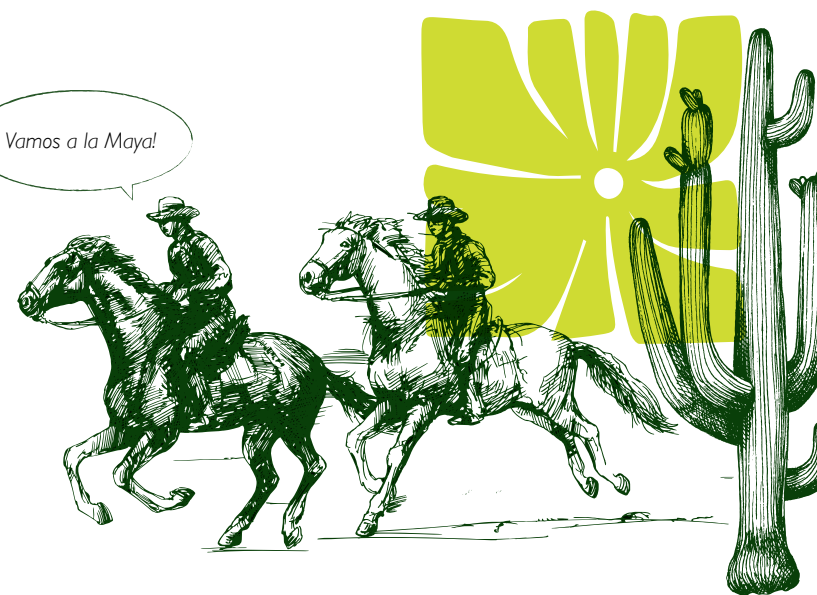


This menu was curated as an experience, allowing minimal to no modifications. Curated by Chef Andre Meza & Chef Freddie Garcia.



*A friendly reminder that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be advised that food here may contain these ingredients: milk, eggs, wheat, soybean, fish, shellfish, tree nuts, and peanuts.*

Vamos a la Maya!



## *Dinner Menu*

## Sopa y Ensalada

### Kale & Burrata Salad \$16 (V)

Baby kale, green apples, heirloom cherry tomatoes, watermelon radish, queso burrata, toasted cashews, served with macha balsamic vinaigrette

### Sopa de Lima \$12 (GF)

Lime, achiote marinated chicken, avocado, tortilla strips, chicken stock

## Para Compartir *(to share)*

### Guac Especial \$18 (V)

Traditional guacamole, green apple, blue cheese, smoked almonds, pickled red onions, mint, served with house-made tostadas

### Cocktail de la Costa \$15 (GF)

Lime-rock marinated shrimp, cucumbers, onions, tomatoes, cilantro, mango, veneno sauce

### Nachos \$16 (V)

Mixed cheese, black beans, pickled jalapeño, pico de gallo, crema, queso cotija, cilantro, and avocado salsa, served on crispy tortillas chips

### Aguachile Verde \$19 (GF)

Fresh fish of the day marinated in lime juice, tomatillo broth, garnished with avocado, jicama, cucumber, watermelon radish, dusted with onion hash

### Flautas de Camote \$14 (V)

Sweet potatoes, poblano rajas stuffed tortillas, served with bean sauce, avocado cream, morita cashew cream, queso cotija

### Guac Tradicional \$16 (V)

Red onions, tomatoes, serrano, cilantro, lime juice, served with house-made tostadas

### Ostras de Horneadas \$26 (GF)

Half dozen baked oysters, smoked pork belly, tortilla crumbs, Tsar's salmon, fresno pepper jam mignonette *(CJ's Favorite)*

### Chorizo Fundido \$16

Melted blend of cheeses, green pork chorizo, tomatillo salsa crudo, served with house-made tortillas

### Callos Tostadas \$16

Sea scallops, crispy onions, yuzu jalapeño mayo, salsa macha, avocado, served on a tostada



## Enchiladas

### Suiza \$19 (GF)

Garlic and arbol chile marinated chicken thighs, creamy tomatillo salsa, melted queso chihuahua, onions, and cilantro

### Enfrijolada \$21 (V)

Queso Oaxaca, corn and wild mushroom stuffed tortilla, velvet bean sauce, habanero crema, and queso fresco

## Plato Principal *(main course)*

### Pescado a la Talla \$36 (GF)

Butterflied grilled branzino, marinated in salsa verde, topped with red cabbage slaw, morita salsa, and verde cruda, served with house-made tortillas

### Lamb Birria \$38 (GF)

Four hour braised lamb shank, tender juicy inside, served with red onions, salsa habanero, and a side of house-made tortillas *(Rogelio's Favorite)*

### Garlic Shrimp Fideo \$23

Jumbo gulf white shrimp, served over toasted noodles, queso cotija, cherry tomatoes, chipotle, chile sauce, parsley, and fresh lime

### Carne Tampiqueña \$46 (GF)

Adobo, La Maya Tequila marinated skirt steak, served with scallions, shishito peppers, and a morita demi broth

## Guarniciones *(sides)*

### Plantitos \$6 (GF)(V)

Honey cream, queso fresco

### Camote \$9 (GF)(V)

Roasted sweet potatoes, requeson, macha salsa

### Brussel Sprouts \$7 (GF)(V)

Spiced agave vinaigrette, pepitas, pickled fresnos

### Wild Mushrooms \$9 (GF)(V)

Locally sourced mushrooms, epazote, onions, poblano peppers, crispy garlic

### Corn Ribs \$7 (V)

Chipotle mayo, queso fresco, lime, chile piquin