



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) 265 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) 255 DKK

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

Lamb Rack Chops Skillet (350g) 265 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

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



OUTDOOR PLATOS

WE RECOMMEND 4-6 DISHES FOR 2 PEOPLE SHARING

Grilled Corn Ribs..... 75 DKK
With Latin spices (mild), feta cheese (V- VEO - L)

Hand Cut Fries..... 80 DKK
With Huacatay aioli (V - VEO)

Grilled Padron Peppers (VE)..... 65 DKK

Totopos with Guacamole..... 55 DKK
Homemade corn tortilla chips (V- VEO)

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



OUTDOOR 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

FOR FRIENDS & FAMILY (Sharing for 4 People)

Includes a basket of hand cut fries or soft corn tortillas, grilled seasonal vegetables, Argentinian chimi-churri & our signature aioli

• Chicken..... 890 DKK

• Lamb, Beef or Mixed 920 DKK

NB: The beef is always medium roasted

TOSTADAS

Crispy corn tortilla layered with smashed avocado

Raw Teriyaki-Glazed Salmon..... 115 DKK

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

Chicken Mole..... 115 DKK

With our signature aioli, cream cheese and the iconic Mexican sauce (N)

Golden Sweet Potato Bites 105 DKK

With salsa fresca, cream cheese and smoked spices (V- VEO)

Crispy Tiger Shrimps..... 115 DKK

Maracuja chili glazed, with mango aioli & coriander (S)