



(207) 799-3463

<http://www.2dinein.com>

Guerrero Maya

Please note that prices may vary from the restaurant menu prices.

Appetizers

- Lettuce Wraps** \$11.25
Your choice of adobo marinated pork or chicken cooked with fresh pineapple chunks, served with cilantro, onions, pinto beans, salsa verde and (4) crisp lettuce leaves.
- Lettuce Wraps** \$15.95
Your choice of carne azada or shrimp served with cilantro, onions, pinto beans, salsa verde and (4) crisp lettuce leaves.
- Super Nachos Con Carne** \$11.25
Tortilla chips topped with your choice of chicken, ground beef, or picadillo shredded beef, and refried beans, melted cheddar, onions, tomato, guacamole and sour cream.
- Fajita Nachos** \$11.25
Tortilla chips topped with refried beans, melted Monterey Jack and your choice of marinated steak or chicken, sauteed with bell peppers and onions. Generously garnished with onions, tomatoes, guacamole and sour cream. \$11.25 Try a combo of chicken and steak \$14.50
- Cheese Dip** \$6.50
A warm, spirited Mexican-style fondue. Melted traditional white American cheese mixed with jalapeno peppers. Served with tortilla chips.
- Bean Dip** \$7.50
Refried pinto beans. Served with tortilla chips.
- Queso Fundido** \$8.95
Melted chihuahua cheese topped with ground chorizo and poblano peppers. Baked and then flamed, served with 4 flour or corn tortillas.
- Taquitos Dorados** \$9.25
Small crisp tortillas rolled with your choice of chicken or picadillo shredded beef. Served with lettuce, tomatoes, guacamole, sour cream and ranchero cheese.
- Maya Fiesta Platter** \$13.95
A sampling of nachos, quesadillas, taquitos and flautas, served with tomatoes, onions, guacamole and sour cream.
- Jalapeno Poppers** \$7.95
Cream cheese-stuffed jalapeno peppers dipped in flavorful bread crumbs and fried until golden crisp. Enjoy this tempting treat with a spicy yet sweet house dipping sauce.
- Chicken Wings** \$10.95
Chicken wings with a Mexican spice rub served with fresh celery, carrots and ranch dressing. Buffalo style (mild or spicy) or Honey mustard.
- Nachos Idaho** \$12.25

Chicken

- Arroz Con Pollo** \$17.75
Tender sliced chicken breast specially prepared with fresh mushrooms, onions and green peppers. Served on a bed of rice with melted Monterey Jack cheese. Topped with our special mild sauce and garnished with avocado and tomato.
- Chicken Carnitas** \$16.75
Sliced, grilled chicken breast in a fresh homemade tomato sauce with green peppers, onions and spices. Served with Spanish rice and beans.
- Pollo Azado** \$17.75
Grilled boneless and skinless butterflied breast of chicken marinated with citrus juices, achiote, green peppers, onions and spices. Served with Spanish rice, beans, and tortillas.
- Pollo a la Crema** \$18.75
Tender chicken cooked in authentic Mexican sour cream sauce, green peppers, onions and mushrooms. Served with rice, beans, and tortillas.. Muy Delicioso!
- Pollo Tlaxcala** \$17.25
Grilled chicken breast sauteed in Mexican spices, tomatoes, mushrooms, onions, chili peppers and potatoes. Served with white rice and a fresh tossed salad.
- Stir-Fry Mexicano** \$17.95
Sliced chicken breast specially prepared with fresh mushrooms, onions, green peppers, cauliflower, zucchini, broccoli, carrots, and celery with melted cheese on top. Served with Spanish rice.
- Mole Poblano** \$18.75
Grilled skinless chicken breast served in authentic poblano-style! Poblano pepper, chocolate, spices and fresh apples create a mysteriously dark, bittersweet sauce. Served with Spanish rice, refried beans, and warm tortillas.
- Mole Americano** \$16.75
Braised skinless chicken in a sweet yet spicy peanut butter-based sauce with a hint of chocolate. Served with Spanish rice, refried beans, and warm tortillas.

