

MAYAN FUSION Restaurant

Soups, Salads,
Tapas, Appetizers
& Entrées

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 6 Rock Cod 8 Achiote Chicken 5 Or Shrimp & Cream Cheese Wontons 10

Romaine Caesar Salad, croutons, flash-fried capers, Italian parsley, asiago cheese, anchovy 8

Add Chicken Breast 6 Rock Cod 8 Achiote Chicken 5

Freshly Shucked Oysters Habanero Tequila Garlic Lime sauce Half Dozen 15 Dozen 28

Dungeness Crab & Rock Cod Cakes over sautéed cabbage & corn, drizzled with green onion coulis & chipotle-lemon aioli 15

Steamed Clams with creamy chipotle, white wine, and basil-garlic broth 16

Fresh Mayan-Style Ceviche tossed with tomatoes, onions, cilantro, lime & a touch of habanero. Topped with cucumber & avocado, drizzled with olive oil, served with homemade tortilla chips

Shrimp 16 Octopus 18 Combination 19

Clam Strips with blackened Mayan garlic aioli 12

Coconut Prawns flash fried, coconut red curry sauce & drizzled with sweet pepper coulis 13

Crispy Calamari Rings & Tentacles flash fried 15

Arancini flash fried, three lemon risotto balls filled with mozzarella & Italian spices, with a tomato-basil reduction, asiago & queso fresco 12

Crispy Shrimp Wontons filled with cream cheese & Mayan spices 10

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

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

Panucho one pan-fried corn tortilla filled with black bean puree; topped with lettuce, fresh tomatoes, pickled onions, jalapeños, guacamole, tomato reduction
Choice of Achiote Chicken or Cochinita Pibil 9

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

Empanadas flash-fried homemade masa pillow filled with chicken & cheese, topped with pickled onions, cilantro, queso fresco, tomato-basil reduction 12

Salbutes flash-fried homemade masa tortilla, lettuce, fresh tomato, guacamole, pickled onion, queso fresco with a tomato reduction

Choice of Achiote Chicken or Bay Shrimp 12

Tapas Trio Empanada, Arancini & Salbute (one each) 14

Papatzul (Mayan Dip) fire roasted tomatoes, ground butternut squash seeds, green onions, cilantro, queso fresco, touch of habanero & homemade tortilla chips 12

Fruit of the Sea

The items below are served with: A ragout of vegetables with a hint of smoky chipotle-lime cream sauce and coconut Jasmine rice

Fresh Wild King Salmon Market Price (when available) Topped with Mango-Pineapple salsa fresca

Fresh Rock Cod Filet topped with a bay shrimp salsa fresca 25

Coconut Prawns flash-fried, drizzled with coconut red curry sauce & sweet pepper coulis 23

Mexican Wild Jumbo Prawns herb crusted, served with three cheese garlic mashed potatoes, pineapple-mango salsa fresca, topped with chipotle-lime cream sauce 27

Fresh Rock Cod Fish & Chips saltine cracker crusted Rock Cod, Mayan spices, crispy fries, coleslaw 16

Pastas & More

The items below are served with a ragout of vegetables with a hint of smoky chipotle-lime cream sauce

Yucatan Cioppino, scallops, prawns, Rock Cod, Clams, bay shrimp, tomato, onion, celery, squash, Mayan spices, Mayan slaw, topped with cheese & sour dough toast & basil coulis 33 **Add Pasta 3**

Fresh Clam Linguini, creamy chipotle, white wine, basil-garlic broth, topped with asiago cheese and sourdough toast 22

Achiote Chicken Linguini, pesto cream sauce, topped with queso fresco & asiago cheese 22

Fresh Fish Tacos (*Choice of Margarita Marinated Grilled Cod or Breaded Beer Batter Cod*), two open-faced homemade corn tortillas, cilantro, lime, topped with Mayan slaw, cilantro, guacamole, salsa, verde sauce, sour cream 17

Chicken Chile Verde Enchiladas, three corn tortillas filled with jack & cheddar cheese, topped with Achiote chicken, onions, lettuce, verde sauce, guacamole, cilantro, queso fresco, and sour cream 15

Grilled Pock Chuc pork loin marinated in sour orange, lemon, Achiote & garlic, topped with fire roasted onions & cilantro, homemade corn tortillas 18

Traditional Cochinita Pibil slowly roasted pork in banana leaves, Mayan spices & sour orange, homemade corn tortillas 17
Choice of 3 tacos or tortillas on the side

Torta of Cochinito Pibil grilled Telera bread with traditional oven baked pork, mayonnaise, tomato, lettuce, pickled onion, jalapeno, guacamole, homemade chili-lime potato chips 13

Panuchos two pan-fried corn tortilla filled with black bean puree; topped with lettuce, fresh tomato, pickled onion, jalapeno, guacamole, tomato reduction **Choice of Achiote Chicken, Cochinita Pibil or Bay Shrimp** 17

Chicken Fajitas Achiote marinated chicken, satueed onions, bell & Pasilla peppers, flour tortillas 17

Mayan Pork Tamales red & verde sauce, queso fresco, salsa, lettuce, pickled onions 17

Mayan Burger natural ground chuck seasoned in blackened Mayan spices, chili-lime crispy fries 13
Add Cheese 2 **Add Roundman's Apple Smoked Bacon** 2

Mayan Burrito 14" flour tortilla filled with jasmine rice, black beans, lettuce, jack & cheddar cheeses, red pickled onions, verde sauce & sour cream - topped with guacamole, salsa fresca, sour cream & cilantro 13
Add Achiote chicken 3 **Cochinita** 4 **Mayan scrambled eggs** 2

Thai Burrito 14" flour tortilla filled with jasmine rice, match stick vegetables, ginger, thai basil, cilantro, lettuce, green onions, mint, sliced jalapeño peppers, mozzarella cheese* and tequila thai sauce - topped with coconut red curry sauce 14
Add coconut prawns 7

Special Mayan Bean Dip black beans, cheese, rice, salsa, guacamole, verde salsa, queso fresco, sour cream with chips 13
Add Achiote Chicken, Cochinita Pibil or Blackened Ground Chuck 4



Meats & Poultry

The items below are served with: A ragout of vegetables with a hint of smoky chipotle-lime cream sauce and three cheese garlic mashed potatoes

Black Angus New York Steak served with three cheese roasted garlic mashed potatoes, steamed medley of vegetables, crimini mushrooms and a Cabernet Sauvignon & beef reduction 31 **Add 3 jumbo prawns** 9

Pork Osso Bucco slowly braised with Mayan spices, cabernet sauvignon & fresh herbs 27

Free Range Rocky Jr. Chicken Breast lightly breaded with Mayan spices, oven baked 24

Please tell your server if you have any food allergies - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness - Parties of six or more guests, 18% gratuity will be added to the check

Cheese Fries 5

Chicken Basket 6

Fish and Chips 10

Cheese Quesadilla 5

Add Meat + 3

Kids Burrito 5

Add Meat + 3

Kids Burger 8.50

Add Mix of Cheddar and Jack Cheeses + 1.50

Black Beans with Cheese and Rice 4

Nachos with Beans, Cheese, and Sour Cream 5

Add Meat, Chicken or Pork + 3

Chicken Breast 6

or

Filet of Cod 11

Served with a Choice of Rice and Beans or Fries