



# MAYAN KITCHEN

## VEGAN & VEGETARIAN MENU

### APPETIZERS & TAPAS

#### YUCA FRITA \*

Fried cassava root wedges, served with our favorite Southwest Dip | 8

#### PLATANOS FRITOS \*\*

Fried sweet ripe plantains served with black beans | 7

#### QUESO DIP \*

Traditional white cheese sauce | 8

#### BEAN DIP \*

Refried black bean dip | 8

#### GUACAMOLE DIP \*

Freshly made | 8.50

### NACHOS

#### CHEESE NACHOS\*

Corn tortilla chips topped with white cheese sauce. Served with salsa, guacamole, sour cream, pico de gallo, jalapeños, and shredded jack cheese | 9

### SALADS

#### TACO SALAD \*

Lettuce, pico de gallo, black beans, corn tossed in lime vinaigrette, topped with shredded jack cheese, and avocado. Served in a tortilla shell | 11

#### AVOCADO SALAD \*\*

Diced avocado, tomatoes, red onion, and cilantro with lime juice | 10

#### CAESAR SALAD \*

Crisp Romaine hearts, croutons, and parmesan cheese | 9

#### BLACK BEAN & ROASTED CORN SALAD \*\*

Black beans, toasted corn, avocado, tomatoes, cilantro, red bell peppers, green onions, and lime vinaigrette. | 10

#### HOUSE SALAD \*

Fancy mixed greens, tomatoes, cucumbers, red onions, shredded jack cheese, fried tortilla strips, pine nuts, and ranch dressing | 11

### SIDES

BLACK BEANS | 3 \*\*

REFRIED BEANS | 3 \*

CILANTRO-LIME RICE | 2 \*\*

BLACK BEANS AND RICE | 3 \*\*

TORTILLAS | 1 \*\*

PLATANOS FRITOS | 5 \*

AVOCADO | 4 \*\*

GUACAMOLE | 4 \*

PICO DE GALLO | 2 \*\*

SIDE SALAD | 6 \*

CURTIDO ROJO | 3 \*\*

SALSA | 2 \*\*

\* VEGETARIAN | \*\* VEGAN

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## OTHER LATIN SPECIALTIES

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### VEGETABLE PEPIAN \*\*

Green beans, potatoes, spinach, mushrooms, zucchini, bell peppers, tomatoes, and onions cooked in our delicious family recipe pepian sauce. Served with cilantro-lime rice, and corn or flour tortillas | 13

### VEGETABLE FAJITAS \*\*

Spinach, mushrooms, zucchini, bell peppers, tomatoes, and onions served with black beans and cilantro-lime rice, guacamole, pico de gallo, jalapeños, and corn or flour tortillas | 14

### VEGETABLE QUESADILLA \*

Cooked with cheese, spinach, mushrooms, zucchini, bell peppers, tomatoes, and onions. Served with black beans and cilantro-lime rice, guacamole, lettuce, and tomatoes | 11

### VEGETABLE CHIMICHANGA \*

Cooked with spinach, mushrooms, zucchini, bell peppers, tomatoes, onions, fresh garlic, and special seasonings. Topped with white cheese sauce and served with black beans and cilantro-lime rice, lettuce, and tomatoes | 13

### VEGETABLE TACOS \*\*

Order of three. Mix of spinach, mushrooms, zucchini, bell peppers, tomatoes, and onion and served with black beans and cilantro-lime rice. Served on flour or corn tortillas | 9

### BLACK BEAN QUESADILLA \*

Served with black beans and cilantro-lime rice, guacamole, lettuce, and tomatoes | 9

### VEGETABLE BURGER \*

Veggie patty with cheddar jack cheese, avocado, lettuce, tomatoes, and jalapeño cilantro mayo. Served on a brioche bun with French fries | 11

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## DESSERTS

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### TRES LECHES \*

Light sponge cake soaked in a sweet milk mixture (evaporated, condensed and heavy cream), layered with whipped cream | 7

### PLATANOS FRITOS EN MOLE \*\*

Sweet fried ripe plantains in a family recipe chocolate mole sauce. Served warm | 7

