



<b>PARA EMPEZAR</b>	<b>GUACAMOLE</b> avocado / tomato / onion / cilantro 13
	<b>QUESO FUNDIDO</b> melted cheese / flour tortillas / chile morita salsa 11 add chorizo 12
<b>ENTRADAS</b>	<b>PLATO MAYA</b> an assortment of Maya's signature dishes - serves 2 29 chile relleno / quesadillas / tamal al chipotle
	<b>CEVICHE DE ATUN</b> yellowfin tuna / orange / cucumber / red onion / cucumber-poblano broth / sesame 13
	<b>TAMAL AL CHIPOTLE</b> steamed corn masa / shredded chicken / sweet chipotle sauce / crema fresca / avocado / chive oil 10
	<b>QUESADILLAS SURTIDAS</b> corn masa / oaxaca cheese / chile poblano rajas / zucchini / tomatillo & tomato salsas / crema fresca 10
	<b>CALAMAR MAYA</b> corn crusted calamari / arugula salad / chipotle-sweet potato puree / tamarind-guajillo-piloncillo vinaigrette 15
	<b>CHILE RELLENO</b> chile poblano / shrimp / scallop / calamari / gouda cheese / black bean purée / chile de arbol sauce 16
	<b>FLAUTAS</b> crispy corn tortilla / shredded chicken / three chile sauce / tomatillo salsa / cotija cheese / crema fresca 9
	<b>TOSTADAS DE ATUN</b> seared yellowfin tuna / mango / cucumber / pico de gallo / chile toreado aioli / avocado / chile serrano 14
<b>TACOS DE ENTRAÑA</b> organic skirt steak / cilantro corn tortilla / avocado / cilantro / queso fresco / jalapeño escabeche / chiles toreados 14	
<b>SOPAS Y ENSALADAS</b>	<b>SOPA DE TORTILLA</b> avocado / crema fresca / queso fresco / pulled chicken 9
	<b>SOPA DE ELOTE</b> roasted corn soup / huitlacoche dumpling 9
	<b>ENSALADA CON ALMENDRAS</b> mixed greens / cranberry / caramelized almonds / panela cheese / spicy balsamic vinaigrette 11
	<b>ENSALADA DE PAPAYA</b> watercress / papaya / green apple / avocado / pomegranate seeds / tequila-papaya vinaigrette / panela cheese 12
<b>PLATOS FUERTES</b>	<b>ENCHILADAS DE POLLO</b> soft corn tortilla / shredded chicken / roasted tomatillo-chile morita sauce / gouda cheese / crema fresca 20
	<b>MOLE POBLANO</b> pan roasted chicken breast / cilantro rice / plantain / mole sauce 22
	<b>PECHUGA ADOBADA</b> adobo marinated grilled chicken breast / huitlacoche dumplings / warm pico de gallo / cilantro pesto 23
	<b>ROBALO ROSTISADO</b> roasted striped bass / black bean puree / cactus-cheese salad / cilantro shrimp / red bell pepper sauce / cactus vinaigrette 27
	<b>PIRAMIDE DE RES</b> marinated grilled skirt steak / grilled tomato / caramelized onion / guacamole / chile de árbol sauce 27
	<b>ATUN</b> three chile crusted tuna / boniato / blood orange salsa / hibiscus-chile habanero emulsion 27
	<b>MAHI MAHI</b> chile guajillo-citrus marinated mahi mahi / wild mushroom / chile poblano-potato puree / huitlacoche / chile chipotle aioli / panela cheese 28
	<b>CAMARONES AL CHIPOTLE</b> tequila flambéed shrimp / black bean-gouda huarache / chipotle sauce / frisee salad 26
	<b>LANGOSTA Y CAMARONES</b> lobster / adobo marinated shrimp / creamed corn / watercress / chile de arbol vinaigrette / habanero rouille 32
	<b>MEDALLON DE SALMON</b> chipotle marinated salmon medalion / asparagus / yellow squash / fingerling potato / tomatillo-avocado sauce / lemon-habanero aioli 26
	<b>CARNITAS MAYA</b> pork tenderloin / pork shoulder / avocado purée / black bean-requeson huarache / red onion-orange salsa 26
	<b>TAMPIQUEÑA</b> organic tenderloin / chile poblano-potato gratin / mole-cheese enchilada / cactus salad / guacamole 29
<b>CREPAS DE HUITLACOCHÉ</b> huitlacoche-mushroom filled crêpes / melted oaxaca cheese / roasted chile poblano sauce / chayote-carrot-cucumber salad 22	
<b>PARA ACOMPAÑAR</b> roasted corn puree / sautéed spinach / poblano rajas-potato gratin / sautéed plantains / huitlacoche dumplings 6	