

# MAYAN FUSION

## Lunch

*Our masa tortillas are freshly made in house*

Manhattan Style Mayan Clam Chowder Bowl \$8 Cup \$5 Bread Bowl \$10

Mayan Salad

Lettuce, jicama, roasted beets, citrus, pumpkin seeds, queso fresco, chipotle-honey vinaigrette \$7

Romaine Caesar Salad

Croutons, flash-fried capers, Italian parsley, parmesan cheese, anchovies \$9 add chicken breast \$4

## TAPAS & APPETIZERS

Dungeness Crab and Rock Cod Cakes, atop sautéed cabbage and corn, drizzled with a green onion coulis and smoked chipotle lime honey-mustard \$13

Bay Shrimp Cocktail \$9/\$12

Mexican Prawn Cocktail \$16

Empanadas de Pollo, with chicken and cheese, topped with Mayan pickled habanero onions, tomato reduction, cilantro, basil, queso fresco \$10

Sliders, Yucatan Cochinita, pulled pork, BBQ sauce, lettuce, tomato, pickled onion, cabbage and cucumber with chili-lime potato chips \$10

Salbutes, flash-fried fresh Masa tortilla, topped with Achiote chicken or Bay shrimp, lettuce, tomato, guacamole, habanero Mayan pickled onion \$10

Papatzul (King's Meal), stone ground roasted butternut squash seeds, combined with fire roasted tomatoes, green onions, cilantro, garlic, queso fresco, touch of Habanero, served with tortilla chips \$10

Arancini, Risotto balls filled with mozzarella cheese and Italian spices, topped with tomato-basil reduction and queso fresco \$9

Zucchini, lightly breaded, deep-fried, with tomato-basil reduction, parmesan and queso fresco cheese \$7

Grilled Mayan Sweet White Corn, with lime, butter, salt, cayenne pepper, cheese \$8

New York Steak Kebabs, Chimichurri sauce, homemade chili-lime potato chips \$12

Fresh Oysters, chili-garlic-lime dipping sauce \$2.50 ea. \$14 ½ doz. \$25 doz.

## ENTREES

Local Wild King Salmon, pan-seared, topped with chili-lime Caribbean fruit salsa, seasonal vegetables, coconut jasmine rice \$25

Pock Chuc, leg of pork, marinated in sour orange, lemon, Achiote, garlic, cilantro, then sliced and grilled, topped with fire-roasted onions, tomato, cilantro, with house corn tortillas, rice and beans \$15

Fish & Chips, a touch of Cajun spice & lemon, crispy fries, Mayan coleslaw \$14

Torta of Cochinito Pibil, Grilled Telera bread filled with traditional oven baked pork, tomato, lettuce, habanero pickle, guacamole, home-made chili-lime potato chips \$12 with cheese add \$1

Crispy Cod Tacos, fresh cod lightly breaded, on corn tortillas & topped with Mayan slaw, Pico de Gallo, guacamole, Verde sauce, sour cream, served open-face with beans and rice \$14

Beef Tacos, natural ground chuck with blackened Mayan spice, topped with hardboiled egg, lettuce, tomato, pickled onion, Verde sauce, and beans \$12

Panuchos, corn tortillas filled with black bean puree, pan-fried, topped with pulled Achiote chicken, lettuce, tomato, pickled onion, jalapenos, guacamole, with rice and beans \$13

Yucatecan Wet Burrito, 12" flour tortilla with your choice of Achiote chicken, pork or blackened natural ground chuck, rice, black beans, cheese, Verde sauce, pickled onions, lettuce, sour cream \$12

Chicken Chile Verde Enchiladas, layered corn tortillas filled with jack and cheddar cheese, topped with Achiote chicken, Verde sauce, onions, cilantro, lettuce, guacamole, queso fresco, rice & beans \$14

Tex-Mex Nachos, corn tortillas, jack & cheddar cheese, beans, guacamole, Pico de Gallo, jalapenos, Verde sauce, olives, green onion, sour cream \$10 add chicken, pork or blackened ground beef \$4

Mayan Blackened Natural New York Steak, sautéed vegetables, garlic-cheese mashed potatoes, blackened Mayan gravy \$27

Fresh Rock Cod Filet, pan-seared, served over coconut and lime Jasmine rice, with a sautéed fresh vegetable medley, topped with bay shrimp ceviche \$23

*If you have allergies, please let your server know*

# MAYAN FUSION

## Dinner

**Manhattan Style Mayan Clam Chowder Bowl \$8**      **Cup \$5**    **Bread Bowl \$10**  
**Mayan Salad**

Lettuce, jicama, roasted beets, citrus, pumpkin seeds, queso fresco, chipotle-honey vinaigrette \$7  
**Romaine Caesar Salad**

Croutons, flash-fried capers, Italian parsley, parmesan cheese, anchovies \$9 add chicken breast \$4

## TAPAS & APPETIZERS

**Dungeness Crab and Rock Cod Cakes**, over sautéed cabbage and corn, drizzled with a green onion coulis and a smoked chipotle-lime honey-mustard \$13

**Crispy Calamari Rings & Tentacles**, flash fried in mixed flours with Mayan spice, served with a Chipotle-lemon aioli \$13

**Empanadas de Pollo**, with chicken and cheese, topped with Mayan pickled habanero onions, tomato reduction, cilantro, basil, queso fresco \$10

**Salbutes**, flash-fried fresh Masa tortilla, topped with Achiote chicken or Bay shrimp, lettuce, tomato, guacamole, habanero Mayan pickled onion and queso fresco \$10

**Papatzul (King's Meal)**, roasted butternut squash seeds, combined with fire roasted tomatoes, green onions, cilantro, garlic, queso fresco and a touch of Habanero, served with tortilla chips \$10