Beef & Pork

All items served with Spanish rice & beans

- Carne Azada** \$20.75
Nicely marbled skirt steak, butterflied and flame-broiled to your liking. Served with guacamole, pico de gallo and choice of warm flour or corn tortillas.
- Tacos Al Carbon** \$19.25
Three marinated corn tortillas filled with broiled-tender skirt steak. Served with pico de gallo and

Fajitas

Your choice of shrimp, steak or chicken in our secret marinade, delivered sizzling hot over a bed of sauteed onions and green peppers, served with rice, beans (your choice of refried beans, whole pinto beans or whole black beans), guacamole, sour cream, pico de gallo, and served with warm tortillas.

Fajitas For 1

- Shrimp Fajitas \$20.75
- Steak Fajitas \$20.75
- Chicken Fajitas \$19.75
- Mixed (Chicken & Steak) \$21.95
- Combo (Chicken, Steak & Shrimp) Fajitas \$23.25

Fajitas For 2

- Shrimp Fajitas \$32.25
- Steak Fajitas \$32.25
- Chicken Fajitas \$30.25
- Mixed (Chicken & Steak) \$33.95
- Fajitas \$35.25
- Combo (Chicken, Steak & Shrimp) Fajitas \$35.25

Burritos

- Burrito Maya** \$21.95
Large flour tortilla stuffed with crab, shrimp and chicken, topped with avocado, tomatoes, sour cream, rice and beans.
- Deluxe Burrito** \$13.25
A large flour tortilla filled with your choice of chicken, ground beef, or picadillo shredded beef and loaded with melted cheese. Topped with a light sauce, lettuce, tomatoes, onions, guacamole and sour cream.
- Beef Carnitas Burrito** \$17.95
Sliced, grilled sirloin steak with green peppers and onions rolled in a flour tortilla. Topped with fresh lettuce, tomatoes and sour cream. This dish is served with rice and beans.
- Chile Verde Burrito** \$13.75
A flour tortilla stuffed with pork chile verde, rice, beans and melted cheese. Smothered with our delicious red enchilada sauce and topped with fresh guacamole, tomatoes, onions and ranchero cheese.
- Carne Azada Burrito** \$16.45
A large flour tortilla stuffed with strips of grilled skirt steak, rice and whole beans. Smothered with our specially-made salsa verde pico de gallo, sour cream and ranchero cheese.
- Macho Burrito** \$15.95
A large flour tortilla filled with your choice of chicken, ground beef or picadillo shredded beef, rice, beans, and melted cheese. This burrito is

Fried potato skins filled with your choice of chicken or beef and topped with a creamy cheese sauce, tomatoes, onions, guacamole and sour cream.

Appetizer Specials

These represent the best, most creative dishes we have to offer from different areas of Mexico. We hope you enjoy your dining experience!

Mussels Criollos \$10.75

Seven New Zealand green shell mussels, steamed and covered with chopped Spanish onions, cilantro, garlic and lime juice.

Calamares Fritos \$14.95

1/2 lb. of squid (tubes) floured and deep fried and served with our famous Ensalada Mexicana. Jalapenos optional.

Camarones A La Diabla \$15.85

1/2 lb. (\$15.85) or 1 lb. (\$21.85) of shrimp marinated and sauteed in a zesty, red and super rich spicy sauce, sauteed with mushrooms and served with a small salad.

Camarones Al Mojo De Ajo \$14.95

1/2 lb. (\$14.95) or 1 lb. (\$20.95) of shrimp and mushrooms sauteed in butter, garlic and spices. Served with a small salad.

Cocktail De Camarones \$18.50

Shrimp cocktail like you've never tried before - Mexican style! Served in a flavorful seafood broth with ketchup, avocados and cilantro. Served hot or cold.

Campechana \$22.50

A delicious bowl of fresh octopus and shrimp cocktail with avocados, tomatoes, onions and cilantro. Served hot or cold.

Ceviche Mixto \$20.75

Classic Spanish seafood dish! White fish and shrimp prepared with a blend of spices, lime juice, onions, tomatoes and fresh cilantro. Served cold with tostadas.

Jalea \$22.50

A combination of floured and deep fried seafood: fish, calamari and shrimp. Mixed with fresh onions, cilantro, tomatoes, lime juice.

Soup & Salads

Sopa De Tortillas \$8.95

Hot and hearty chunks of tender chicken breast, carrots, celery, corn, and fresh avocado are teamed up with crisp tortillas and shredded cheese in a rich chicken broth.

