

# CASA MAYA

GRILL



AUTHENTIC MEXICAN CUISINE

## CRAVINGS

### QUESADILLAS 8.95

Soft flour tortillas stuffed with our special blend of cheeses

+ Spinach or veggies 9.95

+ Chicken, steak, chorizo or shrimp 10.95

### QUESADILLAS PIBIL 10.95

Soft flour tortillas are stuffed with our achioted-marinated pork and our special blend of cheeses

### GUACAMOLE AQ

Hass avocados blended to perfection and served with chips

### CORN SALSA 2.50

Our roasted corn blend is a light and tasty starter

### NACHOS 8.95

Corn tortilla chips dipped in our creamy black beans and topped with melted cheese and jalapeños

+ Grilled chicken, steak or chorizo 10.95

### PANUCHOS 10.95

Hand-made corn tortillas stuffed with black refried beans, topped with shredded Pibil chicken or pork, red pickled onions, and avocado

### TOSTADAS 10.95

Shredded beef, chicken or pork on two crispy tortillas with creamy black beans, lettuce, Mexican cheese, avocados, pickled jalapeños each with its specialty sauce

### SHRIMP TOSTADAS 12.95

Two crispy tortillas are topped with guacamole, lettuce, citrus-cooked shrimp and red onions

### CODZITOS 10.95

Rolled crispy tortillas smothered with Chipotle sauce, sour cream and your choice of shredded chicken, beef combo or poblano pepper strips and mexican cheese

### CODZITOS PIBIL 10.95

Crispy tortilla rolls stuffed with our roasted pork or chicken and smothered with our homemade Pibil sauce

### QUESO FUNDIDO 9.95

Melted Chihuahua™ cheese fondue with warm flour tortillas

+ Roasted poblano pepper strips, chorizo, spinach or veggies 11.95

### CASA MAYA SOUP 7.95

Light chicken broth with all white chicken, carrots, potatoes and corn on the cob

### TORTILLA SOUP 6.95

Savory tomato-based soup with a little kick of chipotle, crispy tortilla strips, cool sour cream and cheese

## FISH

Fresh fish cooked in lime juice with onions, tomatoes, jicama, cilantro and a touch of piquant yellow pepper sauce

12.95

## SHRIMP

Chopped shrimp is cooked in our citrus juice mix with onions, jicama and cilantro with a touch of our piquant yellow pepper sauce

12.95

## OCTOPUS

Octopus is cooked to perfect tenderness, then marinated in a secret citrus blend with red onions and jicama, truly amazing!

13.95

CEVICHESES



## GREENS

### CASA MAYA

Our signature fork salad with Romaine lettuce, tomatoes, avocados, blue & feta cheese blend and red onions drizzled with our basil vinaigrette

+ Grilled chicken or steak 11.95 + Grilled shrimp or fish 13.95

9.95

### UXMAL

Fresh baby spinach with chopped mangoes, avocados, beets, grilled red onions, roasted pumpkin seeds, and fresh Mexican cheese all tossed with our chipotle honey mustard dressing

+ Grilled chicken or steak 13.95 + Grilled shrimp or fish 15.95

11.95

## TACOS



### AL CARBON

Three grilled chicken or steak soft corn tortilla tacos seasoned in our special marinade

13.95

### MAYAN

Achiote-marinate pork with pickled red onions is best served with the three corn tortillas on the side

13.95

### POC CHUC

Sour orange and garlic marinated pork loin is joined by pickled onions and black beans served with corn tortillas

13.95

### SEAFOOD

Fresh fish and/or chopped shrimp cooked in our white wine sauce with tomatoes, onions and cilantro served with flour tortillas on the side

14.95

### AL PASTOR

Pork strips are marinated in pineapple juice and dried peppers, served with pineapple, cilantro and onions with corn tortillas, tangy and savory

13.95

### CRISPY TUNA

Expertly seasoned tuna is fried to crispy perfection, served with corn tortillas

17.95

### GOBERNADOR

Created for a demanding governor, chopped shrimp is cooked with diced poblanos, onions, tomatoes and cilantro, then served on a crispy corn tortilla with melted Chihuahua™ cheese, simply spectacular!

