



A detailed nautical chart of Barbuda and Antigua, Barbados. The chart shows the coastline of Barbuda at the top and Antigua below it. Various islands, reefs, and shoals are labeled, including Billy Point, Cedar Tree Point, Goat Island, Kid Island, Hog Point, Spanish Point, Dodging Bank, Codrington Bank, and Kettle Bottom Shoal. Depth soundings are provided throughout the chart. A blue box with a white border is centered over the chart, containing the restaurant's name and cuisine. A blue callout box points to a specific location on the coast of Antigua, providing latitude and longitude coordinates. The chart includes a compass rose and a scale bar at the bottom left.

# MAYDAY

R E S T A U R A N T

INTERNATIONAL CUISINE

LAT 17°03.918' N  
LON 061°53.018' W



# MAYDAY

RESTAURANT

**Dear Customer,**

**Welcome to Mayday and Thank You  
very much for choosing our restaurant!  
We hope you will enjoy your evening with us.**

**Please note that 15% SALES TAX will be  
applied to the prices shown in this menu but  
NO SERVICE CHARGE WILL BE ADDED.**

**We leave it to your kind discretion to honor  
the quality of the food and service you  
receive. If you are satisfied, our staff will  
appreciate your tip.**

**For any special request or dietary needs  
please turn to our staff for assistance.**

**We are happy to accept payment  
in local EC, USD, GBP and EURO as well as  
by local cheques, traveller cheques and  
by VISA and MASTERCARD.**

**Enjoy your meal! Bon Appétit! Guten Appetit!  
Buen provecho! Jó Étvágyat! Buon Appetito!**

**Alex & Ildi**



# MAYDAY

## RESTAURANT

### SOUPS, SALADS & SNACKS

#### Onion Soup 🇫🇷

Rich onion soup topped with toasted bread and cheese melt.

EC 24



#### Waldorf Salad 🇺🇸

The classic celery-apple mix with grapes and roasted nuts in a light yoghurt-mayo dressing.

EC 30

#### Shrimp Salad

Shrimp and tomato sautéed with garlic and basil on a bed of fresh lettuce. Served with bread.

EC 38



#### Coconut Shrimp 🇹🇼

Succulent shrimp wrapped in a batter of coconut cream and coconut flakes served with home made chutney.

EC 38

#### Fish Fingers 🇬🇧

Crispy fish fingers in beer batter with French fries and home made tartar sauce.

EC 30

#### Fish Cake 🇹🇼

Patties of our home made filleted fish, potato and peppers mixture wrapped in crispy panko breadcrumbs served with fried onion rings and a tangy citrus sauce.

EC 29



#### MAYDAY Burger & Fries 🇺🇸

Quarterpounder with lettuce, tomato, double cheese, home made onion jam and crispy bacon.

EC 46

NO SERVICE CHARGE WILL BE ADDED, TIPS ARE AT YOUR KIND DISCRETION





# MAYDAY

RESTAURANT



## STEAK - STEAK - STEAK 🇺🇸

All steaks come with your choice of any of our side dishes, our recommendation is mashed potatoes topped with crispy crumbles of fried bacon.

### T-Bone Steak, 14 ounces

**EC 115**

Juicy, marbled and full of delicious beefy flavor.

### Angus Tenderloin, 5-9 ounces

**EC 15/ounce**

Superb beef, marvellously tender and rich in flavor.

ca. EC 75 - 135

Add **EC 20** and have it **Surf & Turf** style.



## Lamb Rack in Herb Crust 🇫🇷 **EC 95** (takes about 40 minutes to prepare)

Frenched lamb rack pan seared for a crisp outside and then finished off in the oven for a soft and rosy inside, covered with a crust of French herbs and Parmesan cheese and served with mashed potatoes.

## MORE MEATY CHOICES

### Fried Chicken

Pieces of chicken breast and thigh fried in breadcrumbs with mashed potatoes.

**EC 40**

### Pan Seared Chicken Breast 🇫🇷

Juicy light chicken breast seared in a bit of butter with Ratatouille.

**EC 45**

### Chili con Carne 🇲🇽

Beef, beans and chili peppers are the heart and soul of this rich one pot meal served with a dollop of sour cream and two slices of rustic bread.

