

Maya sample menu



Smalls

Guacamole, chips or crudités (plant based) (gluten free) (raw)
Wood fire potato, queso fresco dip (vegetarian) (gluten free)
Squash blossom quesadilla, quesillo, scallion, aioli (vegetarian)
Ceviche, prawns, octopus, avocado, plantain chips (gluten free)

Tacos two per order, served on corn tortilla

Calabacitas, squash, corn, beans, oregano (plant based) (gluten free)
Rock cod, cabbage slaw, chipotle aioli
Chicken Tinga, pico de gallo, avocado, coriander (gluten free)

Salads add queso fresco, chicken asado, seabass

Farm lettuce, avocado, cucumber, jicama, tomato vinegar (plant based) (gluten free) (raw)
Kale, radishes, spicy chickpeas, vinaigrette (plant based) (gluten free) (raw)
Taco bowl, avocado, coriander, brown rice, pico de gallo (plant based) (gluten free)

Plates

Skirt steak asado, sweet potato fries
Free range half chicken, “diablo” poblanos peppers, salsa verde
Sea bass divorciadas, red chili adobo, pico, beans, guacamole, salsa verde (gluten free)
Coliflor “al pastor”, pico de gallo, jalapeño, lime aioli (plant based) (gluten free)

Sides

Street corn, off the cob, butter, cotija (vegetarian) (gluten free)
Black beans, guajillo chili (vegetarian) (gluten free)
Brown rice, cumin, garlic, parsley (plant based) (gluten free)
Green leaves, cumin, oregano (plant based) (gluten free)

Desserts

Young coconut flan
Tres leches
Churros, spiced chocolate dip
Fresh fruit bowl, mint tea and lime sorbet (plant based) (gluten free)