



Soups & Salads

Mayan Clam Chowder Cup 6 Bowl 9 Bread Bowl 11

Mayan Salad, lettuce, jicama, roasted beets, citrus, pumpkin seeds, queso fresco, chipotle-honey vinaigrette 9 **Add Chicken Breast** 5 **Rock Cod** 7 **Achiote Chicken** 4

Romaine Caesar Salad, croutons, flash-fried capers, Italian parsley, asiago cheese, anchovy 8
Add Chicken Breast 5 **Rock Cod** 7 **Achiote Chicken** 4

Tapas

Dungeness Crab & Rock Cod Cakes, oven sautéed cabbage & corn, drizzled with green onion coulis chipotle-lemon aioli 14

Crispy Calamari Rings & Tentacles, flash-fried with Mayan spice, chipotle-lemon aioli 13

Panucho, one pan-fried corn tortilla filled with black bean puree, pulled achiote chicken, lettuce, tomato, pickled onion, jalapenos, guacamole 8

BBQ Pork Pibil Sliders, lettuce, tomato, pickled onion, jalapeño, homemade chili-lime potato chips 13

New York Steak Kabobs, chimichurri sauce, homemade chili-lime potato chips 13

Zucchini, lightly breaded, deep fried, tomato-basil reduction, asiago & queso fresco 9

Grilled Mayan Sweet White Corn, lime, salt, cayenne pepper, smoked paprika, asiago & queso fresco 9

Papatzul (Mayan Dip), fire roasted tomatoes, ground butternut squash seeds, green onions, cilantro, queso fresco, touch of habanero, tortilla chips 10

Empanadas, chicken & cheese, pickled onions, tomato-basil reduction, cilantro, queso fresco 11

Salbutes, flash-fried homemade Masa tortilla, lettuce, tomato, guacamole, pickled onion, queso fresco

Choice of Achiote Chicken or Bay Shrimp 11

Arancini, 3 lemon risotto balls filled with mozzarella & Italian spices, with tomato-basil reduction & queso fresco 11

Tapa Trio, 1 Empanada, 1 Arancini, 1 Salbute 13

Please let your server know if you have any food allergies



Entrees

Braised Pork Osso Bucco, seasoned in Mayan spices, slowly braised, with garlic cheese mashed potatoes & ragout of vegetables 25

Grilled Pock Chuc, pork loin marinated in sour orange, lemon, achiote & garlic, with fire roasted onions & cilantro, homemade corn tortillas, rice & beans 17

Fish & Chips, touch of Cajun spices, chili-lime crispy fries, Mayan slaw 14

Fresh Crispy Cod Tacos, lightly breaded, homemade corn tortillas, Mayan slaw, cilantro, guacamole, salsa, verde sauce, sour cream, served open-faced with rice & beans 14

Panuchos, pan-fried corn tortillas filled with black bean puree, pulled achiote chicken, lettuce, tomato, pickled onion, jalapenos, guacamole, rice & beans 15

Chicken Fajitas, sautéed onions, bell & pasilla peppers, rice, beans & all the trimmings on the side, flour tortillas 17

Pork Tamales, steamed in banana leaves, red & verde sauce, queso fresco, salsa, lettuce, pickled onions, rice & beans 15

Torta of Cochinito Pibil, grilled Telera bread with traditional oven baked pork, tomato, lettuce, pickled onion, jalapeño, guacamole, homemade chili-lime potato chips 12 **Add Cheese 1**

Chicken Chile Verde Enchiladas, jack & cheddar cheese, achiote chicken, onions, lettuce, verde sauce, guacamole, cilantro, queso fresco, rice & beans 14

Mayan Burger, natural ground chuck seasoned in Mayan spices, trimmings on side, chili- lime crispy fries 13

Add Cheese 1 Add Bacon 2

Herb-Marinated New York Kabobs, served with mashed potatoes, vegetables, chimichurri sauce 19

Tex-Mex Nachos, corn tortillas, jack & cheddar cheese, beans, guacamole, salsa, jalapeño, verde sauce, olives, green onion, sour cream 12 **Add Chicken, Pork or Blackened Ground Chuck 4**