Sopa De Frijoles \$7.25

Warm black bean soup with tortilla strips, onions, tomato, cilantro and cotija cheese.

Sopa De Albondigas \$9.25

A delicious Mexican soup made with fresh- minted pork meatballs with seasonal vegetables in a clear broth. Diced onions, fresh mint, oregano and warm tortillas further enhance this flavorful soup.

Sopa De Pollo \$8.25

Our chefs special recipe, shredded chicken, onions, cilantro, rice, and fresh avocado in a chicken broth.

Ranchero Salad \$13.25

Fresh cut romaine lettuce tossed with ranch dressing with grilled chicken, diced tomatoes, ranchero cheese and avocados.

Maya Caesar \$14.95

Traditional caesar salad topped

ranchero cheese.

Tacos Al Pastor \$18.25

Three marinated corn tortillas filled with diced pork that has been marinated in red wine vinegar, pineapple, select spices and chile ancho. The flavor is further enhanced with pico de gallo and guacamole.

Steak Tlaxcala \$21.25

New York strip steak complemented with mixed seasonal vegetables and french fries.

Steak Maya \$21.75

Grilled 10-oz. New York strip steak topped with sauteed green peppers and onions.

Steak Encebollado \$22.65

Grilled 10 oz. New York strip steak sliced up with onions, tomatoes, fresh jalapenos and mushrooms. Served with rice, beans, melted cheese and your choice of tortillas.

Steak Torero \$19.25

New York strip steak sauteed with mushrooms, onions and peppers. Served with rice and beans.

Steak Guerrero \$21.55

New York strip steak sauteed with onions and peppers in a soy sauce. Served with rice and beans.

Carnitas De Puerco \$19.95

A Mexican tradition! Nicely seasoned roast pork served with pico de gallo and guacamole.

Chile Verde \$18.25

Pork loin braised in fresh tomatillo sauce, green peppers, onions, and spices.

Chile Colorado \$18.55

Beef stew simmered until tender in a red sauce of tomatoes, onions, mild peppers, and spices.

Carnitas De Res \$18.45

Sliced top sirloin, grilled and sauteed with green peppers, onions, and spices in a red sauce. Served with guacamole.

Steak Supremo \$21.95

Grilled 10-oz. New York strip steak topped with sauteed mushrooms.

Steak Tampiquena \$23.39

Grilled 10-oz. New York strip steak served with a chicken enchilada covered in mole sauce.

Steak Oaxaca \$26.25

New York strip steak served with fried plantains topped with sour cream, refried black beans, and fresh guacamole.

Seafood

Camarones Con Tocino \$19.75

Bacon-wrapped large shrimp, braised and served with grilled onions, mushrooms and green peppers. Served with rice and beans.

Camarones a la Plancha \$18.35

Eight large Mexican shrimp, grilled and sauteed in garlic butter. Served on a bed of rice with melted cheese, shredded lettuce, fresh scallions, tomatoes, onions, bell peppers, mushrooms and lemon.

Camarones a la Diabla \$19.75

1/2 lb. of sauteed garlic shrimp served with our spicy house salsa, Spanish rice, beans, avocado and mushrooms.

Camarones Al Mojo De Ajo \$19.75

1/2 lb. of shrimp and mushrooms sauteed in butter, garlic and spices. Served with rice, beans, and tortillas.

Seafood Chimichanga \$18.45

Chimi from the Coast - rolled, fried

generously topped with lettuce, guacamole, sour cream, tomatoes and onions.

Pollo Asado Burrito \$14.25

A large flour tortilla stuffed with grilled chicken and vegetables, rice, whole beans, smothered with salsa verde and garnished with pico de gallo and sour cream.

Burrito Primavera \$14.75

A large flour tortilla stuffed with rice, beans, sauteed zucchini, squash, carrots, onions, and bell peppers. Topped with sauce, melted cheese, pico de gallo, guacamole, and sour cream. Add chicken or steak for an additional \$5

Enchiladas

Enchiladas served with rice and beans.

Enchiladas Verdes \$15.25

Two corn tortillas rolled and filled with your choice of cheese, chicken, ground beef or picadillo shredded beef topped with delicious green tomatillo sauce, melted Monterey Jack and sour cream.

