TACOS

3 tacos served with
fresh corn or flour tortillas.

UPGRADE TO JICAMA WRAP 2
ADD ONE SIDE 2.85

CALLE 19
Flame roasted al pastor and pineapple, served with scratch made tortillas, pineapple, habanero, pico and avocado salsa

BIRRIA 19
3 griddled queso tortillas with braised beef cilantro, onions with consomme and a norteña style salsa tatemada

EL REY 19
Confit beef suadero on scratch tortillas, served with micro-salad and black pepper oil

VERACRUZ 19
Blackened Mahi topped with cilantro crema, pineapple, habanero, pico and queso

OLLA 19
Confit Pork Scratch tortillas, Micro-salad rajitas and salsa verde

HUMO 19
In house smoked brisket topped with a mezcal tamarindo salsa and cilantro relish

RANCHO 19
Grilled Chipotle marinated chicken topped with queso, micro salad and chipotle crema

GUACAMOLE 9.75

All Guacamole made fresh to order
PICK THREE FOR 18

TRADITIONAL
Cilantro, tomato, jalapeño, citrus, onion

MODERNO
Pistachio, honeycomb, bee pollen, queso fresco & hot honey

MAR
Shrimp octopus, pico de gallo, chamoy-cocktail

TROPICAL
Charred mango, pineapple, habanero salad tajin

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

$3 PLATE SHARING CHARGE WILL BE ADDED FOR YOUR CONVENIENCE GROUPS OF 8 OR MORE
WILL HAVE AN 18% GRATUITY AUTOMATICALLY ADDED

APPETIZERS

CHORIZO-MODELO QUESO 14.75
Oaxaca cheese roasted with chorizo and reduced with modelo served with chicharones

MAYAN STREET CORN 10.30
Charred corn queso cotija, chipotle, crema cilantro, tajin and lime

DUCK EMPANADAS 16.90
Crispy empanadas filled with duck, bacon, and cheese served with a sweet tamarindo sauce

***RIBEYE AGUACHILE** 17.80
Quick seared rare ribeye topped with pickled onions, serranos, cucumber, avocado and black sauce

CHARBROILED TUÉTANO 16.90
Bone marrow, homemade masa boats topped with black bean purée, grilled beef bone, cilantro, onion and Chile de árbol salsa

***CHICHARRÓN DE RIBEYE** 17.80
Crispy ribeye, served over made to order guacamole, crumbled chicharrón, queso fresco, tomatillo salsa and habanero-onion salad

QUESO DIP 5.25

SALSA TRIO 8.80
3 styles of salsa served with chips and chicharrones

ENSALADAS Y SOPAS

MAYAN CHOP SALAD 12.43
Field greens topped with tortilla strips, avocado, tomato, red onion, sunflower seeds, queso fresco, bacon served with avocado ranch

LA NOCHE 12.43
Field greens, roasted beets, granny smith, apple orange supremes candied walnuts, queso fresco and jamaica vinaigrette

CAESAR SALAD 12.43
Romaine, tortilla strips, sunflower seeds, queso cotija, avocado and cilantro, caesar dressing

ADD TO ANY SALAD
GRILLED CHICKEN $ 3/ STEAK $5 / AHI TUNA $7

CHICKEN TORTILLA SOUP
Braised chicken and tomato consomme, tortilla strips, white onion, cilantro, radish and jalapeno on side

SMALL 7/ LARGE 9





SIDES

REGULAR 4
Arroz Verde
Frijoles Charros
Mixed Grilled Vegetables
Daily Hand Made Tortilla

PREMIUM 5
Plantains Con Mole
Chili Roasted Potatoes

MAYA

FINE FOOD AND TEQUILAS

LUNCH MENU

SERVED TILL 3PM

FLAUTAS DE POLLO 15.50
3 crispy flautas over a bed of greens topped with cumin crema, avocado, salsa micro salad and rice

CARNITAS BURRITO 15.50
Roast pork grilled onion and poblano strips topped with salsa verde queso fresco field greens and cherry radish served rice

MAHI SANDWICH 15.20
Cajun seared mahi filet served on brioche bun topped with horseradish crema, mango, pineapple, pico served with french fries

HAMBURGUESA 14.20
Certified Angus beef hamburger on brioche topped with pepper jack, guacamole, spicy pickled onion, lettuce and heirloom tomato, served with french fries

LUNCH CARNITAS 15.80
Mezcal and lager confit pork served with arroz verde or frijoles charros

CHOICE OF 2 TACOS 13.45
Any 2 signature tacos with one side

AL PASTOR 16
Grilled marinated pork, served with arroz verde, frijoles charros, fresh avocado and grilled pineapple, side of avocado salsa

LUNCH BOWLS & BURRITOS

All can be served as bowls with queso or wrapped as burritos with tomatillo salsa.