Yucatecan Wet Burrito, rice, black beans, cheese, pickled onions, lettuce, sour cream, guacamole, salsa, verde sauce, cilantro 12 **Add Achiote Chicken, Pibil Pork or Blackened Ground Chuck 4**

Special Mayan Bean Dip, black beans, cheese, rice, salsa, guacamole, verde salsa, queso fresco, sour cream with chips **15** **Add Chicken, Pork or Blackened Ground Chuck** **4**

Please let your server know if you have any food allergies

Parties of 6 or more, automatic 18% gratuity



Entrees

Yucatan Cioppino, scallops, prawns, rock cod, clams, bay shrimp, tomato, onion, celery, squash, Mayan spices, cabbage, cucumber, topped with cheese & grilled bread **30** **Add Pasta** **33**

Beef Short Ribs, Grass Fed Black Angus slowly braised, fresh herbs & Mayan spices, sautéed vegetables, garlic-cheese mashed potatoes **29**

Braised Pork Osso Bucco, seasoned in Mayan spices, served with garlic-cheese mashed potatoes & steamed vegetables **26**

Jumbo Prawns, herb marinated, ragout of vegetables, over garlic-cheese mashed potatoes, with chipotle cream sauce **27**

Clam Linguini, fresh clams tossed with chipotle-basil garlic broth, with asiago cheese & garlic toast **22**

Oven-baked Free Range Chicken Breast, lightly breaded, Mayan spices, steamed vegetables, garlic-cheese mashed potatoes, Mayan blackened gravy **22**

Grilled Natural New York Steak, garlic-cheese mashed potatoes, ragout of vegetables, Mayan black spice beef gravy **28**

Grilled Pock Chuc, pork loin marinated in sour orange, lemon, achiote & garlic, with fire roasted onions & cilantro, homemade corn tortillas, rice & beans **17**

Fish & Chips, touch of Cajun spices, chili-lime crispy fries, Mayan slaw **14**

Fresh Crispy Cod Tacos, lightly breaded, Mayan slaw, cilantro, guacamole, salsa, verde sauce, sour cream, served open-faced with rice & beans, homemade corn tortillas **14**

Chicken Fajitas, sautéed onions, bell & pasilla peppers, rice, beans, flour tortillas & all the trimmings on the side **17**

Pork Tamales, steamed in banana leaves, red & verde sauce, queso fresco, salsa, lettuce, pickled onions, rice & beans 17

Herb-Marinated New York Kabobs, garlic-cheese mashed potatoes, vegetables, chimichurri sauce 25

Please let your server know if you have any food allergies

Parties of 6 or more, automatic 18% gratuity



Garlic Fries	5	with cheese	6
Rice & Beans			4
Chips, Guacamole & Salsa			6
Homemade Chili-Lime Potato Chips			5
Chips & Salsa			4
Guacamole			5
Mayan Salsa			2
Habanero Salsa			1
Toasted Bread, three slices			1.50
(3) Homemade Tortillas			2.50
(3) Corn Tortilla			1.50
(1) Flour Tortilla 14"			1.50



Warm Molten Chocolate Lava Cake 7.50

Liquid chocolate center, raspberry & chocolate sauce

Add 1 scoop French vanilla bean ice cream 3

Lemon Meringue Pie 5

The old-fashioned favorite

White Chocolate-Raspberry Cheesecake 7.50

Dolce Mori Tiramisu 7.50

Homemade Flan 5

Cowlick's Ice Cream

One scoop 5 Two scoops 8

Spicy Mayan Chocolate

A local favorite made exclusively for Mayan Fusion

Caribbean Sorbet

French Vanilla Bean

Dessert Wine

Sapphire Hill Samocha, chocolate red wine, *Healdsburg, Dry Creek Valley*

6! 30

Ask your server about our daily dessert special



***Thanksgiving Coffee Special Brew French Press 1 cup 5 4 cups 6.50**

Domestic 2.25

7up

Ginger Ale

Dr. Pepper

Diet Coke

Mineral Water

Otros

Iced Tea 2.75

Lemonade 3

Arnold Palmer 3

Cranberry Juice 1.75

Orange Juice 2.50

Milk 2

Coffee 2.50

Hot Tea 2

Jarritos 3

Tamarind

Strawberry

Mandarin

Mexican Coca Cola

Orange Crush