### **APPETIZERS**

<b>Holy Guacamole</b> (Table side Freshly mashed Hass avocado in a molcajete with cilantro, re	
onions, fresh lime juice, serrano pepper and salt) (Add cheese, bacon or grilled corn +1.99)	10.99
Mayan Ceviche (Shrimp marinated in citrus juices, red onions, cilantro, tomatoes, avocad	
serrano peppers and salted toasted plantains)	15.99
Cheese Dip (Melted oaxaca cheese with pickled jalapenos) (Upgrade it with chorizo, ground	
beef or beans +\$1.99)	8.99
Ceviche de Pulpo (Octopus marinated in citrus juices, red onions, cilantro, cucumber,	
avocado and serrano pepper)	17.99
<b>Guajillo Hongos</b> (Sautéed Mushrooms in garlic topped with our homemade guajillo sauce	10.99
Mayan Nachos (Nachos topped with beef and chicken, cheese dip, beans, lettuce, pico de	
gallo, guacamole, sour cream and pickled jalapenos)	13.99
<b>Empanadas</b> (Puff pastry discs filled with shredded beef or shredded chicken, served with	
our homemade guajillo sauce)	8.99
<b>Elote</b> (Mexican street Grilled corn topped with creamy sauce, cotija cheese, cilantro and tajin	
(Off the cob +1.50)	8.99
Bacon and Shrimp Skewer (Grilled shrimp wrapped in bacon and caramelised in sweet	
chipotle sauce)	14.99

## SOUPS & SALADS

Mayan Salad (Spring Mix, onions, cucumbers, tomatoes and avocado)	
(Premium filling - grilled steak, grilled chicken, shrimp or Swai fish +4.99)	8.
• <b>Taco Salad</b> (Edible taco bowl filling with lettuce, beans, rice, cheese, tomatoes and so	bur
cream) (Choice of Shredded chicken, shrededd beef, ground beef) (Premium filling - shr	imp,
steak or grill chicken +3.50)	11
• Quintana Roo Soup (Shrimp cooked in our homemade broth with mixed vegetable	es) <b>12</b>
• Mayan Tortilla Soup (Chicken broth with rice, tortillas, cheese, Shredded chicken a	and
avocado)	10

### **QUESADILLAS**

Served with Mexican rice and salad

Classic Quesadilla (Ground beef, pulled beef, pulled chicken)	13.
• Quesadilla Yucatan (Steak, Grilled Chicken, carnitas, al pastor or cho	rizo) <b>14.</b>
Tulum Quesadilla (Grill shrimp)	15.
<ul> <li>Veggie Quesadilla (Seasonal veggies)</li> </ul>	13.



### **MAYAN ENTREES**

	<b>Chuleta salteada</b> (2 Pork chops Sautéed with grilled onions, tomatoes and jalapenos.	
	Served with Mexican rice, refried beans and salad)	16.99
	Pollo Asado (Grilled chicken breast sautéed with grilled onions served with Mexican	
	Rice, refried beans and salad)	16.99
	Carne Asada (Grilled sirloin flap meat served with Mexican rice, refried beans, salad	
	and tortillas)	19.99
	Carnitas (Savory seasoned roasted pulled pork) (Served with Mexican rice, refried	
	beans, salad and tortillas)	16.9
	Filete Aborigen Maya (12 oz of select sirloin marinated in our mayan mezcal sauce,	
	served with Mexican rice and grilled vegetables, topped with shrededd cheese)	21.9
Mayan Milanesa (Breaded chicken breast topped with cheese dip) (Served with		
	cilantro rice, black beans, lettuce and avocado slices)	16.9
	Choripollo (Grilled chicken breast topped with Mexican chorizo and Monterrey cheese)	
	(Served with Mexican rice and refried beans)	17.9
•	<b>Tamales</b> (Two consisting corn dough filling with pork) (Served with Mexican rice and	
	refried beans)	14.9
•	Chiles Poblanos (Two poblano breaded peppers filling with your choice of: Monterrey	
	cheese, ground beef or shredded chicken) (Served with Mexican rice and refried beans)	15.9
	Flautas (Four fried corn taquitos, two beef and two chicken with cheese, lettuce, pico de	
	gallo, sour cream and guacamole)	14.9
	Tul'aakal (Pork chop, grilled chicken breast, grilled steak) (Served with rice, beans,	
	salad and tortillas)	20.9



## MEXICAN GRILL & MEZCALERÍA

### DE LA PARRILLA

All fajitas Sautéed with onions, tomatoes and bell peppers. Served with Mexican rice, refried beans, lettuce, pico de gallo, guacamole, sour cream and tortillas.