Enchiladas Rancheras \$15.45

Two corn tortillas rolled and filled with your choice of cheese, chicken, ground beef or picadillo shredded beef marinated in Guajillo-style sauce. This flavorful dish is topped with lettuce, pico de gallo, sour cream, ranchero cheese. ¡Muy Buenas!

Enchiladas De Camaron \$18.25

Two flour tortillas rolled and filled with sauteed shrimp, scallions, celery, onions, tomatoes and spices. Topped with melted Monterey Jack cheese. This creation is garnished with sour cream, avocado slices and pico de gallo.

Enchiladas De Jaiba \$18.75

Two flour tortillas rolled and filled with jumbo lump crab meat, scallions, celery, onions, tomatoes and spices. Topped with melted Monterey Jack. Garnished with sour cream, avocado and pico de gallo.

Enchiladas De Mole Poblano \$16.25

Two corn tortillas rolled and filled with chicken breast sauteed in poblano-style mole sauce.

Lunch Specials

Served Monday - Saturday 11:00am - 3:00pm All items below served with rice and beans

Carnitas \$10.25

Your choice of sliced top sirloin or chicken breast with bell peppers and onions sauteed in a delicious sauce. Served with your choice of warm corn or flour tortillas.

Mole Americano \$9.75

Braised skinless chicken in a sweet yet spicy peanut-based sauce with a hint of cacao. Served with warm tortillas.

Chimichanga \$9.45

Choice of chicken or ground beef in a deep fried flour tortilla, filled with lettuce, guacamole and sour cream. Add 1.00 for shredded beef.

Avocado Tostada \$8.75

Crisp, flat corn tortilla topped with beans, then chicken or ground beef, lettuce, sliced avocado and sour cream.

Enchiladas Verdes \$9.45

Two corn tortillas stuffed with your choice of cheese, chicken, ground

with shrimp, whole black beans, ranchero cheese, tomatoes and avocados.

Grilled Chicken Ensalada \$15.25

Served in a crispy flour tortilla shell topped with grilled chicken, lettuce, carrots, red cabbage, black beans, diced tomatoes, avocado, sour cream and ranchero cheese.

Fajita Ensalada \$15.25

Marinated chicken or steak served in a crispy flour tortilla shell with iceberg lettuce, grilled onion, peppers, cheese, guacamole, sour cream and pico de gallo.

Deluxe Taco Salad \$11.45

Served in a crispy flour tortilla with your choice of chicken, ground beef, picadillo shredded beef or beans. Topped with cheddar cheese, lettuce, tomatoes, guacamole, sour cream and pico de gallo.

Quesadillas

Carne Azada Quesadilla \$16.45

Two large flour tortillas filled with skirt steak, Monterey Jack cheese, onions, tomatoes, guacamole, sour cream and pico de gallo.

American Quesadilla \$13.25

Large flour tortilla folded over and stuffed with cheddar cheese, mild peppers and choice of chicken, ground beef, picadillo shredded beef or homemade chorizo. Topped with more melted cheese, tomatoes, onions, guacamole and sour cream.

Mexican Quesadilla \$14.45

Two large flour tortillas filled with melted Monterey Jack and cheddar cheese, tomatoes, onions and your choice of shredded chicken, ground beef, picadillo shredded beef or homemade chorizo. Finished off with guacamole, sour cream and pico de gallo. \$14.45 Or shrimp. \$17.35

Vegetarian Quesadilla \$14.45

Two large flour tortillas filled with melted Monterey Jack cheese, marinated zucchini, squash, carrots, mushrooms, bell peppers, onions and spinach. Additionally garnished with guacamole, sour cream and pico de gallo.

Fajita Quesadilla \$15.95

Two large tortillas filled with melted cheese, marinated grilled chicken or steak strips, sauteed onions, bell peppers with guacamole, sour cream, pico de gallo.

Vegetarian Dishes

Burrito Veggi \$10.75

Rice, beans, melted cheese and lettuce wrapped in a flour tortilla and smothered in a red enchilada sauce. Topped with onions, tomatoes, guacamole, and lightly sprinkled with ranchero cheese.

