



MAYA

LATIN INSPIRED CUISINE

PLATOS

WE RECOMMEND 4-6 DISHES FOR 2 PEOPLE SHARING
GROUPS OF 9 OR MORE HAVE TO ORDER A SET MENU

Hand-Cut Vegetable Crisps 45 DKK

With our homemade avocado-aioli (V- VEO)

Yuca Fries with Aioli85 DKK

Golden cassava fries with our signature aioli (V- VEO)

Grilled Corn Ribs..... 75 DKK

With Latin spices (mild), feta cheese & coriander (V- VEO - L)

Chicken Anticuchos 95 DKK

Peruvian skewers with Argentinian chimi-churri salsa

Nachos..... 95 DKK

Homemade corn tortilla chips, cheese, jalapeños with tomato salsa, coriander-lime cream & guacamole (V- VEO - L)

Add ons:

• **Chicken Mole** 55 DKK

Slow roasted chicken in the iconic Mexican sauce (N)

• **Seasonal Grilled Vegetables** 55 DKK

Quesadilla..... 85 DKK

Cheese filled tortilla, folded and seared with tomato salsa, coriander-lime cream & coriander (V- VEO - L - G)

• **Chicken Mole with corn** (N)

• **Seasonal Grilled Vegetables**

Shrimp Ceviche..... 115 DKK

In a coconut-kaffir sauce, with fresh mango, avocado and coriander (S)

Amazonian Salad with petite Burrata..... 115 DKK

Confit tomatoes, mango, avocado, basil-parmesan crunch & citric vinaigrette (V- VEO - L)

Pork Rib Bao..... 105 DKK

Boneless pork ribs marinated in Colombian BBQ sauce with chimi-churri salsa (G)

Water Ad libitum 25,- per person

V - Vegetarian | VE - Vegan | VEO - Vegan Option Available | F - Fish | G - Gluten | L - Lactose | N - Nuts | S - Shellfish

TACOS

House-made corn tortillas, naturally gluten-free and full of flavor

Crispy Tiger Shrimps ^(S)

With our signature aioli, pico de Gallo sauce & coriander

Chicken Mole ^(N)

Slow roasted in the iconic Mexican sauce & coriander

Pork Rib

Boneless pork ribs marinated in Colombian BBQ sauce & coriander

Crispy Sweet Potato & Mushroom ^(V- VEO)

With avocado-aioli sauce & coriander

1 Taco of your choice 75 DKK

2 Tacos of your choice 120 DKK

3 Tacos of your choice 170 DKK

4 Tacos of your choice 220 DKK

TOSTADAS

Crispy corn tortilla layered with smashed avocado

Teriyaki-Glazed Salmon 115 DKK

With spicy-aioli, cream cheese & crispy sesame ^(F)

Chicken Mole 115 DKK

In the iconic Mexican sauce with our signature aioli, cream cheese & coriander ^(N)

Golden Sweet Potato Bites 105 DKK

With salsa fresca, cream cheese, smoked spices & coriander ^(V- VEO)

FUEGO & SABOR

Chef's Generosity Dishes

Fire-Grilled Brazilian Beef (300g) 230 DKK

A cut of Brazilian strip loin, served hot on the skillet with grilled seasonal vegetables, Argentinian chimichurri sauce & our signature aioli

Grilled Chicken Skillet (300g) 220 DKK

Served hot on the skillet with grilled seasonal vegetables, Argentinian chimichurri & our signature aioli

Slow Braised Pork ribs (350g) 220 DKK

Boneless pork ribs marinated in Colombian BBQ sauce, served hot on the skillet with grilled seasonal vegetables, Argentinian chimichurri & our signature aioli

EXTRAS / SIDES

House Guacamole ^(VE) 40 DKK

Signature Aioli ^(V) 35 DKK

Chimi-Churri sauce ^(VE) 35 DKK

Hot Sauces ^(VE) 35 DKK

Grilled Padron Peppers ^(VE) 65 DKK

Seasonal Grilled Vegetables ^(VE) 65 DKK

DESSERTS

Passion Fruit-Mango Cheesecake 75 DKK

Silky, tangy & tropical ^(L)

Chocolate Mousse Trifle 75 DKK

Layered with seasonal fruit & biscuit crumble ^(L)

(contains alcohol)

Home-made Ice Creams & Sorbets 55 DKK

Ask your waiter for selection

Water Ad libitum 25,- per person

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