

APPETIZERS

• Holy Guacamole (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
• Guajillo Hongos (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
• Queso Fundido Molcajeteado (Table side melted and flambé Monterrey Cheese with mezcal served in a volcanic stone) (Add mushrooms or chorizo +1,99)	14,99
• Empanadas (Puff pastry discs filled with shredded beef or shredded chicken, served with our homemade guajillo sauce)	8,99
• Elote (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)	8,99
• Taco Salad (Edible taco bowl filling with lettuce, beans, rice, cheese, tomatoes and sour cream) (Choice of Shredded chicken, shrededd beef, ground beef) (Premium filling - shrimp, steak or grill chicken +3,50)	11,99
• Quintana Roo Soup (Shrimp cooked in our homemade broth with mixed vegetables)	12,99
• Mayan Tortilla Soup (Chicken broth with rice, tortillas, cheese, Shredded chicken and avocado)	10,99

QUESADILLAS

Served with Mexican rice and salad	
• Classic Quesadilla (Ground beef, pulled beef, pulled chicken)	13,99
• Quesadilla Yucatan (Steak, Grilled Chicken, carnitas, al pastor or chorizo)	14,99
• Tulum Quesadilla (Grill shrimp)	15,99
• Veggie Quesadilla (Seasonal veggies)	13,99



MAYAN ENTREES

• Chuleta salteada (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)	16,99
• 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)	21,99
• Mayan Milanesa (Breaded chicken breast topped with cheese dip) (Served with cilantro rice, black beans, lettuce and avocado slices)	16,99
• Choripollo (Grilled chicken breast topped with Mexican chorizo and Monterrey cheese) (Served with Mexican rice and refried beans)	17,99
• Tamales (Two consisting corn dough filling with pork) (Served with Mexican rice and refried beans)	14,99
• 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)	15,99
• Flautas (Four fried corn taquitos, two beef and two chicken with cheese, lettuce, pico de gallo, sour cream and guacamole)	14,99
• Tul'aakal (Pork chop, grilled chicken breast, grilled steak) (Served with rice, beans, salad and tortillas)	20,99

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	18,99
• Chicken Fajitas	17,99
• Fajitas MIX (Steak and chicken)	19,99
• Trio Fajitas (Steak, chicken and shrimp)	20,99
• Fajitas Camarón (Gilled tender Shrimp)	20,99
• Veggie Fajitas (Seasonal Veggies) (Served with cilantro rice, black beans and tortillas)	16,99
• Molcajete (Grilled fajita steak, chicken, chorizo and shrimp with cheese, onions and nopal cactus) (Served with rice, beans, salad and tortillas)	27,99
• Mayan Parrillada (Seasoned steak, chicken, chorizo, carnitas and shrimp) (Served with Mexican rice, refried beans, salad grilled elote and tortillas). Add Mezcal +1,99	29,99

ESPECIALES DEL MAR

• Salmón en Salsa de Mezcal (Grilled salmon fillet served with cilantro rice, grilled veggies and our secret mezcal sauce)	18,99
• Camarones a la Diabla (Grilled shrimp in our homemade chipotle salsa) (Served with cilantro rice and avocado salad)	16,99
• Camarones al Mezcal (Mexican shrimp sautéed with a creamy mezcal sauce) (Served with cilantro rice and avocado salad)	18,99
• Mahi fish (Mahi filet sautéed with garlic butter sauce, cilantro rice and avocado salad)	18,99
• Camarones al Ajillo (Grilled shrimp in our homemade garlic salsa) (Served with cilantro rice, black beans and avocado salad)	16,99
• Pulpo Maya (Two Grilled octopus tentacles sautéed in guajillo sauce) (Served with elote and broccoli)	19,99

ENCHILADAS

Served with Mexican rice and salad	
Premium Filling: Steak, Grill chicken or Al pastor add 2,99	
• Enchiladas Suizas (Two pulled chicken corn rolls topped with homemade green sauce and gratin cheese)	12,99
• Enchiladas Rojas (Two pulled beef or ground beef corn rolls with homemade sauce and shredded cheese)	13,99
• Enchiladas Mole (Two pulled chicken corn rolls topped with homemade Mole sauce and cheese)	13,99
• Enchiladas Mayas (Combination of 1 cheese, 1 pulled beef and 1 pulled chicken corn rolls topped with green sauce, ranchera sauce and cheese sauce)	13,99
• 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