Enchiladas Rio Grande \$14.25

Popeye-Approved! Two flour tortillas filled with sauteed fresh spinach, mushrooms and fresh veggies. Garnished with sour cream and avocado. Served with white rice and refried beans.

Sizzling Veggie Fajitas \$15.75

Sizzling garden fresh zucchini, squash, carrots, mushrooms, bell peppers, onions and tomatoes. This dish is generously complimented with rice, beans, guacamole, sour cream, pico de gallo and warm tortillas. For Two \$24.25

Maly's Burrito \$10.95

flour tortilla filled with shrimp, crab, sauteed onions, fresh tomatoes and sour cream, covered with a delicious cheese dip. Served with rice and beans.

Camarones Mexicanos \$19.95

1/2 lb. of shrimp with mushrooms, onions, green peppers and tomatoes on a bed of rice with melted Monterey Jack cheese and garnished with avocado. Served with warm tortillas.

Camarones Chipotle \$20.45

Large shrimp sauteed with garlic butter, mushrooms and our housemade chipotle sauce. Served with a fresh tossed salad and white rice.

Tacos De Pescado \$17.75

Soft flour tortillas with marinated grilled fish and pico de gallo. Served with Spanish rice and beans.

Camarones Mi Tierra (Picante) \$23.95

1 lb. of sauteed shrimp cooked in a spicy red salsa. Served with white rice and salad and corn tortillas. ¡Muy Delicioso! With or without the shell.

Huachinango Frito \$20.45

Whole fried fish served with white rice and a green salad.

For Smaller Appetites or For Just a Snack...

Cheese Enchilada \$9.95

Chicken Enchilada \$9.95

Ground Beef Enchilada \$9.95

Chicken Taco \$9.95

Ground Beef Taco \$9.95

Chile Relleno \$9.95

Tamale (Shredded Beef) \$9.95

Dinner Specials

Maya's Especial \$24.95

Grilled fillet of red snapper with a fresh salsa of Spanish onions, tomatoes, cilantro, celery, lime juice and chopped octopus. This dish is garnished with fresh garlic shrimp, Mexican-style potatoes and Spanish rice combining the best of Mexico.

Molcajete \$31.95

Our latest creation is a mouth-watering combination of well-seasoned strips of grilled chicken, steak, "chorizo" (Mexican sausage), nopales (cactus), and "chicharron" (pork rinds) and carne enchilada over melted cheese. This exotic entree is served in a traditional stone bowl with warm tortillas and a side of "charro" beans.

Steak With Shrimp \$26.45

New York steak flame-broiled with tomatoes, onions, fresh jalapenos and mushrooms. This dish is served with rice and beans and topped with fresh garlic shrimp. A steak and shrimp combo that is sure to make your mouth water.

Pescado Mixto \$29.45

Pan-fried red snapper covered in a seafood broth with onions, tomatoes and a mixture of seafood- clams, scallops, octopus, shrimp and New Zealand green-shell mussels. This dish is served with white rice.

Siete Mares \$27.95

Traditional Mexican seafood broth with shrimp, clams, mussels, scallops, octopus and crab claws, served with fresh vegetables.

Chamorro Pibil \$24.95

Lamb shank marinated overnight in wine, wrapped in banana leaves and baked to perfection. This dish is

beef or picadillo. Topped with delicious green tomatillo sauce, melted Monterey Jack cheese and sour cream.

Enchiladas Rancheras \$9.75

Two traditional style enchiladas made with salsa. Topped with lettuce, pico de gallo, sour cream and ranchero cheese. ¡Muy Buenas! Choice of cheese, chicken or beef.

Deluxe Tostada \$8.75

Crisp, flat corn tortilla topped with beans, then chicken or ground beef, shredded lettuce, fresh tomatoes, cheese, guacamole and sour cream.

Dos Enchiladas \$9.25

Your choice of melted cheese, chicken or ground beef. Add 1.00 for shredded beef.

Dos Tacos \$8.49

Your choice of melted cheese, chicken or ground beef. Add 1.00 for shredded beef.

Enchilada + Tostada \$9.75

Your choice of melted cheese, chicken or ground beef. Add 1.00 for shredded beef.

Taco + Enchilada \$9.75

Your choice of melted cheese, chicken or ground beef. Add 1.00 for shredded beef.

