



CRAVINGS

QUESADILLAS Soft flour tortillas stuffed with our special blend of cheeses Add: Chicken or Chorizo 13.95 Shrimp 15.95 Steak 14.95 Veggies 12.95	11.95
QUESADILLAS PIBIL Soft flour tortillas are stuffed with our achiote marinated pork and our special blend of cheeses	14.50
GUACAMOLE Hass avocados blended to perfection and served with chips	AQ
CORN SALSA Our roasted corn blend is a light and tasty starter	5.95
MEXICAN STREET CORN topped with Cotija cheese, Mexican table cream and a sprinkling of dry chili peppers and sea salt	5.95
NACHOS Corn tortilla chips dipped in our creamy black beans and topped with melted cheese and jalapeños Add: Grilled chicken or chorizo 13.95 Steak 15.95	11.95
PANUCHOS Hand-made black bean corn tortillas topped with our black bean spread, shredded Pibil pork, red pickled onions, tomato and avocado	14.50
TOSTADAS Shredded beef, shredded chicken, or Pibil pork on two crispy tortillas with our black bean spread, lettuce, Mexican cheese, avocado, pickled jalapeños, each served with its specialty sauce	16.00
SHRIMP TOSTADAS Two crispy tortillas are topped with guacamole, lettuce, red onions and your choice of shrimp ceviche or grilled shrimp	16.50
CODZITOS Rolled crispy tortillas stuffed with your choice of shredded chicken with Tulum sauce, shredded beef with Boxito sauce, queso fresco/poblano strips with Verde sauce or a combination of all with a dollop of sour cream!	14.50
CODZITOS PIBIL Crispy tortilla rolls stuffed with our Pibil pork, topped with pickled red onions and sour cream	14.50
QUESO FUNDIDO Melted Chihuahua™ cheese fondue with warm flour tortillas Add: Roasted poblano pepper strips, spinach or veggies 14.50 Chorizo 15.50	13.50
CASA MAYA SOUP Light chicken broth with all white chicken, carrots, potatoes and corn on the cob	10.75
TORTILLA SOUP Savory tomato-based soup with a little kick of chipotle, crispy tortilla strips, cool sour cream and cheese Add: Shredded chicken \$11.50	9.50

CEVICHEs

FISH Fresh Wild Mahi, lime juice, onions, tomatoes, jicama, cilantro and a touch of piquant yellow pepper sauce are combined the moment the order is placed. It doesn't get fresher than this!	17.95
SHRIMP Shrimp, lime juice, onions, jicama, cilantro and our piquant yellow pepper sauce are mixed when you place your order	17.95
OCTOPUS Octopus is cooked to perfect tenderness, then marinated in a secret citrus blend with red onions and jicama, truly amazing!	19.50
TACOS	
AL CARBON Three grilled chicken soft corn tortilla tacos seasoned in our special marinade Steak 21.95	19.95
CAMPECHANOS Grilled steak and our house-made chorizo burst with flavor in this Mexican City favorite	21.95
MAYAN Achiote-marinade pork with pickled red onions is best served with the three corn tortillas on the side	19.50
PORK BELLY TACOS Crispy Pork Belly strips are topped with our radish garnish and our homemade Tamarind sauce on the side. Perfection.	19.50
POC CHUC Sour orange and garlic marinated pork loin is joined by pickled onions and black beans served with corn tortillas	19.50
SEAFOOD Fresh Wild Mahi and/or chopped shrimp cooked in our white wine sauce with tomatoes, onions and cilantro served with flour tortillas on the side	22.95
CRUNCHY MAHI TACOS Fresh Wild Mahi is seasoned with our secret Mexican spices and coated with Panko to create maximum crunchiness and is served with a side of Chipotle coleslaw	21.95
AL PASTOR Pork strips are marinated in pineapple juice and dried peppers, served with pineapple, cilantro and onions with corn tortillas, tangy and savory	19.50
CRISPY TUNA Expertly seasoned tuna is fried to crispy perfection, served with corn tortillas	22.95
GOBERNADOR Created specially for a governor's wife, chopped shrimp is cooked with diced poblanos, onions, tomatoes, and cilantro, then served on a crispy corn tortilla with melted Chihuahua™ cheese Add: Chorizo \$24.95	22.95

