

VIVA EL MAYA

(314) 781 4774

+ APERITIVOS +

GUACAMOLE *Mexico*

A generous portion of hand mixed, chunky guacamole with fresh avocado, roma tomato, garlic and lime; served with our corn tortilla chips.

\$5.95

CALAMARES *Atlantic Rim*

Calamari lightly breaded and flash fried; served with your choice of sauce: Criollo Glaze OR Chimichurri dip.

Lunch \$6.95 Dinner \$8.95

EMPANADAS DE PLÁTANOS Y CHORIZO

Cuba

One/Two flaky pastry dough turnover(s) stuffed with plantains, chorizo, Chihuahua cheese, red pepper and green onion; fried and served atop a pool of our black bean soup and topped with sour cream and cilantro.

Lunch \$4.95 Dinner \$8.95

MAYAN FRIES *Mexico*

Seasoned potato wedges topped with melted Chihuahua cheese, refried beans and corn.

Lunch \$5.95 Dinner \$6.95

TORTILLA DE CANGREJO *Atlantic rim*

Our version of a crab cake served on top of chipotle cream sauce and topped with nopalitos cactus.

Dinner only \$8.95

OYSTER NACHOS *Caribbean*

Four oysters breaded in cornmeal, flash fried and served on a flour tortilla chip with melted Chihuahua and Cotija cheese, with a side of black bean corn salsa, chipotle sour cream and guacamole.

Lunch \$6.95 Dinner \$8.95

+ SOPAS Y ENSALADAS +

SOPA DE FRIJOLES NEGROS *Broad Latin Roots*

A hearty and spicy black bean and chorizo sausage soup; served with white rice.

Cup \$3.95 Bowl \$5.95

SOPA DE TORTILLA *Mexico*

Tomato, onion, and chipotle pepper broth with hints of dried guajillo, ancho, and pasilla peppers; served with corn tortilla strips, sour cream, and cilantro.

Cup \$3.95 Bowl \$5.95

ENSALADA DE ACEITUNA *Spain*

Manzanilla and Kalamata olives marinated with julienne red onions in red wine vinaigrette.

\$3.95

ENSALADA DE LA CASA *Spain*

Mixed greens, artichoke hearts, roasted red pepper, Kalamata olives, cotija cheese, green onion; tossed in our sherry vinaigrette.

Small \$4.45 Large \$6.95

LECHUGA ASAD *Mexico*

One half head of Romaine lettuce marinated in Schafly's Oatmeal Stout and garlic and then grilled. Topped with Chihuahua cheese, creamy Criollo dressing, and your choice of roasted chicken or sautéed beef tenderloin.

Lunch \$5.95 Dinner \$7.95

Add Chicken \$8.95 Add Beef \$9.95

+ PLATOS FUERTES +

TACOS DE PESCADO *Baja, Mexico*

Two (Lunch)/Three (Dinner) soft flour tortillas filled with fried filet of sole, guacamole and mixed greens tossed in a citrus vinaigrette; served with saffron rice.

Lunch \$8.95 Dinner \$15.95

POLLO O DORADO CON PLÁTANO

CAMULEAN *Honduras*

From the Mayan tradition, this dish is your choice of a chicken breast lightly floured and fried OR a pan seared 8 oz. Mahi Mahi filet finished in a sauce of tomato, green bell pepper, onion, Serrano and habenero peppers thickened with corn meal; served with fried plantain over white rice.

Dinner only \$16.95 / \$17.95

POLLO EN PEPIÁN DULCE *Guatemala*

An authentic Mayan dish of grilled chicken breast (halved at Lunch) topped with a sauce of ground pepitas and sesame seeds, red bell peppers, tomatoes, onions and garlic stewed in a bitter orange and cinnamon infused chicken broth. Served with white rice, grilled asparagus and garnished with roasted almonds slices and Pisco bloomed raisins.

Lunch \$8.95 Dinner \$16.95

CERDO EN CHILE VERDE *Mexico*

Chunks of pork cooked slowly with tomatillo, nopalitos cactus, Serrano pepper and oregano; served over white rice.

Lunch \$8.95 Dinner \$15.95

PUERCO CON CAFÉ Y CHILE MARRÓN

Cuba

Slices of pork loin rubbed with coffee, chiles, and brown sugar and grilled; topped with our black bean and corn salsa; served with white rice and grilled asparagus.

Dinner only \$15.95

CHAYOTE RELLENOS *Costa Rica*

A vegan dish of chayote squash stuffed with artichoke hearts, green onions, fire roasted bell peppers and thyme on a bed of tomato-orange sauce and topped with pepitas and achiote; served with white rice and our Mayan Corn.

Lunch \$7.95 Dinner \$14.95

SANGRE DE TORO BEEF BRISKET *Argentina*

Slices of beef brisket, slowly braised in red wine and spices, topped with pico de gallo and served with Moros y Cristianos and Mayan Corn.

Dinner only \$16.95

SALMON A LA VERACRUZANA *Mexico*

One 8 oz. Salmon filet grilled, served over Spanish rice and topped with our Veracruzana sauce; green olive, caper, tomato, oregano, caramelized onion, garlic, and pickled jalapeno.

Dinner only \$17.95

AJI DE GALLINA / AJI DE CAMARONES

Peru

A grilled chicken breast or eight large shrimp covered in spicy ancho, habanero and citrus cream sauce. Served with saffron and garnished with slices of hard-boiled egg, kalamata olive and slivered almond.

Dinner only \$16.95 /\$17.95

CARNE ASADA CON CHIMICHURRI

Argentina

8 oz. of grilled seasoned flank steak, sautéed with sliced yellow onions, green and red bell peppers, finished with our chimichurri sauce and served over white rice.

Dinner only \$14.95

+ PLATOS SENCILLOS +

ENCHILADAS *Mexico*

One (Lunch)/Two (Dinner) corn tortillas filled with chipotle studded cream cheese, Chihuahua cheese, and onions; topped with a puree of ancho, pasilla, guajilla and cashew; baked and served with saffron rice, lettuce, and tomato.

Lunch \$6.95 Dinner \$11.95

Add Roasted Chicken or Beef Brisket:

Lunch \$7.95 Dinner \$13.95

CHIMICHANGO *Broad Latin Roots*

A fried flour tortilla topped with refried beans, Chihuahua cheese, and your choice of roasted chicken OR ground beef, baked and topped with lettuce and tomato. Served with saffron rice.

Lunch \$8.95 Dinner \$10.95

TACOS *Broad Latin Roots*

Two/Three tacos filled with lettuce, tomato, and Chihuahua cheese. You choose corn OR flour tortillas AND roasted chicken OR ground beef; served with refried beans topped with Chihuahua cheese.

Lunch \$7.95 Dinner \$9.95

QUESADILLA DE HUITLACOCHÉ *Mexico*

A griddled flour tortilla stuffed with Pablano Chile, onion, garlic, tomato, huitlacoche, cilantro and Chihuahua cheese. Served with saffron rice.

Lunch \$7.95 Dinner \$11.95

Add Chicken: Lunch \$8.95 Dinner \$13.95

Add Shrimp: Lunch \$9.95 Dinner \$15.95

QUESADILLA DE FLOR DE CALABAZA

Mexico

A griddled flour tortilla stuffed with Chihuahua cheese, zucchini squash blossoms, baby spinach and chopped cilantro; served with saffron rice.

Lunch \$7.95 Dinner \$11.95

Add Chicken: Lunch \$8.95 Dinner \$13.95

Add Shrimp: Lunch \$9.95 Dinner \$15.95

+ POSTRÉ +

FLAN

Our version of the traditional Spanish Custard

\$3.95