**EC 50**



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# MAYDAY

## RESTAURANT

### GREETINGS FROM THE OWNERS' HOME

#### Chicken Paprikash

Tender chicken thighs and drumsticks simmered to perfection in a delicate sour cream sauce with seared onion, peppers and original Hungarian sweet paprika which gives it all its unique taste. Served with hand made spaetzle pasta.

EC 45



#### Goulash

Hearty beef goulash with lots of gravy. Served with your choice of bread, potatoes or spaetzle.

EC 65

#### Wiener Schnitzel

Vienna's most famous slice of meat, wrapped in golden brown breadcrumbs recommended with a sprinkle of lemon and our home made potato salad.

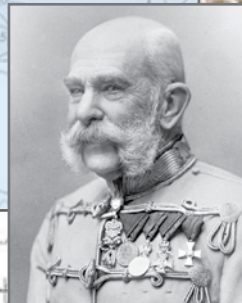
EC 50 Pork  
EC 65 Veal



#### Kaiserschmarrn (takes a good 15 minutes to prepare)

Kaiser Franz Josef's favorite dessert, an extra fluffy shredded pancake with home made plum jam on the side.

EC 30



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# MAYDAY

RESTAURANT



## PASTA

### Linguine Alfredo

Thin chicken stripes in a cream sauce with black pepper and Pecorino and Parmesan cheese.

EC 45



### Spaghetti Alio Olio e Peperoncino

Lots of garlic, olive oil, a bit of crushed chili, parsley and a sprinkle of lemon juice.

EC 38



Add Shrimp EC 20



## SEAFOOD & FISH

### Shrimp Saganaki

Shrimp in a creamy tomato-pepper-onion sauce baked with feta cheese and served with bread.

EC 65

### Pineapple Shrimp Curry

Succulent shrimp and sweet pineapple in a richly flavored curry served around steamy basmati rice.

EC 75

### Grouper Creole

Grouper fillet accompanied by a local Creole sauce and home made sweet potato croquettes.

EC 70

### Fish 'n' Chips

Deliciously moist and flaky fish fillet in beer batter with French fries and Tartar Sauce.

EC 40



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RESTAURANT

## SIDES

<b>Bread</b>	<b>EC 5</b>	<b>Garlic Bread</b>	<b>EC 8</b>
<b>French Fries</b>	<b>EC 10</b>	<b>Potato salad</b>	<b>EC 12</b>
<b>Mashed Potatoes</b>	<b>EC 10</b>	<b>Sweet Potato Croquettes</b>	<b>EC 12</b>
<b>Pan Seared Potatoes</b>	<b>EC 10</b>	<b>Ratatouille</b>	<b>EC 17</b>
<b>Rice</b>	<b>EC 8</b>	<b>Mixed Salad small/large</b>	<b>EC 12/20</b>

## DESSERT

**FOR OUR DAILY DESSERT OPTIONS PLEASE  
HAVE A LOOK AT THE SPECIALS BOARD OR  
INQUIRE WITH OUR WAITING STAFF**

### ICE CREAM

**per scoop EC 6**

### Kaiserschmarrn

**EC 30**

**(takes a good 15 minutes to prepare)**

Kaiser Franz Josef's favorite dessert, an extra fluffy shredded pancake with home made plum jam on the side.



## COFFEE & TEA

<b>Espresso</b>	<b>EC 9</b>
<b>Espresso Macchiato</b>	<b>EC 10</b>
<b>Americano</b>	<b>EC 10</b>
<b>Double Espresso</b>	<b>EC 16</b>
<b>Cappuccino</b>	<b>EC 11</b>
<b>Café Latte</b>	<b>EC 13</b>