MAYA 14.75
Choice of carne asada or pollo asado, field greens, black beans, avocado, arroz verde, pico de gallo and cumin crema

OCEAN ISLE 15.60
Blackened shrimp, arroz verde, mango, pico de gallo, grilled veggies and chipotle crema

EMPERADOR 17.20
Grilled steak chicken, shrimp, onions and peppers, frijoles charros, arroz verde

KIDS MENU LUNCH/ DINNER 7.60

Served with juice

CHICKEN TENDERS
2 CHICKEN TACOS
KIDS CHEESE QUESADILLA

COLD BAR

CEVICHE CANCUN 22.60
Lime marinated shrimp, pico de gallo, cucumber avocado, salsa negra and chamoy cocktail

PULPO AGUACHILE 24.35
Tender octopus and shrimp tossed in Serrano water served with red onion, salad, cucumber and cilantro-oil

***PISTACHIO CRUSTED TUNA** 19.73
Ahi tuna coated in pistachios seared served on a mango mustard with mango pico

OYSTERS VERACRUZ MKT
1 dozen charbroiled oysters, served with cilantro chimichurri, chili de árbol butter, and chamoy cocktail salsa

***TUNA TOSTADAS** 16.70
Mini tostadas topped with guacamole, seared tuna, charred pineapple and cilantro

COCTEL CAMPECHANA 23.60
Seafood blend with pico de gallo, red onion, escabeche and avocado smothered in chamoy-Clamato cóctel sauce

MAYAN SEAFOOD PYRAMID 85
1 dozen charbroiled oysters, ½ pound cocktail shrimp, chilled octopus, shrimp and chefs specialty ceviche. Served with Mexican cocktail sauce pink mignonette crackers and chips

MAR

CAMARONES DIABLOS 26
Grilled head on prawns finished with onions and diablo sauce, served with grilled bread and rice

RIVIERA MAYA 37
Salmon filet, chipotle crabc ake enchilada and 1 shrimp brochette with market vegetables and rice

MAHI AL PASTOR 33
Achiote marinated Mahi grilled and served with pineapple, habanero, pico de gallo with roast vegetables and potatoes

FIG CHILI GLAZED SALMON 32
Grilled salmon filet glazed with a spicy fig and chili arbol glaze served with roasted vegetables

CRAB CAKES TULUM 29
Perfect blend of coastal flavors in 2 crab cakes with creamy chipotle salsa

LA PARRILLA

Chipotle-Ancho ash and smoked salt rubbed grilled over open mesquite flame

COSTILLAS DE RES 45
Whole rack of beef ribs, slow smoked and griddled, masa cake, mexican slaw and frijoles charros

MAR AND TIERRA 49
8oz filet, grilled u-10 shrimp all topped with a creamy chipotle crab meat sauce, served with roasted potatoes and market vegetable

***RIBEYE 14 OZ.** 38
Served with guajillo gravy, chili roasted potatoes and market vegetables

***CARNE ASADA AUTHENTIC** 28
Marinated skirt steak charred over hot coals, served with grilled onions and chiles toreados with a side of frijoles charros









SPECIALTY DISHES

BORREGO CON MOLE 29
Chile Marinated lamb chops grilled, served with mole poblano, plantains, sesame seeds and queso fresco side of rice

MEZCAL CARNITAS 27
Pork braised in a mix of mezcal, modelo spices and juice served with rice and frijoles charros

POLLO VERDE 27
¼ slow smoked chicken over roast market vegetables, potatoes and tomatillo salsa

ENCHILADAS MICHOACANAS 25
3 Tortillas fried in guajillo gravy topped with shredded chicken, queso fresco, and crema served with rice

CAMARONES AL AJILLO 26
Prawns sauteed in a garlic-tomato confit with onions and grilled bread

MOLE POBLANO 27
¼ slow smoked chicken covered with a rich mole poblano sauce, served with plantains and rice

ENCHILADAS MOLE 25
3 Shredded chicken enchiladas topped with mole poblano sauce, sesame seeds, queso fresco and crema with side of rice

ENCHILADAS DEL MAR 25
3 Crab-shrimp stuffed enchiladas with an aji amarillo salsa, red onion and queso fresco with side of rice





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