### CHURROS \*\*

Fried pastry dough garnished with granulated sugar and cinnamon. Served warm | 6

### FLAN \*

Classic Central American dessert. Rich vanilla custard perfectly balanced with sweet caramel sauce | 7

### PASTEL DE CHOCOLATE \*

7 Layered chocolate cake | 6

### MOLLETE \*

Custard stuffed Guatemalan French toast poached in simple syrup | 5

### CHEESECAKE \*

New York style cheesecake served with fresh berries | 8

\* VEGETARIAN | \*\* VEGAN

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507 Broad Street,  
Chattanooga, TN 37405

# MAYAN KITCHEN

## KID'S MENU

### CHEESEBURGER | 8

6oz. Black Angus burger served with your choice of side

### CHICKEN FINGERS | 7

Made to order and served with your choice of side

### MAC & CHEESE | 6

ADD CHICKEN | 3

### KIDS TACOS | 6

Two Tacos. Choice of corn or flour tortillas, steak or chicken, and choice of side

### GRILLED SHRIMP | 8

Served with your choice of side

### KIDSCHEESE QUESADILLA | 5

Served with your choice of side. Add chicken or steak | 3

### GRILLED CHICKEN SANDWICH | 6.5

Served with your choice of side

### SIDES

French Fries

Rice

Refried Beans

Yuca Fries

Vegetables

AVAILABLE FOR DINE IN ONLY

CHILDREN 10 AND UNDER



**MAYAN  
KITCHEN**  
Latin Cuisine  
Tequila Bar



*Mayan Kitchen welcomes  
you to enjoy our Latin  
American traditions. We  
sincerely hope our authentic  
house-crafted flavors and  
enthusiastic hospitality will  
inspire you to become a  
regular part of our family.*

*Thank you for enjoying our food  
as much as we love making it!*

*- Mayan Kitchen*



**MAYAN  
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Tequila Bar

# Drink Menu

## From the Fountain | 3.00

(Free Refills)

Coke

Diet Coke

Coke Zero

Sprite

Dr. Pepper

Lemonade

Unsweet Tea

Sweet Tea

## Specialty Drinks | 3.50

(No Refills)

Horchata

(Contains Dairy Products)

Piña

(Pineapple Juice)

Jamaica

(Hibiscus Tea)

Limeade

(White Limeade)

Strawberry Lemonade

Mango Lemonade

Homemade Orange Soda

Homemade Passion Fruit Soda

## Other Drinks

(Free Refills)

Coffee | 2.75

Decaffeinated Coffee | 2.75

Hot Tea | 2.75

(No Refills)

Milk | 3.50

Chocolate Milk | 3.75

Orange Juice | 3.95

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as much as we love making it!*

*- Mayan Kitchen*

# Lunch Specials

**SERVED MONDAY- FRIDAY FROM 11AM TILL 3PM**

## **LA BALEADA**

Hondura's most famous street grub. A wheat flour tortilla, filled with a smear of mashed refried beans, scrambled eggs, chorizo, sliced avocado, "mantequilla blanca" (Central American style sour cream), and crumbled queso duro. Server with curtido rojo | 12

## **CARIBBEAN SHRIMP TACOS**

Adobo marinated peruvian shrimp, grilled and smothered with pineapple and jicama salsa, accompanied with our famous Charro beans. | 12

## **CHIPOTLE MANGO GLAZED SALMON SALAD**

Fancy mix greens, mango cubes, spicy jicama cubes, tomatoes, onions, cucumbers, pine nuts, mango-lime vinaigrette, and topped with chipotle mango glazed salmon. | 14

## **BISTEC ENCEBOLLADO**

Steak and onions, Rib-steak spiced with our flavorful and delicious homemade marinade, Prepared by order with a classic adobo-garlic rub. complimented with onions along with rice and mashed fried beans. | 13

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-Mayan Kitchen*

# Dinner Specials

## Shrimp Mac 'N' Cheese

Diced Jumbo Shrimp sautéed with red pepper, basil, onions, mushrooms, topped with a garlic wine cheese sauce, and accompanied with garlic cotija toast | 21