### Tea

**EC 5**

Various black and green teas

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# MAYDAY

RESTAURANT

## DRINKS MENU

Water • Sodas • Juices  
Beer • Wine • Liquor





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RESTAURANT



## NON-ALCOHOLIC DRINKS

### WATER

Small water, still  
Large water, still  
Large water, sparkling

EC 6  
EC 16  
EC 19

### JUICES 220 ml/8 oz

Apple, Cranberry, Orange, Pineapple, Tropical Mix

EC 8

### LEMONADE, home made lemon-lime mix

EC 6

### SODAS 355 ml/12 oz

Club Soda, Coke, Diet Coke, Fanta Orange,  
Ginger Ale, Sprite, Tonic Water

EC 6

### TING 275 ml/9 oz

Caribbean pink grapefruit soda

EC 8

## ALCOHOLIC DRINKS

### BEER

Wadalli  
Carib  
Presidente  
Heineken  
Corona

EC 8  
EC 10  
EC 12  
EC 13  
EC 13

### RUM PUNCH

EC 12

### MIXED DRINK, Rum with Coke, Gin Tonic etc.

EC 12

### SHOTS 45 ml/1.5 oz

Rum/Cavalier  
Rum/English Harbour  
Vodka Smirnoff  
Gin  
Bailey's  
Whiskey/Johnnie Walker Red  
Cognac/Courvoisier

EC 5  
EC 8  
EC 8  
EC 8  
EC 16  
EC 25  
EC 28

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# MAYDAY

## RESTAURANT

### WHITE WINES

**Sauvignon Blanc**, Les Jamelles, France

A lovely aromatic and fruity wine.

**Chardonnay '120'**, Valle del Maule, Chile

Aromas of fresh green apples and zesty orange peel.

A medium bodied white, silky and refreshing.

**Pinot Blanc**, Wunsch et Mann, France

A distinctive wine, characterized by freshness and a lovely finish on a floral note.

**Riesling**, Wunsch et Mann, France

A dry wine, elegant, and delicately fruity with discrete citrus aromas and good acidity on the palate.

Glass Bottle

EC 16 EC 70

EC 18 EC 80

EC 19 EC 85

EC 105



### ROSÉ WINES

**Gris Blanc Rosé**, Gerard Bertrand, France

A very pale pink plus grey and whitish tints. Grenache grapes make it a light, racy, fruity rosé.

**Sable D'Azur**, Gassier Provence, France

This is a dry and clean blend of beautiful rosés with crisp, fresh acidity. A wonderful souvenir of Provence!

Glass Bottle

EC 18 EC 80

EC 89



### PROSECCO

**Zonin Special Cuvée**, Italy

Bright pale straw-yellow, very fruity and aromatic, with hints of Rennet apples.

**Zonin Special Cuvée**, small bottle (2 glasses)

**Fantinel One & Only Prosecco Rosé Brut**, Italy

Traditional pink appearance, with notes of red berries.

Attractive and extremely elegant.

Bottle

EC 95

EC 35

EC 105



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## RESTAURANT

### RED WINES

**Merlot**, Esprit Séréme, France

This wine is round, rich and long-lasting, a well-balanced, easy-drinking wine.

**Malbec**, Norton, Argentina

Rich dusky red in color. Sweet and spacious aromas, fruity, with sweet and harmonious tannins.

**Pinot Noir**, Les Jamelles, France

A very versatile, light bodied wine with a soft, smooth finish.

**Cabernet Sauvignon**, Esprit Séréme, France

A rich and balanced wine with red and black fruit aromas, good body and an attractive aromatic finish.

**Old Vine Zinfandel**, Ironstone, California

Grown in vineyards over 45 years old, this medium-bodied wine has lovely aromas. Barrel aging gives it a smooth, silky finish.

**Chianti Classico DOCG**, Cecchi, Italy

Lively aromas of black cherries, violets and spicy oak combine with intense, fruity and decidedly velvety flavours.

**Bordeaux**, Château Sainte-Marie, France

A medium bodied, well balanced wine with rich ripe fruity aromas, soft tannins and an elegant finish.

**Rioja Reserva**, Bordón, Spain

With its intense ruby red color come aromas of resins and spices. In the mouth it has a smooth and velvety passage. 18 months of aging in oak casks make this a truly full flavored vino tinto.

Glass Bottle

EC 16 EC 70

EC 18 EC 75

EC 18 EC 80

EC 18 EC 80

EC 89

EC 114

EC 115

EC 122



NO SERVICE CHARGE WILL BE ADDED, TIPS ARE AT YOUR KIND DISCRETION