

Mayitas Entrees

11. Tacos w/Choice of Protein **\$3.50**
Served with handmade corn tortillas
Topped with cilantro and onions

12. Quesadillas w/Choice of Protein **\$13**
Comes with cheese, protein, a side of guacamole, a side of sour cream and side of pico de gallo

13. Burritos w/Choice of Protein **\$11**
Served with beans, rice, protein, cilantro and onions. Add pickled onions

14. Tortas w/Choice of Protein **\$15**
Comes with beans, cheese, protein topped with lettuce, tomatoes, pickled onions, avocado and cotija cheese served in butter/mayo coated telera bread

15. Tostadas w/Choice of Protein **\$7**
Served with beans, protein topped with lettuce, tomatoes, pickled onions, avocado topped with cotija cheese

16. Platillos w/Choice of Protein **\$16**
Served with 3 handmade corn tortillas a side of rice and beans

17. Nachos Sinaloenses **\$18**
w/Choice of Protein
Served with chips topped w/ beans, protein, white queso sauce, pico de gallo, guacamole, pickled onions, sour cream, cotija cheese then drizzled w/ crema mexicana

Handmade Tortillas
Fresh Ingredients

Mayitas Proteins

BISTEC

RANCHERO

A classic Mexican dish that features sliced beef steak, marinated with tomatoes, onions, green bell peppers and Mexican spices. The dish originated in the northern region of Mexico and is popular throughout the country.

BARBACOA

This traditional Mexican dish is made by slow-cooking beef with a blend of spices until it is tender and flavorful. Barbacoa is believed to have originated in pre-Hispanic times and was a popular dish among the indigenous people of Mexico. Come try our delicious barbacoa and experience the authentic flavors of Mexican cuisine.

CHILORIO

This savory and spicy dish is a specialty of the northern state of Sinaloa, Mexico. It is made by slow-cooking pork shoulder in a blend of aromatic spices and a flavorful mixture of chiles until it becomes soft and tender. The meat is then shredded and fried to perfection, giving it a crispy texture and a smoky taste that is sure to tantalize your taste buds. Try it today and experience the delicious flavors of traditional Sinaloense Mexican cuisine.

TINGA

Tinga is a Mexican stew-like dish made with shredded chicken in a smoky tomato-based sauce with chipotle chiles. It originated in Puebla and is served on tostadas or tortillas with fresh toppings. Our tinga is a bold and slightly spicy comfort food that is a beloved staple of Mexican cuisine. Try it today!

Mayitas Extras

- Pickled Onions Free • Cheese **\$1.50**
- Pico de Gallo **\$1** • Oaxaca Cheese **\$2**
- Sour Cream **\$1.50** • Beans **\$2**
- Guacamole **\$2.50** • Rice **\$2**

Estilo Sinaloense!

Mayitas Weekly Specials

1. MONDAY- Torta Monday

\$1 OFF ALL TORTAS ALL DAY

2. TUESDAY- Taco Tuesday
\$2.50 Each

3. WEDNESDAY- Burrito Wednesday

BUY 1 Get One 50% OFF

4. THURSDAY- Nacho Thursdays
\$16 Each

5. FRIDAY- Free Soda with Platillos
\$16 Each

Mayitas Drinks

18. Agua Fresca **\$5**
Horchata, Limon, Pepino y Chia, Jamaica
(subject to availability)

19. Soda (Can) **\$2.50**
Coca-cola, Squirt, Sprite, Diet Coke

20. Orange Juice **\$6**
Fresh Squeezed Orange Juice
(Breakfast Only)

21. Atole de Avena or Champurrado **\$4**
Thick and hot beverage made with oats, milk, water, cinnamon, and vanilla
(Breakfast Only)