

NIBBLES

- Guacamole** **6.75**
Avocado smashed with Mexican oregano, red onion, coriander & tomato, served with warm tortilla chips
- Garlic Quesadillas** (*gfa*) **6**
Flour tortillas stuffed with roasted garlic & cheese
- Katsu Bomba** (*g*) **6.75**
Deep fried rice balls, flavoured with katsu sauce, topped with wasabi mayo & grated parmesan

VEGETABLES

- Cheesy Roasted Aubergine** **9.5**
Fire baked aubergine, topped with salsa mojo rojo, melted cheese, topped with watercress, crispy garlic & garlic dressing
- Mayan Mash** **7.5**
Roasted sweet potato mixed with black beans & chipotle, seasoned with nutmeg and white pepper, topped with fire roasted red peppers, lime crema & lime salt pumpkin seeds
- Mushroom Taco** (*g*) **9**
Tacos filled with pan fried mushrooms, garlic & herbs, topped with crispy onions & parmesan
- Katsu Cauliflower Steak** (*g*) **7.5**
Crispy panko crumbed cauliflower steak, served with cauliflower & quinoa rice, katsu curry sauce & crispy onion
- Verduras** (*n*) **7.5**
Pan fried tenderstem broccoli & sprouts, served with feta, toasted almonds & chimichurri
- Beetroot Ceviche** (*n*) **8**
Fire roasted beetroots thinly sliced with tarragon, orange, avocado, pickled radish, feta, pine nuts, & a citrus beetroot sauce
- Patatas Bravas** **9**
Layers & layers of crispy golden potato, slow cooked with garlic & thyme, finished with jalapeño salsa, roast garlic aioli, paprika potato crisps & parmesan
- Street Corn** **8.5**
Coal charred corn on the cob, topped with lime crema, parmesan, crispy corn & chipotle
- BBQ Carrot** (*n*) **7.5**
Fire roasted carrot with an Ancho romesco, feta, chimichurri & toasted hazelnuts
- Green Rice** **6.5**
Rice fried with coriander, carrots, peas, parsley, roasted garlic topped with crispy shallots

Maple Squash Parmesan Salad (n) **8.5**
Ribboned squash pickled in maple syrup and sherry vinegar, served with walnuts, goji berries, pumpkin seeds, pomegranate, pumpkin seed salsa, radicchio & parmesan

Flaca Fries **5**
Skinny cut 'skin on' fries, tossed in lemon & chilli salt, served with garlic mayo

DESSERT

Chocolate Chilli **7.5**
Chilli and dark chocolate pot, served with raspberries, cherries & chilli floss

----- COCKTAIL MENU -----

APERITIF

MAYA 75 **9.75**
Gin, elderflower liqueur, lemon juice, sugar syrup, grapefruit bitters, topped with prosecco

Sparkling Margarita **9.75**
Tequila, orange liqueur, lime juice, agave, topped with prosecco

Watermelon Spritz **9.75**
Vodka, watermelon tequila, fresh watermelon, lemon juice, sugar syrup, topped with prosecco

THE FAVOURITES

Passion Victim **10.5**
Vanilla vodka, Passoa, passionfruit puree, lime juice, pineapple juice, cranberry bitters, topped with prosecco

Ticket to Paradise **11.5**
Bourbon, dark rum, banana liqueur, lime juice, agave, pineapple juice, Angostura bitters & Ms. Better's miraculous foamer

Melon & Berries **11**
Sloe gin, pink gin, fresh watermelon, lime juice, agave, cranberry juice & cranberry bitters

LATIN AMERICAN

Pisco Sours **10**
Pisco, lime juice, sugar syrup, lime bitters & Ms. Better's miraculous foamer

Summer in Jalisco **10.5**
Tequila, elderflower liqueur, strawberry puree, lime juice & apple juice

Fire & Smoke	10.5
Mezcal, peach liqueur, fresh chilli, lime juice, agave, orange juice & hellfire bitters	
Tommy's Margarita	9.5
Tequila, lime juice & agave	
Stranded in Cuba	10.5
Dark rum, pineapple liqueur, lime juice, cinnamon syrup, orange juice & tiki bitters	
Tommy's Vacation	11
Mezcal, Ancho Reyes liqueur, fresh watermelon, lime juice, agave, cranberry juice	
Mexican Standoff	11.5
Tequila, mezcal, maraschino liqueur, lime juice, orgeat & maraschino syrup	
Caipirinha	9.5
Cachaça, fresh lime & brown sugar	

MAYA VAULT

Banana Fashioned	16
Diplomatico rum, banana liqueur, coconut syrup, chocolate bitters	
Oaxaca Old Fashioned	16
Illegal mezcal reposado, reposado tequila, agave, Angostura bitters	
Tiki Meets Agave	17
Reposado tequila, illegal mezcal reposado, banana liqueur, lime juice, orgeat & Angostura bitters	
Mexican in Manhattan	17
Añejo tequila, sweet vermouthe, maraschino liqueur & lavender bitters	

AFTER DINNER

Mexpresso Martini	10.5
Vanilla vodka, Mexican coffee liqueur, espresso & agave	
Apple Pie Tai	10.5
Dark rum, lemon juice, orgeat, cinnamon syrup, apple juice & Angostura bitters	

----- WINE MENU -----

WHITE

CASA

Pinot Grigio

5.5 | 7.5 | 22.5

Vizconde de Barrantes

Rias Baixas, Spain - Albarino

40

Coto de Gomariz

Ribeiro, Spain - Treixadura

45

ROSE

CASA

Pinot Blush

5.5 | 7.5 | 22.5

MAYA

Veneto, Italy - Pinot Grigio, Pinot Gris

7 | 9 | 26.5

Beronia

Rioja, Spain - Tempranillo

31.5

Whispering Angel

Côtes de Provence, France - Grenache, Cinsault, Rolle

55

RED

CASA

Merlot

5.5 | 7.5 | 22.5

Los Picos

Patagonia, Argentina - Malbec

30

Belle Glos

Santa Maria Valley, Chile - Pinot Noir

76.5

Cheval des Andes

Mendoza, Argentina - Malbec

125

SPARKLING

MAYA

Veneto, Italy - Prosecco NV

7.75 | 32.5

Heidsieck & Co

Champagne, France - Monopole Blue Top

55

Laurent-Perrier

Champagne, France - Cuvée Rosé NV

85

Perrier-Jouët

Champagne, France - Belle Epoque 2012

125