**Arancini**, Risotto balls filled with mozzarella cheese & Italian spices, topped with tomato-basil reduction and queso fresco \$9

**Zucchini**, lightly breaded, deep-fried, with tomato-basil reduction, parmesan and queso fresco \$7

**Grilled Mayan Sweet White Corn**, with lime, butter, salt, cayenne pepper, cheese \$8

**Fresh Oysters**, chili-garlic- lime dipping sauce \$2.50 ea. \$14 ½ doz. \$25 doz.

**Prawn Cocktail Mexican Style**, white prawns, cilantro, onions, my blend of cocktail sauce, served with salted Mexican crackers \$16

**Fresh Bay Shrimp Cocktail**, Mayan Fusion cocktail sauce \$9 medium \$12 large

**New York Steak Kebabs**, chimichurri sauce, homemade chili-lime potato chips \$12

**Panucho**, corn tortilla filled with black bean puree, topped with pulled Achiote chicken, guacamole, pickled onions, jalapenos, lettuce, tomato \$7

## ENTREES

**Yucatan Cioppino**, scallops, prawns, rock cod, clams, bay shrimp with tomatoes, onions, celery & squash, with Mayan spices, cabbage, cucumber, cilantro, topped with cheese and garlic bread \$29.50

**Local Wild King Salmon**, served over coconut Jasmine rice, with a ragout of vegetables, pineapple-mango salsa \$28

**Jumbo Prawns**, herb marinated, served over garlic cheese mashed potatoes, ragout of vegetables, sweet white corn, topped with citrus butter and prawn cream sauce \$27

**Fresh Rock Cod Filet**, pan seared, with a ragout of vegetables, over coconut Jasmine rice, topped with fresh Bay shrimp ceviche, prawn cream sauce \$23

**Oven Baked Free Range Chicken Breast**, lightly breaded with Mayan Fusion spices, ragout of vegetables, garlic cheese mashed potatoes, Mayan blackened gravy \$21

**Natural New York Steak**, perfectly grilled the way you like it, over garlic cheese mashed potatoes, ragout of vegetables and a Mayan black spice beef gravy (available peppered ) \$28

**Fish & Chips**, a touch of Cajun spice & lemon, crispy fries, Mayan coleslaw \$14

**Crispy Cod Tacos**, fresh cod lightly breaded, on homemade corn tortillas topped with Mayan slaw, Pico de Gallo, guacamole, Verde sauce, sour cream, served open-face with beans and rice \$14

*If you have food allergies, please let your server know*



## MAYAN FUSION CHILDREN'S MENU

Cheese Fries \$5

Chicken Basket \$6

Fish and Chips \$10

Cheese Quesadilla \$5

Black Beans, with cheese & rice \$4

Nachos, with beans, cheese, sour cream \$5





## **MAYAN FUSION SIDES FOR ALL**

Rice and Beans	\$4
Chips Guacamole and Salsa	\$6
Garlic Fries \$5 With Cheese	\$6
House made Chili-lime Potato Chips	\$5
Fusion's Special Bean Dip (black beans, cheese, rice, pico de gallo, guacamole, habanero salsa, queso fresco, sour cream)	
Served with chips	
\$12	
meat add \$4	

# MAYAN FUSION

## Desserts

Warm Molten Chocolate Lava Cake	\$7.50
Add a scoop of French Vanilla Bean Ice Cream	\$3.00
Lemon Meringue Pie	\$5.00
White Chocolate-Raspberry Cheesecake	\$7.50
Dolce Mori Tiramisu	\$7.50
Cowlick's Spicy Mayan Chocolate Ice Cream	or Caribbean Sorbet
French Vanilla Bean	\$5.00      2 scoops \$8.00

## Soft Drinks

### Domestic

7-Up
Ginger ale
Dr. Pepper
Diet Coke
Mineral Water
<b>\$2.25</b>

### Jarritos

Tamarind
Mandarin
Mexican Coca Cola
<b>\$3.00</b>

### Otros

Cranberry Juice	<b>\$1.75</b>
Orange Juice	<b>\$1.75</b>
Coffee	<b>\$2.25</b>
Iced Tea	<b>\$2.00</b>
Hot Tea	<b>\$2.00</b>
Milk	<b>\$2.00</b>

# MAYAN FUSION

Ask your Server about our Drink Specials

## Beer and Ale on Tap

Red Seal Ale, a Amber Ale, North Coast Brewery  
 Scrimshaw, a Pilsner, North Coast Brewery  
**\$4.25 Pint**

**Sangria of the Day \$6.00**

## Bottles

Coors Light	Negra Modelo
Clausthaler n/a	Pacifico

**\$3.75**  
Blue Star Wheat  
Racer 5 IPA  
Lagunitas IPA  
**\$4.25**

Corona  
Bohemia  
**\$4.50**  
Crispin Pear Cider  
Ace Pineapple Cider  
**\$6.00**

We will make you a Michilada for \$1.50 more

## Wine

### White /Blush

Zellerbach Chardonnay **\$6/\$20**  
Husch Chardonnay **\$7/\$26**  
Zellerbach Sauv. Blanc **\$6/\$20**  
Tine's White **\$6.50/\$21**  
Barefoot Cellars White Zin **\$6/\$20**  
Husch Chenin Blanc **\$7/\$26**

Split Tanglewood Brut **\$6**

### Red

Zellerbach Cabernet Sauvignon **\$6/\$20**  
McNab Cabernet Sauvignon **\$8/\$27**  
Husch Mojo Red **\$6/\$20**  
Shooting Star Zinfandel **\$8/\$27**  
McNab Merlot **\$8/\$27**  
Seghesio Zinfandel **\$40 (bottle only)**

Mimosa **\$6.50**

"Bellini" **\$6.50**