



This menu was curated as an experience, allowing minimal to no modifications. Curated by Chef Andrés Meza



*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

### Burrata Salad \$16 (GF)(V)

Mixed greens, jicama, green apple, heirloom tomatoes, watermelon radish, burrata, toasted cashews, macha balsamic vinaigrette

### Tortilla Soup \$17 (GF)

Pasilla chicken broth, queso chihuahua, shredded chicken thighs, avocado, topped with corn tortilla strips

### Cucumber Salad \$16 (GF)(V)

Cucumber, grape tomato, pomegranate, mint, queso fresco, house-made pepita vinaigrette, drizzled with balsamic glaze

### Grilled Asparagus Citrus Salad \$15 (GF)

Citrus, charred asparagus, grapes, and baby greens with pepita dressing, lime, and olive oil. Topped with shaved Parmesan, herbs, and onion ash.

## Para Compartir *(to share)*

### Guac Tradicional \$16 (V)(GF)

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

### Guac Especial \$18 (V)(GF)

Traditional guacamole, green apple, blue cheese, smoked almonds, Fresno peppers, mint, served with house-made tostadas

### Nachos \$19 (V)(GF)

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)

Ceviche-style crab and red snapper marinated in lime juice, garnished with avocado, jicama, cucumber, watermelon radish, dusted with onion hash

### Chorizo Fundido \$18 (GF)

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

### Shrimp Tostada \$16

Shrimp, tossed in a macha sauce, crispy onions, yuzu jalapeño mayo, avocado, served on a tostada

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

Sweet potatoes, poblano rajas stuffed tortillas over a velvet bean sauce, morita chile crema, and queso cotija

### Mussels con Chipotle \$19

Mussels, cooked in a white wine and blue cheese chipotle cream, served with grilled bolillo

### Duck Budín \$20 (GF)

Corn masa filled with shredded duck confit tinga over a creamy habanero salsa, garnished with crispy ancho peppers

### Empanada Birria \$16 (GF)

Our famous lamb birria, queso chihuahua, birria sauce, garnished with a touch of habanero salsa

### Quesadilla Gobernador \$16 (GF)

Garlic shrimp, poblano, queso Oaxaca in a corn tortilla, garnished with pepitas and avocado salsa

### Portabello Ceviche \$16 (V)(GF)

Charred portobello with avocado, bright mango, cucumber, jicama, and radish salsita in aguadulce verde. Salsa negra, edible flowers

## Enchiladas

### Suiza \$20 (GF)

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

### Short Rib Enchilada \$21 (GF)

Tomato-chipotle sauce, chihuahua cheese, pickled red onion, and cilantro

### Enfrijolada \$20 (V)

Queso Oaxaca, corn and wild mushroom stuffed tortilla, velvet bean sauce, habanero crema, and queso fresco *(Chicken + \$5 or Beef + \$7)*

## Plato Principal *(main course)*

### Pescado a la Talla \$38 (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 \$42 (GF)

Four hour braised lamb shank, tender juicy inside, served with red onions, salsa habanero, and a side of house-made tortillas

### Pollo Encahuatado \$32 (GF)

Pan seared chicken breast and thigh, served with peanut mole and butternut squash

### Salmon Enchilado \$32 (GF)

Morita-marinated salmon, seared over grilled corn, roasted poblano, and asparagus salsa. Finished with warm coconut sauce, lime, fresh herbs, onion ash.

### Carne Norteña \$48 (GF)

12oz adobo, La Maya Tequila marinated ribeye, sautéed scallions, shishito peppers, guacamole, frijolitos, morita, demi glaze

### Pork Carnitas \$36 (GF)

Braised pork shoulder over black beans, garnished with cilantro and raw onions. Served with tortillas and salsas

## Guarniciones *(sides)*

### Platanitos \$8 (V)(GF)

Honey cream, queso fresco

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

Roasted sweet potato wedges, requeson, salsa macha

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

Spiced agave vinaigrette, pepitas, Fresno peppers

### Corn Ribs \$9 (V)(GF)

Chipotle mayo, queso fresco, lime, chile piquin

### Black Beans \$7 (V)(GF)

Black beans, cooked with sofrito, topped with queso fresco

### Wild Mushrooms \$8 (V)(GF)

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