GREENS

CASA MAYA* 12.95
Our signature chopped salad with Romaine lettuce, tomatoes, avocados, blue & feta cheese blend and red onions drizzled with our basil vinaigrette
Add: Grilled chicken 13.95 Steak 15.95 Grilled shrimp or fish 15.95

UXMAL 14.95
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
Add: Grilled chicken 16.95 Steak 17.95 Grilled shrimp or fish 17.95

FAVORITES

POLLO A LA PARRILLA 20.35
Grilled chicken breast, grilled spring onions and a cheese enchilada with Chipotle sauce

CARNE TAMPIQUEÑA 21.95
Grilled steak with grilled spring onions and a cheese and Chipotle sauce covered enchilada

CARNE TULUM 23.95
Grilled steak or chicken topped with our Tulum sauce of tomato and roasted jalapeños with adobo and melted cheese

CHILES RELLENOS 25.25
Grilled poblano peppers stuffed with seafood cooked in a light tomato sauce, rice and Chihuahua™ cheese on top

PESCADO VERACRUZ 25.25
Fresh Wild Mahi filet with a light tomato sauce flavored with capers, black olives, chopped shrimp, and cilantro

GRILLED OCTOPUS 29.95
So tender and tasty it'll leave you wanting more!

STEAK ON THE GRASS 26.50
Juicy steak over a bed of sautéed spinach, what's better than that?

BURRITOS

TULUM 18.95
Shredded chicken or beef smothered in our homemade tomato and roasted jalapeño adobo sauce and melted cheese

CASA MAYA 17.95
Shredded chicken or beef in our Motul sauce of slow-stewed tomatoes, onions and peppers with melted cheese

BOXITO 18.95
Shredded beef topped with our Roasted Pepper sauce with melted cheese

PIBIL 18.25
Achiote-marinated pork, slowly roasted with melted cheese and pickled red onions

PIPIAN VERDE 18.95
Lean chicken breast topped with our traditional Pumpkin Seed and Cilantro sauce with melted cheese

MOLE ROJO 21.95
Our imported Mole Poblano Rojo sauce tops this chicken burrito with melted cheese

VEGETARIAN 16.95
Seasonal mix of vegetables are topped with melted cheese

FRIJOL 14.50
Our creamy beans take center stage with melted cheese

ENCHILADAS

BOXITO 19.50
Three soft corn tortillas with shredded beef topped with our Roasted Pepper sauce and melted cheese

PIPIAN 19.50
Three soft corn tortillas stuffed with chicken or cheese and topped with our own Pumpkin Seed and Cilantro sauce and melted cheese

VERDE 19.50
Three cheese or chicken soft corn tortillas with our house Green Cherry Tomato sauce and melted cheese

PIBIL 19.50
Three corn tortillas stuffed with our achiote marinated pork, melted cheese and pickled red onions

SPINACH 20.50
Three soft corn tortillas stuffed with fresh spinach, cheese, avocado, Green Cherry Tomato sauce and melted cheese

TULUM 19.50
Three soft corn tortillas filled with shredded chicken or beef with our Tulum sauce of tomato and roasted jalapeños with adobo and melted cheese

MOLE ROJO 21.95
Three soft corn tortillas stuffed with chicken or cheese and topped with our imported Mole Rojo sauce and queso fresco and chopped sweet onions

SIZZLING DISHES

FAJITAS 21.95
Sizzling platter of chicken with onions, peppers, rice and beans, avocado sauce and sour cream **Steak 22.95 Combo 22.95**

POC CHUC FAJITAS 21.95
Poc Chuc is a sour orange marinated pork loin fillet with red onions, rice and beans

VEGETARIAN 17.95
Seasonal mix of vegetables are topped with melted cheese on a sizzling plate, served with rice and beans, avocado sauce and sour cream

SEAFOOD FAJITAS 22.95
Grilled Wild Mahi and/or shrimp sizzle with onions, peppers, tomatoes, served with rice and beans

Add to any Sizzling Dish: lettuce, tomato, and cheese 5.95
All Sizzling Dish are served with your choice of corn or flour tortillas

HOUSE MADE SWEETS

FLAN 5.95

GUAVA CHEESECAKE 8.50

XOCOLATL CAKE 7.50