## New York Strip Steak

16oz. Black Angus Beef Strip Steak served with home-made roasted garlic and chive mashed potatoes topped with our classic peppered chorizo gravy | 23

## Broiled Atlantic Salmon

8oz. cut of fresh, wild-caught Atlantic Salmon served with home-made roasted garlic and chive mashed potatoes and sautéed vegetables | 24

## Ropa Vieja

Braised and shredded flank steak stewed in criolla sauce, tomatoes, onions, and peppers. Served with casamiento and sweet plantains | 18

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**MAYAN  
KITCHEN**  
Latin Cuisine  
Tequila Bar

# Desserts

## FLAN

Rich Vanilla Custard Dessert. Perfectly Balanced and Contrasted with a Clear Caramel Layer on Top | 7

## MOLLETE

Custard Stuffed Guatemalan-Style French Toast. Poached in Spiced Blue-Agave Syrup | 7

## CHURROS

Fried Pastry Dough with Cinnamon. Garnished with Granulated Sugar and Served Warm | 6

## PLATANOS FRITOS EN MOLE

Warm, Rich, and Sweet! Fried Ripe Plantains in Sweet Guatemalan-Style Mole (chocolate based) | 7

## BANANA RUMBA

Warm Serving of Banana Bread Pudding with Light Custard Cream Rum Sauce | 7

## PASTEL DE CHOCOLATE

Seven Delicious Layers of Chocolate Cake | 8

## TRES LECHES

Simplemente Delicioso! Sponge Cake Soaked in Three Different Kinds of Milk (evaporated, condensed, and heavy cream) | 7

## CHEESECAKE

New York-Style Cheesecake. Served with Fresh Berries | 8

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# Lunch Specials

**SERVED MONDAY-FRIDAY FROM 11AM TILL 3PM**

## **CUBAN SANDWICH**

Shredded pork, ham, Swiss cheese, pickles and spicy mustard, panini style on Cuban bread, served with French fries | 10.5

## **\*MAYAN BURGER**

8 oz Black Angus patty, chorizo, cheddar jack cheese, avocado, pico de gallo, lettuce, and jalapeño cilantro mayonnaise, served on a brioche bun with French fries | 11

## **CARIBBEAN MONTE CRISTO**

Ham, turkey, cheddar jack cheese, Swiss cheese, wrapped in a tortilla, coated with beer batter and deep fried, served with French fries and cilantro pesto mayonnaise | 11

## **\*FISH TACOS**

Order of three. Made with beer battered tilapia, topped with curtido (cabbage slaw), drizzled with Peruvian sauce, served on flour tortillas with French fries | 11

## **CHILE RELLENO**

Stuffed Poblano pepper with picadillo (shredded pork, potatoes, carrots, green beans and onions), topped with curtido rojo (cabbage and beet slaw), sliced red onion, queso fresco, red sauce and cilantro, served with rice | 10

## **BURRITO SPECIAL**

Brisket, pico de gallo, refried beans, rice, sour cream, guacamole and lettuce rolled in flour tortilla, topped with cheese sauce and salsa verde, served with lettuce & tomato salad | 10

## **TACOS AL PASTOR**

Order of three. Made with spit-grilled pork, topped with caramelized onion, pineapple, garnished with chopped cilantro and onion, served on corn tortillas and accompanied with charro beans | 11

## **POLLO LOCO**

Char-grilled chicken breast, topped with grilled bell peppers, onions and mushrooms, covered in white cheese sauce, served over rice | 11.5

## **BLACK BEAN & ROASTED CORN SALAD WITH CHICKEN**

Black beans, roasted corn, cubed avocado, tomatoes, cilantro, red bell peppers, green onion tossed in lime vinaigrette | 11

## **\*GRILLED TILAPIA & MANGO SALAD**

Fancy mixed greens, mango, jicama, avocado, tomatoes, and red onion, toasted pepitas and mango vinaigrette | 13

