

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



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

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

ENCHILADAS

BOXITO Three soft corn tortillas with shredded beef topped with our Roasted Pepper sauce and melted cheese	14.95
PIPIAN Three soft corn tortillas stuffed with chicken or cheese and topped with our own Pumpkin Seed and Cilantro sauce and melted cheese	14.95
VERDE Three cheese or chicken soft corn tortillas with our house Green Cherry Tomato sauce and melted cheese	14.95
SPINACH Three soft corn tortillas stuffed with fresh spinach, cheese, avocado, Green Cherry Tomato sauce and melted cheese	14.95
TULUM 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
MOLE ROJO Three soft corn tortillas stuffed with chicken or cheese and topped with our imported Mole Rojo sauce and melted cheese	15.95

FAVORITES

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

SARAH'S PICKS FOR THE KIDS



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

SWEETS

GUAVA CHEESECAKE Homemade cheesecake and guava are blended together in perfect harmony, a must have!	5.95
FLAN Traditional Mexican vanilla custard made right here and drenched with caramel sauce	4.95
XOCOLATL CAKE 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