Steak Fajitas
Chicken Fajitas
Fajitas MIX (Steak and chicken)
Trio Fajitas (Steak, chicken and shrimp)
Fajitas Camarón (Gilled tender Shrimp)
<b>Veggie Fajitas</b> (Seasonal Veggies) (Served with cilantro rice, black beans and tortillas)
<b>Molcajete</b> (Grilled fajita steak, chicken, chorizo and shrimp with cheese, onions and
nopal cactus) (Served with rice, beans, salad and tortillas)
Mayan Parrillada (Seasoned steak, chicken, chorizo, carnitas and shrimp) (Served
with Mexican rice, refried beans, salad grilled elote and tortillas). Add Mezcal +1.99
ESPECIALES DEL MAR
Salmón en Salsa de Mezcal (Grilled salmon fillet served with cilantro rice, grilled

# Mahi fish (Mahi filet sautéed with garlic butter sauce, cilantro rice and avocado salad) Camarones al Ajillo (Grilled shrimp in our homemade garlic salsa) (Served with

18.99

16.99

18.99

16.99

19.99

cilantro rice, black beans and avocado salad)
 Pulpo Maya (Two Grilled octopus tentacles sautéed in guajillo sauce) (Served with elote and broccoli)

• Camarones a la Diabla (Grilled shrimp in our homemade chipotle salsa) (Served with

• Camarones al Mezcal (Mexican shrimp sautéed with a creamy mezcal sauce) (Served

### **ENCHILADAS**

veggies and our secret mezcal sauce)

with cilantro rice and avocado salad)

cilantro rice and avocado salad)

#### Served with Mexican rice and salad

Premium Filling: Steak, Grill chicken or Al pastor add 2,99

•	<b>Enchiladas Suizas</b> (Two pulled chicken corn rolls topped with homemade green sauce	
	and gratin cheese)	
	Enchiladas Rojas (Two pulled beef or ground beef corn rolls with homemade sauce	
	and shredded cheese)	
•	Enchiladas Mole (Two pulled chicken corn rolls topped with homemade Mole sauce	
	and cheese)	

• Enchiladas Mayas (Combination of 1 cheese, 1 pulled beef and 1 pulled chicken corn	
rolls topped with green sauce, ranchera sauce and cheese sauce)	13

• Enchiladas Rancheras (Two pulled pork corn rolls topped with homemade green	
sauce and shredded cheese)	13.99
• Enchiladas Los Cabos (Two Shrimp corn rolls topped with cheese sauce)	14.99

### TAQUERIA MAYA

#### DON'T ALLOW COMBINATIONS

#### FROM THE EARTH:

All orders of three tacos topped with cilantro and onions served with Mexican rice, refried beans and corn tortilla.

13
13
13
13
13
14

#### FROM SEA:

All orders of three tacos garnish with seafood sauce, cabbage, queso fresco and guacamole served with cilantro rice, black beans and flour tortilla.

• <u>Pescado</u>	1
• Camarón	1
• Pulpo	1
• Salmon	1
• Mahi Mahi	1

#### **COMBINATIONS**

All Combinations served with Mexican rice and refried beans.

• Pick 1	9.99
• Pick2	11.99
• Pick 3	13.99

Choice your items: Taco, Quesadilla, Burrito, Enchilada.

Choose your filling: Ground beef, pulled beef or pulled chicken.

Premium Filling: Shrimp, grilled steak, grilled chicken or Al pastor, +1.50 each

#### **VEGGIE COMBINATIONS**

All Combinations served with cilantro rice and black beans.

• Pick 1	8.99
• Pick2	10.99
• Pick 3	12.99

Choice your items: Taco, Quesadilla, Burrito, Enchilada.

Choose your filling: Grilled seasonal veggies, grilled corn, mushrooms or cheese.

