



LUNCH

EXPRESS LUNCH | \$19

1ST COURSE - CHOICE OF:

CALDO DE POLLO

chicken broth / shredded chicken / rice / onion
cilantro / tomato / avocado / chayote

CRISPY CRAB CAKE SALAD

butter lettuce / green apple / grapefruit / red radish / jalapeño mustard dressing

COCHINITA PIBIL TACOS

yucatan pibil pork / pickled red onions / salsa verde

ENSALADA MEXICANA

crispy tostada / napa cabbage / pico de gallo
roasted corn / black bean / avocado vinaigrette

2ND COURSE - CHOICE OF:

CRISPY TOFU TACOS

cilantro tortillas / romaine lettuce / shiitake vinaigrette

MAYA HAMBURGER

chile toreado aioli / caramelized onions / monterrey cheese / tomato / lettuce

PAN SEARED POLLOCK FISH

chipotle mustard marinated / sautéed kale / sweet potato purée / red pepper sauce

MILANESA DE POLLO TORTA

crispy chicken milanese / tomato / avocado
oaxaca cheese / jalapeño pepper / caramelized onions

CHILAQUILES

corn tortilla / black bean / salsa verde / grilled chicken / crema fresca / cotija cheese

3RD COURSE - CHOICE OF:

COCONUT FLAN

SEASONAL SORBETS & ICE CREAMS

GUACAMOLE FESTIVAL

For a limited time, taste guacamoles inspired by different regions of Mexico, in addition to our signature creations:

TRADITIONAL 10

serrano / tomato / onion / cilantro

BACON 12

chicharron / pickled chile / cotija cheese

TUNA TARTARE 13

serrano / chipotle / sesame seed / wonton / jicama salad

SPICY CRAB 13

chipotle / lime / cilantro

BAJA 17

flavors from Baja, California

kiwi / jicama / strawberry / mango / mint / chile arbol / lime / sea salt

SUR 18

flavors from the South

grasshoppers / tomatillo / cotija cheese / onion / chile cascabel / cilantro / lime / sea salt

PACIFICO 17

flavors from the Pacific Coast

grilled beet / roasted walnut / queso fresco / diced orange / citrus - chipotle salt / lime

GUACAMOLE TOSTADA SAMPLER 16

a tasting of Baja, Sur & Pacifico

mini tostadas / habanero salsa / tomatillo salsa

ANTOJITOS

starters

QUESO FUNDIDO 8

melted mexican cheeses / warm tortillas / chile morita salsa
add chorizo for 1

TUNA CEVICHE 14

poblano pepper / agua chile / lime / yuzu / mango / cucumber / red onion / cilantro

ZUCCHINI FLOWER & POBLANO CHILE QUESADILLA 9

plantain masa turnover / oaxaca cheese / black bean purée / mango "salsita"

CHICKEN TAMAL 7

corn masa / shredded chicken / chipotle - tomato / avocado / crema fresca

MAS | \$5

sides

MEXICO CITY STYLE CORN ON THE COB

CARAMELIZED PLANTAINS chipotle butter / crema fresca

SOPAS Y ENSALADAS

soups & salads

ROASTED CORN SOUP 6

huitlacoche vinaigrette

ARUGULA SALAD 9

caramelized almonds / cranberry / chipotle balsamic / panela cheese
add chicken for 6

ENSALADA MEXICANA 12

crispy tostada / shredded chicken / napa cabbage / pico de gallo
roasted corn / black bean / avocado vinaigrette

ENCHILADAS

add rice & beans for 2

SHREDDED CHICKEN 12

tomatillo salsa / gouda / crema fresca / pickled chile

OAXACAN CHIHUAHUA CHEESE 12

crema fresca / lettuce / tomato-chile chipotle sauce

HUITLACOCHES & WILD MUSHROOM 12

roasted garlic / mexican ricotta cheese / roasted poblano chile sauce

TACOS

3 soft tortillas | add rice & black beans for 2

CHILORIO 12

guajillo-pasilla pork / shredded lettuce / black bean / mexican ricotta cheese

AL PASTOR 12

adobo pork / caramelized pineapple / onion / salsa verde

CHICKEN TINGA 12

chipotle-tomato chicken / pico de gallo / crema fresca / black bean

SMOKED BRISKET 12

creamy chile slaw / avocado / pickled onion

ESPECIALIDADES

chef's specials | add rice & beans for 2

CARNE ASADA 19

achiote marinated hanger steak / black bean / chile pulla sauce
cactus-green bean salad / bacon-wrapped jalapeño

PORK CARNITAS & ACHIOTE TENDERLOIN 15

achiote-bacon lentils / fingerling potato / radish sprouts salad

CHICKEN MOLE POBLANO 18

mole poblano / mexican rice / sautéed plantains / crema fresca

CHIPOTLE RUBBED PACIFIC SALMON 18

sweet potato purée / green beans / lacinto kale / avocado
salsa cruda / pineapple

COMBINACION

with rice & beans

PLATO MAYA 15

chicken tinga tamal / chicken enchilada / taco al pastor

VEGETARIAN 15

zucchini flower & poblano chile quesadilla / soup of the day / cheese enchilada

MARGARITAS | \$8

TRADITIONAL

agavales tequila blanco / fresh lime / agave nectar

YUCATÁN

don julio blanco / habaño / blood orange / chile pasilla rim

MAYA

agavales blanco / tamarind purée / citrus / chili piquín rim

SKINNY

avión blanco / lime / splenda

MERCADO

jalapeño infused agavales / passion fruit / hibiscus-rosemary foam

DE LA TEQUILERÍA

choice of riazul blanco -or- semental blanco

PEPINO

jalapeño infused agavales / cucumber / citrus / chili piquín rim

FLAVORED MARGARITA

choice of mango, strawberry, blood orange, passion
agavales tequila blanco / fresh lime / agave nectar