



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

Homemade corn tortillas, naturally gluten-free and full of flavor

Crispy Tiger Shrimps (S) in a maracuja chilli glaze, mango aioli & 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

Smoked Tofu (N) marinated in black garlic, macha sauce, sesame, pumpkin seeds & 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 & coriander (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 chimi-churri sauce & our signature aioli

Grilled Chicken Skillet (300g) 220 DKK

Served hot on the skillet with grilled seasonal vegetables, Argentinian chimi-churri & 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 chimi-churri & 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

Grilled Tofu in Black Garlic 40 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

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