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS

MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MAYAN KITCHEN IS NOT RESPONSIBLE FOR LOST OR STOLEN PERSONAL PROPERTY. PARTIES OF SIX OR MORE MAY HAVE 18% GRATUITY ADDED TO THEIR CHECK. MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE TO ANYONE. SHOES AND SHIRTS ARE REQUIRED AT ALL TIMES IN ANY PART OF THE RESTAURANT. \*BECAUSE CONSUMPTION OF RAW OR UNDERCOOKED PRODUCTS CAN BE HARMFUL TO YOUR HEALTH. MAYAN KITCHEN COOKS ALL OF THE RAW BEEF PRODUCTS MEDIUM WELL TO WELL DONE UNLESS COSTUMER INFORMS THEIR SERVER OTHERWISE.



# \*APPETIZERS

## GARNACHAS (2)

Crispy corn masa patties topped with picadillo (shredded pork, potatoes, carrots, green beans, onions), served with refried black beans, queso fresco, lettuce, sour cream and salsa verde | 11

## QUESO FUNDIDO

Melted Monterrey and Oaxaca cheese, chorizo (traditional Latin American sausage) and Poblano peppers, served with flour tortillas | 10

## CALAMARES FRITOS

Fried calamari light and crisp.  
Served with garlic Dip | 11

## \* CEVICHE DE MARISCOS (SEAFOOD CEVICHE)

Guatemalan style with chopped shrimp, calamari, tilapia, cilantro, tomatoes, avocado and onions, marinated in lime juice | 12

## YUCA FRITA

Fried cassava root wedges served with our favorite yuca dip | 8

# \*TAPAS

## LONGANIZA BLANCA (2)

Guatemalan white sausage served with chojin (diced radishes, tomatoes, red onion, mint tossed in lime juice) garnished with pork cracklings and tortillas | 9

## CROQUETAS DE PICADILLO (3)

Deep fried pork hash croquets (shredded pork, potatoes, carrots, green beans, onions) served with house special dipping sauce | 8

## PLATANOS FRITOS

Fried sweet ripe plantains with sour cream and black bean dip | 7

## CHORIZO COLORADO (2)

Traditional Latin American pork sausage served with refried black beans, guacamole and tortillas | 9

## PUPUSAS (2)

Thick corn tortillas stuffed with a choice of filling. Served with curtido (cabbage slaw) and tomato basil sauce | 8

Chicharron (pork)

Frijol (black beans)

Queso fresco (latin cheese)

Mixtas (mix of pork, black bean and cheese)

# \*FAVORITE DIPS

SERVED WITH CORN TORTILLA CHIPS

## QUESO DIP

White cheese sauce | 8

## ANTIGUA DIP

Our white cheese sauce with a kick | 8

## GUACAMOLE DIP | 8.5

## THE MAYAN DIP

Steak, chorizo and chicken | 11

## STEAK & CHEESE DIP | 9

## CHORIZO AND CHEESE DIP | 10

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# \*SOUPS

## CHICKEN TORTILLA SOUP

Guatemalan-inspired soup made with a chicken-pepian base. It's served with a slice of avocado, then topped with crispy tortilla strips and sour cream. Cup | 4 • Bowl | 7

## CHARRO BEAN SOUP

A game changing combination of pinto beans, ham, bacon and chorizo submerged in a tasty broth full of flavor. Served with rice and garnished with cilantro and onions. Cup | 5 • Bowl | 8

## CALDO DE POLLO

A bowl of chicken broth with vegetables, served with rice, a quarter bone-in chicken, and all the traditional trimmings chopped onions, cilantro, lemon wedges and your choice of tortilla | 13

## CALDO DE RES

A bowl of beef broth made with beef shoulder and short ribs, carrots, potatoes, corn, cabbage, served with cilantro-lime rice, sliced avocado, diced onions, cilantro, and your choice of tortillas | 14

## POZOLE

(Traditional Mexican hearty soup)  
Pork and hominy light stew served with all the traditional trimmings (shredded lettuce, chopped radishes, red onions, lime wedges, spicy sauce and crispy corn tortillas) | 13

