



Dinner

SEAFOOD PAELLA

Saffron scented rice with fresh clams, mussels, chicken, scallops, chorizo, mahi, shrimp, calamari rings, and crab legs. simmered in our homemade seasoned broth.

38.99

Paella for two \$48.99

CORDERO ASADO

Full rack of New Zealand Spring Lamb char-grilled & topped with a chorizo & red onion glaze. Served with mashed potatoes and the fresh vegetable of the day.

MP

MARISCO A LA MAYA

Fresh Catch of the day, scallops, shrimp, calamari rings, and mussels sautéed in garlic white wine sauce served over a bed of rice.

MP

FRESH CATCH

Fresh Catch of the day with the chefs preparation

MP

HANGER STEAK

Hanger steak perfectly marinated & char-grilled paired with our homemade chimichurri sauce. Served with mashed potatoes, and the fresh vegetable of the day

34.99

Add Shrimp \$5.99

CARNE ASADA

Thin grilled skirt steak marinated in lime juice and seasonings. Served over rice & beans, topped with cilantro & red onions. Paired with plantains & red salsa.

28.99

COCHINITA PIBIL

Slow cooked pork with a unique sweet earthy aroma imparted by bitter oranges, achiote, charred garlic, and other spices. That earthiness is backed by the herbal aroma of the banana leaves its slow cooked in for several hours. Served with rice, beans, and plantains.

24.99

CHIPOTLE MAYA

Your choice of grilled chicken or shrimp sautéed in a creamy chipotle sauce. Served with rice and avocado.

Spice level 1/2/3

24.95

Mix chicken & shrimp for \$3

CARNITAS

Carnitas is Mexico's version of pulled pork. Tender and juicy on the inside. Deliciously crisp and golden on the edges. Orange juice and beer tenderizes the Carnitas. Served with rice, beans, and plantains

24.99

PESCADO EMPAPELADO

Fresh Catch and shrimp marinated in olive oil and white wine. Cooked with capers raisins, garlic, and fresh vegetables.

MP

CAMARONES AL GUAJILLO

Shrimp sautéed in a guajillo pepper sauce served over rice with spinach mushrooms, green olives, capers, onions, and peppers.

25.99

FAJITAS

Your choice of steak, shrimp or chicken sautéed with bell peppers and onions. Served with rice, bean, sour cream, and guacamole. Mix two or three proteins \$3.50 Corn or flour tortillas

25.95

QUESADILLAS

Spinach tortilla filled with Chihuahua cheese. Served with a side of salsa, sour cream and pico de gallo.

16.95

Add chicken, steak or shrimp \$5 Add avocado or mushrooms and spinach \$3

GREEN BURRITO

Rice, black beans, cheese, sautéed veggies and avocado wrapped in a spinach tortilla. Topped with red salsa and tahini dressing.

16.99

Add grilled chicken \$7.45 Add shrimp, steak or mahi \$8.45

**ADD A HOUSE SALAD TO ANY
ENTREE FOR \$5.50**