# MEXICAN GRILL & MEZCALERÍA

Where every dish is a masterpiece. and every bite is a journey through the heart of Mexico's rich culinary heritage. Our menu is a carefully curated celebration of flavors. an invitation to savor the vibrant and diverse tastes of Mexico. From the sizzle of the grill to the magic of mezcal. each page of our menu tells a story of tradition. passion. and creativity. We believe in the art of freshly prepared food. and as a result. some of our menu selections may require a little extra time. typically around 30-40 minutes. We genuinely appreciate your patience and understanding in this regard. Join us on this gastronomic adventure and let your senses explore the very essence of Mexico.

iBuen provecho!

### **SABOR MAESTRO**

### **CULINARY SHOWMANSHIP AT YOUR TABLE**

Experience culinary magic as our skilled chefs bring your dish to life right before your eyes. Watch as flames dance. flavors meld. and smoky aromas enchant. making your dining experience at Cocina Maya truly remarkable. In the "Sabor Maestro" category. some dishes may take a extra time to ensure perfection. Availability may vary with seasons.

Thank you for choosing Cocina Maya Mexican Grill & Mezcaleria.



#### Tomahawk Zarandeado

(Witness the culinary flair as our chef expertly carves and finishes our "Tomahawk Zarandeado" right at your table. It's more than a meal; it's a visual and flavorful spectacle that elevates your dining experience.) (Served with Grilled red potatoes. mexican street corn. guacamole. sour cream. Pico de gallo and flour or corn`tortillas)



#### Mezcal-charred Trompito Al Pastor

35.99

(It's a tantalizing fusion of time-honored tradition and the spirited allure of mezcal. Watch as smoky mezcal flames dance around succulent marinated pork. creating a captivating fiesta for your palate. At Cocina Maya. we're all about crafting unforgettable moments in every bite.) (Served with 6 corn tortillas. fresh cilantro. red onions. guacamole. sour creams and pico de gallo)



#### • Queso Fundido Molcajeteado

14.99

(Table side melted and flambé Monterrey Cheese with

mezcal served in a volcanic stone) (Add mushrooms or chorizo +1.99)





### CHIMICHANGAS & BURRITOS

Classic Chimichanga (Ground beer, pulled beer of pulled Chicken) (served with M	CAICUIT
rice and salad)	
Chimichanga Maya (Grilled Steak, grilled chicken or grilled shrimp Sautéed with b	ell
peppers and onions) (Served Mexican rice and salad)	
Chimichanga Texana (Al pastor, Carnitas or Chorizo) (Served with Mexican rice ar	nd salad
Mayan Burrito (10 inches flour tortilla filling with ground beef, shredded beef or Sh	redded
Mayan Burrito (10 inches flour tortilla filling with ground beef, shredded beef or Sh Chicken, Mexican rice, refried beans, lettuce, pico de gallo and sour cream. Topped with	
Chicken, Mexican rice, refried beans, lettuce, pico de gallo and sour cream. Topped with	
Chicken, Mexican rice, refried beans, lettuce, pico de gallo and sour cream. Topped with salsa and cheese)	n red
Chicken, Mexican rice, refried beans, lettuce, pico de gallo and sour cream. Topped with salsa and cheese)  Premium Filling: Grilled steak, grilled chicken, al pastor, carnitas, Shrimp	n red
Chicken, Mexican rice, refried beans, lettuce, pico de gallo and sour cream. Topped with salsa and cheese)  Premium Filling: Grilled steak, grilled chicken, al pastor, carnitas, Shrimp  Burrito Mexicano (10 inches flour tortilla filling with grilled chicken, steak and choice flour tortilla filling with grille	rizo.

### SIDES

Rice	:
Beans	:
Fajita Salad	
Sweet Plantains	
Seasonal Veggies	
Fries	

### **MAYAN DESSERTS**

• Fried Ice cream	
• Flan	
• Churros	
• Tres Leches	
• Chocolate cake	
- Mayan cheesecake	

### **SOFT DRINKS**

Pepsi products	
Aguas Frescas (Horchata, tamarindo, pinapple and jamaica). No reffils	
San pellegrino sparkling water	
Sweet and unsweet ice tea	
Jarritos - Mexican Coke	
Apple juice and Orange juice	