# \*SALADS

## \* TACO SALAD

Choice of steak or chicken  
Lettuce, pico de gallo, black beans, corn tossed in lime vinaigrette, topped with shredded cheese, sour cream and avocado. Served in a tortilla shell | 13

## \* CAESAR SALAD

Romaine lettuce hearts, croutons, and parmesan cheese | 9  
Add Chicken, Steak, or Shrimp | 6

## \* HOUSE SALAD

Fancy mixed greens, tomatoes, cucumbers, red onions, shredded cheddar jack cheese, fried tortilla strips, pine nuts and ranch dressing with Chicken | 13

## \* Steak or Shrimp | 15

## AVOCADO SALAD

Diced avocado, tomatoes, red onions and cilantro with lime juice | 10  
Add Chicken, Steak, or Shrimp | 6

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# \*STEAKS

## \* CHURRASCO AL CARBON

Char-grilled USDA CHOICE Skirt steak, served with chirmol (Guatemalan style salsa), refried black beans, rice, and tortillas, garnished with cambray onions | 18

## \* ARRACHERA

USDA CHOICE grilled Skirt steak served with Poblano pepper cheese sauce, rice, charro beans, and tortillas, garnished with cambray onion | 18

## \* RIB STEAK

USDA CHOICE 16oz Ribeye steak, served with roasted rosemary-garlic potatoes and seasonal sauteed vegetables | 26

## \* HANGER STEAK TIKAL

Black angus grilled Hanger steak, placed over sautéed onions, served with roasted rosemary-garlic potatoes, sautéed seasonal vegetables, charro beans, queso fresco and chimichuri sauce | 20

## \* PARILLADA CHAPINA FOR TWO

Char-grilled USDA CHOICE Skirt steak, longaniza,(Guatemalan white sausage), chorizo (traditional Latin American sausage), beef short ribs, chicken breast topped with cambray onions. Served with charro beans, rice and tortillas | 27

# \*CHICKEN

## POLLO EN CREMA

Pulled chicken cooked with potatoes and carrots, in a white cream sauce, served with rice and tortillas | 15

## POLLO ASADO

Charbroiled, marinated bone-in chicken, served with charro beans, lettuce, radish, tomato, and a salad | 15

## POLLO EN PEPIAN

Pulled chicken cooked with potatoes and green beans in our delicious family recipe pepian sauce, served with rice and tortillas | 14

## POLLO ADOBADO

Chicken breast marinated in adobo sauce, served with charro beans, rice, curtido rojo and tortillas | 14

## POLLO LOCO

Char-grilled chicken breast, topped with grilled bell peppers, onions and mushrooms, covered in white cheese sauce, served over rice | 14

## POLLO RELLENO

Chicken breast stuffed with picadillo (shredded pork, potatoes, carrots, green beans, onions) covered with recado sauce (our complex delicious tomato, chili and seeds base sauce), served with rice and curtido rojo (cabbage and beet slaw) | 15

# \*PORK

## CERDO ADOBADO

Marinated pork cutlet in adobo sauce, served with refried black beans, rice and tortillas | 13

## CERDO ENROLLADO

Pork cutlet stuffed with picadillo (shredded pork, potatoes, carrots, green beans, onions), topped with recado sauce (our complex delicious tomato, chili and seeds base sauce), served with rice and curtido rojo (cabbage and beet slaw) | 14

## COSTILLAS EN SALSA VERDE

Panfried fall off the bone pork ribs in a traditional verde sauce (tomatillo and peppers based sauce), served with rice and tortillas | 15

## MECHAS DE PUERCO

Cuban style pulled pork served with rice, black beans, curtido rojo (cabbage and beet slaw) and fried plantains | 15

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# \*SEAFOOD

## HUACHINANGO AL MOJO DE AJO

Pan fried red snapper filet with mojo de ajo sauce (fresh garlic, onions, tomatoes, jalapeño peppers and cilantro), served with rice and seasoned sautéed vegetables  
MARKET PRICE

