIQUE



— ROSÉ WINES —

LES SARDINES - DOM. LAFAGE (14/75CL) <i>2023 IGP Côtes Catalanes</i> <i>Grenache Gris, Grenache Noir</i>	4/22€
MIRAVAL ROSÉ - DOM. MIRAVAL 75/150 CL <i>2023 AOP Côtes de Provence</i> <i>Grenache, Syrah, Cinsault, Rolle</i>	42/76€
L'IMPRÉVU - DOM. PIERRE TALAYRACH 75CL  <i>2023 Canet Côtes du Roussillon</i> <i>80% Grenache blanc et gris, 20% Roussane</i>	25€
MIRAFLORES - DOM. LAFAGE 14/50/75 CL <i>2023 Canet en Roussillon</i> <i>70% Mourvèdre, 30% Grenache gris</i>	6/19/27€
GALLICA - DOM. LAFAGE 75 CL <i>2023 Canet en Roussillon</i> <i>5% Grenache Gris, 45% Grenache noir, 10% Macabeu</i>	33€
ANAGABY - DOM. CUVONS LAJOIE <i>2023 IGP Côtes Catalanes</i> <i>100% Grenache</i>	32€
FLIRT - CLOS DES VINS D'AMOUR 75CL <i>2023 AOC Côtes du Roussillon</i> <i>40% Syrah, 60% Grenache</i>	25€
PUECH HAUT ARGALI - SAINT DRÉZÈRY 75/150CL <i>2023 AOP Languedoc</i> <i>60% Grenache, 40% Cinsault</i>	38/82€

 VIN BIOLOGIQUE



TAPAS

PAN CON TOMATE 5€



PATATAS BRAVAS 8€



DUROC HAM 12€



HOUSE-MADE SERRANO CROQUETTES 10€



PADRONS 8€



TAPAS PLATTER 20€

PAN TOMATE, MANCHEGO CHEESE, SERRANO DUROC HAM,
IBERIAN CHORIZO, SAUSAGE, AND IBERIAN COPPA



HOUSE-MADE VEGETARIAN CROQUETTES 10€



SEAFOOD TRIO 14€



MARINATED CALAMARI WITH FRESH HERB SAUCE 13€



VEGETAL CHARCOAL SHRIMP TEMPURA 16€



HOUSE-MADE COD FRITTERS 10€



MANCHEGO PLATE 9€



May contain traces
of lactose



May contain traces
of peanuts



Does not
contain milk



May contain
traces of gluten



Vegetarian



Vegan

— STARTERS —

BEEF TATAKI 18€

Marinated in soy sauce and coriander



TRADITIONAL BURRATA WITH HOMEMADE FOCACCIA 18€

*On a bed of old-fashioned tomatoes with pesto,
balsamic reduction*



MAIGRE TARTARE 18€

Maya style



VEGETARIAN DISH 16€

*Breton shortbread and its pan-fried tofu,
accompanied by spiced vegetables and coconut milk*



May contain traces
of lactose



May contain traces
of peanuts



Does not
contain milk



May contain
traces of gluten



Vegetarian



Vegan

— MAIN COURSE —

Seafood

COD FILLET 25€

*Escalivade with mashed potatoes of the day,
garlic-flavored snack tomatoes.*



GRILLED SEA BREAM ON THE PLANCHA 28€

Escalivade with mashed potatoes of the day, chimichurri sauce



MONKFISH WRAPPED 30€

Escalivade with mashed potatoes of the day



OCTOPUS TENTACLE (180/200G) 32€

Escalivade with mashed potatoes of the day, chimichurri sauce



From the land

BEEF TARTARE (250G) 24€

Fresh fries and salad



IBERIAN CUT (200G) 28€

Darphin potato and mixed vegetables



CONFIT LAMB SHOULDER 30€

Rich brown jus and couscous with mixed vegetables



DUCK BREAST (200/250G) 28€

Darphin potato and mixed vegetables



Daily specials based on availability



May contain traces
of lactose



May contain traces
of peanuts



Does not
contain milk



May contain
traces of gluten



Vegetarian



Vegan

DESSERTS

MAYA PROFITEROLE 15€

Coconut ice cream, Nutella sauce & sliced almonds



SEASONAL SOUP 10€



SOFTNESS OF THE MOMENT 12€

Chocolate or salted caramel



DECONSTRUCTED LEMON TART 12€



GOURMET COFFEE 12€

Assortment of five desserts of the moment



DESSERT OF THE MOMENT



May contain traces of lactose



May contain traces of peanuts



Does not contain milk



May contain traces of gluten



Vegetarian



Vegan

— ICE-CREAMS —

1 SCOOP ICE-CREAM 3€

Vanilla, chocolate, mango, blackcurrant (sorbet), passion fruit (sorbet), lemon (sorbet), mint-chocolate, coffee, pistachio, yogurt

2 SCOOPS ICE-CREAM 5€

Vanilla, chocolate, mango, blackcurrant (sorbet), passion fruit (sorbet), lemon (sorbet), mint-chocolate, coffee, pistachio, yogurt

3 SCOOPS ICE-CREAM 7€

Vanilla, chocolate, mango, blackcurrant (sorbet), passion fruit (sorbet), lemon (sorbet), mint-chocolate, coffee, pistachio, yogurt

DAME BLANCHE 10€

Vanilla ice-cream, Nutella sauce, whipped cream, almond

CHOCOLATE LIÉGEOIS 10€

Chocolate ice-cream, Nutella sauce, whipped cream, almond

COFFEE LIÉGEOIS 10€

Coffee ice-cream, cold coffee, whipped cream, almond

EXOTIC SUNDAE 10€

Mango ice-cream, lemon sorbet, blackcurrant sorbet, passion fruit sorbet

AFTER EIGHT 11€

Mint-cocolate ice-cream, get 27

COLONEL 11€

Lemon sorbet, vodka



— GOODIES —

CARHARTT CAP 30€

MAYA CLUB T-SHIRT 30€

TOWEL 15€

TOTE BAG 10€

— PLAGÉ —

DECK CHAIR 18€

BED 50€

TOWEL RENTAL 3€

ADDITIONAL PARASOL 5€