17.95

## SIZZLING DISHES

### FAJITAS

Sizzling platter of steak, chicken or both! with onions and peppers

15.95

### POC CHUC FAJITAS

Poc Chuc is a sour orange marinated pork loin fillet with red onions

15.95

### VEGETARIAN

Seasonal mix of vegetables are topped with melted cheese on a sizzling plate

13.95

### SEAFOOD FAJITAS

Grilled fish and/or shrimp sizzle with onions, peppers and tomatoes

17.95

## BURRITOS

<b>TULUM</b> Shredded chicken or beef smothered in our homemade tomato and roasted jalapeño adobo sauce	12.95
<b>CASA MAYA</b> Shredded chicken or beef in our Motul sauce of slow-stewed tomatoes, onions and peppers with melted cheese	12.95
<b>BOXITO</b> Shredded beef topped with our Roasted Pepper sauce with melted cheese	12.95
<b>PIBIL</b> Achiote-marinated pork, slowly roasted with melted cheese and pickled red onions	12.95
<b>PIPIAN VERDE</b> Lean chicken breast topped with our traditional Pumpkin Seed and Cilantro sauce with melted cheese	12.95
<b>MOLE ROJO</b> Our imported Mole Poblano Rojo sauce tops this chicken burrito with melted cheese	14.95
<b>VEGETARIAN</b> Seasonal mix of vegetables are topped with melted cheese	12.95
<b>FRIJOL</b> Our creamy beans take center stage with melted cheese	8.95

## ENCHILADAS

<b>BOXITO</b> Three soft corn tortillas with shredded beef topped with our Roasted Pepper sauce and melted cheese	14.95
<b>PIPIAN</b> Three soft corn tortillas stuffed with chicken or cheese and topped with our own Pumpkin Seed and Cilantro sauce and melted cheese	14.95
<b>VERDE</b> Three cheese or chicken soft corn tortillas with our house Green Cherry Tomato sauce and melted cheese	14.95
<b>SPINACH</b> Three soft corn tortillas stuffed with fresh spinach, cheese, avocado, Green Cherry Tomato sauce and melted cheese	14.95
<b>TULUM</b> Three soft corn tortillas filled with shredded chicken or beef with our Tulum sauce of tomato and roasted jalapeños with adobo and melted cheese	14.95
<b>MOLE ROJO</b> Three soft corn tortillas stuffed with chicken or cheese and topped with our imported Mole Rojo sauce and melted cheese	15.95

## FAVORITES

<b>POLLO A LA PARRILLA</b> Grilled chicken breast, grilled spring onions and a cheese enchilada with Chipotle sauce	15.95
<b>PESCADO TIKIN-XIC</b> Classic Mayan fresh fish delicacy seasoned with Annato paste and baked in a banana leaf, just like the ancients	21.95
<b>CARNE TAMPIQUEÑA</b> Grilled steak with grilled spring onions and a cheese and Chipotle sauce covered enchilada	16.95
<b>CARNE TULUM</b> Grilled steak or chicken topped with our Tulum sauce of tomato and roasted jalapeños with adobo and melted cheese	16.95
<b>CHILES RELLENOS</b> Grilled poblano peppers stuffed with seafood cooked in a light tomato sauce, rice and Chihuahua™ cheese on top	17.95
<b>PESCADO VERACRUZ</b> Fresh fish filet with a light tomato sauce flavored with capers, black olives, chopped shrimp, and cilantro	17.95
<b>GRILLED OCTOPUS</b> So tender and tasty it'll leave you wanting more!	21.95
<b>STEAK ON THE GRASS</b> Juicy steak over a bed of sautéed spinach, what's better than that?	21.95

## SARAH'S PICKS FOR THE KIDS



<b>QUESADILLAS</b> Our "grilled cheese" made with flour tortillas + Shredded chicken or beef 7.95	6.95
<b>CODZITOS</b> Rolled crispy tortilla stuffed with your choice of chicken or shredded beef, melted cheese on top, rice or beans on the side	6.95
<b>BURRITOS</b> Casa Maya style, just smaller, with your choice of beans, shredded chicken or beef	7.95
<b>TAQUITOS</b> Two soft flour tortillas with grilled chicken or steak, shredded cheese, rice and beans	8.95
<b>CARNITAS</b> Grilled chicken or steak with rice and beans	8.95

## SWEETS

<b>GUAVA CHEESECAKE</b> Homemade cheesecake and guava are blended together in perfect harmony, a must have!	5.95
<b>FLAN</b> Traditional Mexican vanilla custard made right here and drenched with caramel sauce	4.95
<b>XOCOLATL CAKE</b> Mexican chocolate and cinammon will satisfy even the most discriminating chocoholic	5.95

## SOFT DRINKS 2.00

Coke  
Diet Coke  
Sprite  
Orange Fanta  
Iced Tea  
Lemonade  
1/2 + 1/2  
Apple Juice  
Bottle Flat Water  
Bottle Sparkling Water

## ESPRESSO 3.00

## HOT BREWS 2.00

Tea  
Coffee