

Welcome to MAITA, We are a Peruvian-Japanese restaurant, the first Nikkei Cuisine in the Netherlands. We have three cooking sections: The Cevicheria, The Sushi Bar and The Robata. Our menu is designed for sharing. We recommend 3/4 dishes per person. Your Host will organize the order of the dishes to be served, adhering to our philosophy.

MAITA EXPERIENCE

MINIMUM 2 PERSONS

CHEF CHOICE SURPRISE DISHES

65

TO START WITH...

EDAMAME (V) KAFFIR, SESAME, TOGARASHI, SEA SALT	6
PADRON PEPERS SPICY MISO DRESSING, KATSUOBUSHI	6
OYSTERS 3PIECES SAKE GRANITA, CUCUMBER, JALAPEÑOS	13

LI

PARA PICAR

CRISPY RICE SPICY TUNA 4P HUANCAÍNA, UNAGI SAUCE	13
CROQUETAS AJI DE GALLINA 2P GUACAMOLE, SALSA CRIOLLA, OLIVE EMULSION	7
PATACONES 4P CRAB, AVOCADO, HERRING CAVIAR	11
CONCHAS A LA PARMEZANA 1P SCALLOP, PARMESAN CREAM, AJI AMARILLO CAVIA HUACATAY, LARDO	8
YUCA A LA HUANCAINA TRUFFEL, PARMESAN, HUANCAINA SAUCE	11

CEVICHE & TIRADITO

CEVICHE CLASICO FISH OF THE DAY, LECHE DE TIGRE, SWEET POTATO, ONIONS, CORIANDER, PERUVIAN CORN	15
CEVICHE NIKKEI TUNA, PONZU, AVOCADO, CUCUMBER, CANCHAS CORN	17
CEVICHE MIXTO FISH OF THE DAY, ROCOTO LECHE DE TIGRE, PULPO, GAMBAS, CALAMARI, ONION	16
CEVICHE HUACATAY FISH OF THE DAY, HUACATAY LECHE DE TIGRE, AVOCADO, SWEET POTATO, PERUVIAN CORN	15
TIRADITO HAMACHI SMOKED PASSION FRUIT, JALAPEÑO, CORIANDER	16

SUSHI & NIGIRI

ACEVICHADO ROLL TUNA, EBI FRY, CUCUMBER, TOGARASHI, ACEVICHADA SAUCE	18
ANTICUCHERO ROLL SALMON, EBI FRY, AVOCADO, IKURA, ANTICUCHO SAUCE	17
SURF & TURF EBI FRY, BEEF, CUCUMBER, AVOCADO, ROCOTO	17
UCHUKUTA (V) AVOCADO, HARICOTS VERT TEMPURA, ASPARAGUS, UCHUCUTA SAUCE	15
PULPO AL OLIVO ROLL OCTOPUS, AVOCADO, CUCUMBER, OLIVE EMULSION	18
SALMON AVOCADO ROLL SALMON, AVOCADO, SESAME	16
HAMACHI URAMAKI HAMACHI, JALAPEÑO, SPICY MAYO, CHIVES	18
CHICHARON DE PUNTILLAS FRIED BABY CALAMARI, CHIMICHURRI MAYO, AVOCADO, CUCUMBER	16
SALMON NIGIRI 2P HUANCAINA, SALSA CRIOLLA	7
TUNA NIGIRI 2P ROCOTO, SALSA CRIOLLA	8
HAMACHI NIGIRI 2P JALAPEÑO	8
FOIE GRASS NIGIRI 2P SEA SALT	

ROBATA

BLACK COD MARINATED IN MISO, NORI, NAMASU SALAD, MISO- SAKE SAUCE	28
PULPO ANTICUCHO POTATO FOAM, AJI AMARILLO, CRIOLLO, DRIED OLIVES	26
PUMPKIN & QUINOTO (V) PUFFED PUMPKIN, MISO, SALTED CRUMBLE, HAZELNUT, AJI AMARILLO QUINOTO	18
DUMPLING OX TAIL OX TAIL & FOIE GRASS, SMOKED DASHI, SHIITAKE, SESAME OIL	23
LAMSKOTELET GRILLED ON JAPANESE BBQ, CHIMICHURRI, POTATO, HUACATAY, AJI AMARILLO HOT SAUCE	32

IF YOU HAVE ANY ALLERGIES OR FOR MORE VEGETARIAN OPTIONS PLEASE

INFORM YOUR HOST

FOLLOW US ON INSTAGRAM