## GRILLED TILAPIA with Mango Salsa

Mango, red bell peppers, red unions, jalapeños, cilantro and lime juice , served with rice | 16

## CAMARONES A LA DIABLA (8)

Jumbo shrimp in a spicy diablo sauce (tomato and hot pepper sauce), served with rice | 17

## CAMARONES EN CREMA OE AJO (8)

Jumbo shrimp in roasted garlic cream sauce, served with rice and sautéed vegetables | 17

## MARGARITA SHRIMP

8 Peruvian white shrimp sautéed in a creamy mojo and wine sauce, served over pasta | 23

# \*SIDE DISHES

BLACK BEANS AND RICE | 3

REFRIED BEANS | 3

CHARRO BEANS | 5

BLACK BEANS | 3

RICE | 2

AVOCADO | 4

CHICKEN BREAST | 6

GUACAMOLE | 4

PICADILLO | 4

\* FAJITA BEEF | 8

PICO DE GALLO | 2

CHEESE SAUCE | 3

CURTIDO ROJO | 3

PLATANOS FRITOS | 5

SALSA | 2

## OTHER SPECIALTIES

# \*FAJITAS

COOKED WITH ONIONS, BELL PEPPERS AND TOMATOES.  
SERVED WITH REFRIED BLACK BEANS AND RICE, GUACAMOLE, PICO DE GALLO, JALAPENO, CHEDDAR JACK CHEESE, SOUR CREAM AND FLOUR OR CORN TORTILLAS (4)

CHICKEN | 14

STEAK | 15

SHRIMP | 16

MAYAN | 17

WITH SHRIMP, STEAK AND CHICKEN

# \*NACHOS

CORN TORTILLA CHIPS, TOPPED WITH WHITE CHEESE SAUCE, SERVED WITH GUACAMOLE, SOUR CREAM, PICO DE GALLO, JALAPEÑOS AND SHREDDED CHEDDAR JACK CHEESE

BRISKET | 14

SHRIMP | 14

STEAK | 12

\* SHREDDED CHICKEN | 11

CHEESE | 10

DELUXE | 15

WITH SHRIMP, STEAK AND CHICKEN

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# OTHER SPECIALTIES

## \*CHIMICHANGAS

COOKED WITH ONIONS, TOMATOES, FRESH GARLIC AND SPECIAL SEASONINGS, TOPPED WITH WHITE CHEESE SAUCE, SERVED WITH REFRIED BLACK BEANS AND RICE, LETTUCE, TOMATOES AND SOUR CREAM

CHICKEN | 14

BRISKET | 15

SHRIMP | 17

PORK | 15

STEAK | 17

## \*QUESADILLAS

SERVED WITH REFRIED BLACK BEANS AND RICE, GUACAMOLE, LETTUCE, TOMATOES AND SOUR CREAM

Add grilled onions and peppers for | 2

CHICKEN | 10

BRISKET | 11

STEAK | 11

CHEESE | 7

QUESADILLA ESPECIAL | 13

SHRIMP | 16

## \*TACOS

SERVED WITH CHARRO BEANS, PICO DE GALLO, AND AVOCADO SALSA ON CORN OR FLOUR TORTILLAS. CHOICE OF: SHREDDED CHICKEN, AL CARBON (GRILLED STEAK), DESMECHADOS (SHREDDED PORK) OR BRISKET

ORDER OF THREE | 11

### HOUSE FAVORITES TACOS

ORDER OF THREE

AL PASTOR | 14

FISH | 12

SHRIMP | 13

## \*ENCHILADAS

SERVED WITH REFRIED BLACK BEANS AND RICE, LETTUCE, TOMATOES AND SOUR CREAM

### ROJAS (3)

Chicken enchiladas topped  
with ranchero sauce | 12

### CAMARON (2)

Shrimp enchiladas topped  
with lobster cream sauce  
and roasted corn | 14

### SUIZAS (3)

Chicken enchiladas topped with chefs  
special tomatillo cheese sauce | 12

### LANGOSTA (2)

Lobster enchilada topped  
with lobster cream sauce  
and roasted corn | 16

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