



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

**Totopos with Guacamole** ..... 55 DKK

Homemade corn tortilla chips (V-VEO)

**Handcut Fries** ..... 80 DKK

With Huacatay aioli (V-VEO)

**Grilled Corn Ribs** ..... 75 DKK

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

**Chicken Anticuchos** ..... 95 DKK

Peruvian skewers with Argentinian chimichurri salsa

**Nachos with Guacamole** ..... 95 DKK

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

Add on: ..... + 55 DKK

- **Chicken Mole** Slow roasted chicken in the iconic Mexican sauce (N)
- **Seasonal Grilled Vegetables**
- **Al Pastor** slow roasted pork belly with pineapple-passion fruit salsa & chili oil

**Quesadilla** ..... 80 DKK

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

Add on: ..... + 45 DKK

- **Chicken Mole** Slow roasted chicken in the iconic Mexican sauce (N)
- **Seasonal Grilled Vegetables**
- **Al Pastor** slow roasted pork belly with pineapple-passion fruit salsa & chili oil

**Shrimp Ceviche** ..... 115 DKK

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

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

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

**Al Pastor Bao** ..... 105 DKK

Slow roasted pork belly with pineapple-passion fruit salsa & chili oil (G)

Unlimited Water 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

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

**Chicken Mole** (N) slow roasted in the iconic Mexican sauce & coriander

**Al Pastor** slow roasted pork belly with pineapple-passion fruit salsa & chili oil

**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 ..... 130 DKK

3 Tacos of your choice ..... 170 DKK

4 Tacos of your choice ..... 220 DKK

# TOSTADAS

Crispy corn tortilla layered with smashed avocado

**Raw 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)** ..... 245 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)** ..... 235 DKK  
Served hot on the skillet with grilled seasonal vegetables, Argentinian chimichurri & our signature aioli

**Lamb Rack Chops Skillet (350g)** ..... 245 DKK  
Marinated in black garlic, 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

Chimichurri 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 (VE) ..... 40 DKK

## DESSERTS

**Lime Curd Tart** ..... 75 DKK

Shortbread crust with a hint of coriander (L)

**Banoffee with Dulce de Leche** ..... 75 DKK

Biscuit crumble & banana mousse (L)

**Home-made Ice Creams & Sorbets** ..... 55 DKK

Ask your waiter for selection

Unlimited Water 25,- per person

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