



BY CHEF RICHARD SANDOVAL

Carefully crafted, yet bold flavored. Rooted in tradition yet Adventuring into contemporary tastes. Chef Richard Sandoval blends the earthy flavors of his native Mexico with worldly Ingredients and creative cooking techniques to create the Modern Mexican Cuisine at Maya.

ANTOJITOS

STARTERS

GUACAMOLE (VG) (G) 50

avocado - tomato - onion - coriander - lime

AGUACHILE* (N) (G) 65

sea bass - recado negro

macha salsa - cucumber - onion - coriander

CEVICHE DE CAMARÓN* (S) (G) 75

cooked prawns - sea bass - cocktail sauce

cucumber - red onion - pico de gallo

avocado - coriander

CAMARONES AL AJILLO (G) (D) (S) 75

sautéed shrimp - mushrooms

guajillo chili - garlic - lemon

QUESADILLA (G) (D) (V) 45

house blend cheese - flour tortilla

avocado purée - morita sauce

QUESADILLA DE POLLO (G) (D) 55

adobo chicken - house blend cheese

flour tortilla - pineapple pico de gallo

avocado purée - morita sauce

QUESADILLA DE CAMARON (G) (D) (S) 75

prawns - beef bacon - house blend cheese

flour tortilla - morita sauce

CALAMAR AZTECA (G) (D) (S) 60

crispy calamari - jalapeño tartar - orange

carrots - red chili - shaved celery

QUESO FUNDIDO (G) (D) 70

melted mexican cheese - morita sauce

flour tortilla - sautéed mushroom

ADD CHORIZO RANCHERO (G) 20

NACHOS (V) (G) (D) 60

corn tortilla chips - beans purée

cheese sauce - pico de gallo - guacamole

sour cream - pickled jalapeño

ADD CHICKEN 20

ENSALADAS

SALADS

ENHANCE YOUR SALAD!

ADD GRILLED CHICKEN 20 | ADD GRILLED PRAWNS (S) 35

ENSALADA MAYA (D) (V) 55

mixed lettuce - cherry tomato

pumpkin seeds - halloumi cheese

orange chipotle dressing

ENSALADA DE AGUACATE (VG) 60

lettuce - roasted yellow corn - red onion

cucumber - radish - crispy quinoa

cherry tomato - lemon vinaigrette

TACOS

PESCADO (G) (N) 75

grilled fish - chipotle peanut mayo

cabbage slaw - flour tortilla

CARNE ASADA* (G) (D) 80

rib eye - oaxaca cheese - toreado sauce

guacamole - taquera sauce - corn tortilla

CAMARON (G) (S) (D) (N) 70

battered shrimp - cabbage slaw

pickled red onion - macha mayo - flour tortilla

AL PASTOR 65

marinated chicken - grilled pineapple

onion - avocado sauce - corn tortilla

DORADOS (D) (G) 65

chicken tinga - sour cream - lettuce

cotija cheese - pickled red onion

choice of: morita sauce or raw green sauce

AGUACATE (V) (D) 60

corn tortilla - avocado - beans

coriander sauce - pico de gallo - crispy quinoa

ESPECIALES

SPECIALITIES

PESCADO A LA TALLA (D) (G) 155

marinated sea bass - xni-pec salsa

coriander sauce

ENCHILADAS DE POLLO (D) (G) 95

chicken tinga - tomatillo morita sauce

sour cream - halloumi cheese - cherry tomato

ENCHILADAS DE MARISCOS (S) (D) (G) 125

sautéed shrimp - crab - mushrooms

mascarpone cheese - creamy guajillo sauce

beans purée

CHIMICHANGA (D) (G) 95

chicken tinga - halloumi cheese - beans

avocado puree - pico de gallo - sour cream

FAJITAS

served with guacamole, sour cream, red salsa and flour tortillas

ENHANCE YOUR FAJITA!

ADD MOZZARELLA CHEESE 15

MIXED FAJITAS (G) (D) (S) 225

choice of 2 proteins:

chicken, ribeye or prawns

CHICKEN BREAST (G) (D) 130

achiote marinated

RIB EYE* (G) (D) 200

adobo marinated

PRAWNS (G) (D) (S) 165

guajillo chili adobo marinated

VEGETABLES (V) (G) 130

adobo marinated

ALGO MAS

SIDES

ARROZ A LA MEXICANA (V) 30

tomato rice

FRIJOLES CHARROS (D) (G) 30

beans stew - beef chorizo - green chili - cheese

ELOTE ASADO (V) (D) 35

corn on the cob - mayo - cheese - chili powder

VEGETABLES (VG) 30

marinated grilled vegetables

POSTRES

DESSERTS

CHURROS (V) (G) (D) 45

cajeta sauce & chocolate sauce

ADD HORCHATA ICE CREAM 15

CHOCO FLAN (G) (D) 55

chocolate cake - grandma's chocolate sauce

chocolate ice cream

TRES LECHES (G) (D) 55

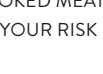
vanilla sponge cake - milk - evaporated milk

condensed milk

MAYA COLADA (V) (G) (D) 55

coconut sponge cake - coconut sorbet

pineapple - passion fruit gel



(V) VEGETARIAN | (N) NUTS | (D) DAIRY | (S) SHELLFISH | (G) GLUTEN | (VG) VEGAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,

OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.