Lunch Burritos

Burrito Classico \$9.75

Large flour tortilla filled with your choice of chicken, ground beef, Mexican chorizo or picadillo shredded beef.

Burrito Expresso \$10.00

Pork chile verde, rice, beans and cheese wrapped in a flour tortilla. Topped with guacamole, fresh tomatoes, onions, Parmesan cheese and enchilada sauce.

Burrito Vegetariano \$8.75

Beans, rice, cheese and shredded lettuce wrapped in a flour tortilla. Topped with guacamole, fresh tomatoes, onions, Parmesan cheese and enchilada sauce.

Lunch Fajitas

Fajitas \$11.00

Choice of steak or chicken marinated in our own fajita sauce, delivered sizzling hot over sauteed onions and green peppers. With pico de gallo, sour cream, guacamole, Spanish rice, refried or Rancho (cholesterol-free) beans on the side and your choice of warm flour or corn tortillas.

Lunch Soup & Salads

Sopa De Tortillas \$6.25

Hot and hearty chunks of tender chicken breast, carrots, celery, corn, and fresh avocado are teamed up with crisp tortillas and shredded cheese in a rich chicken broth.

Sopa De Frijoles \$5.50

Warm black bean soup with tortilla strips, onions, tomato, cilantro and cotija cheese.

Sopa De Albondigas \$7.25

A delicious Mexican soup made with fresh-minted pork meatballs with seasonal vegetables in a clear broth. Diced onions, fresh mint, oregano and warm tortillas further enhance this flavorful soup.

Sopa De Pollo \$7.25

Our chefs special recipe, shredded chicken, onions, cilantro, rice, and fresh avocado in a chicken broth.

Ranchero Salad \$9.95

Fresh cut romaine lettuce tossed with ranch dressing with grilled

Nopales (cactus), sauteed onions and bell peppers, black beans and Spanish rice rolled in a large flour tortilla and topped with homemade "salsa verde," pico de gallo, and rancho cheese.

Chimichanga De Frijoles \$10.25

Deep fried flour tortilla filled with refried beans and rancho cheese. Served with a side of sour cream and guacamole and topped with lettuce and tomatoes.

Chimichanga Vegetariana \$11.75

Deep fried flour tortilla filled with onions, peppers, yellow and green zucchini and sauteed spinach. Topped with lettuce, tomatoes, sour cream and guacamole. Served with rice and beans and drizzled with red sauce.

Kids Menu

Chicken Tenders \$4.50

with french fries

Hamburger \$4.50

with french fries

Cheeseburger \$4.99

with french fries

Grilled Cheese \$4.25

with French fries

Grilled Ham and Cheese \$4.99

with french fries

Taco \$4.99

with choice of chicken or ground beef. Served with rice and beans.

Burrito \$4.99

with choice of chicken or ground beef. Served with rice and beans.

Tostada \$4.99

with choice of chicken or ground beef. Served with rice and beans.

Quesadilla \$4.99

with choice of chicken or ground beef. Served with rice and beans.

served with white rice, beans and salsa verde (fresh tomatillos, avocado, chilies and special Puerto Vallarta spices).

Picante Del Mar \$30.45

Scallops, clams, mussels, shrimp and octopus in a cheesy, spicy sauce, flavored with fresh jalapenos. Served with white rice.

Carne Enchilada De Puerco \$21.75

A delicious dish from the Port of Acapulco. Very lean pork leg marinated in a blend of spices, cooked on a grill then served on a bed of sauteed onions, fresh jalapenos and Mexican potatoes. Served with rice, whole beans, guacamole, sour cream and tortillas.

Combinations

All items are available with your choice of cheese, chicken, ground beef, or picadillo shredded beef. Served with rice and your choice of refried beans, whole pinto beans or black beans.

1.) 1 Enchilada, 1 Tostada \$13.15

2.) 1 Enchilada, 1 Taco \$13.15

3.) 1 Enchilada, 1 Tamale \$13.15

(Shredded Beef)

4.) 1 Enchilada, 1 Chile Relleno \$13.15

5.) 2 Enchiladas \$12.95

6.) 1 Burrito \$13.10

(chicken, ground beef, picadillo shredded beef or chile verde pork)

7.) 1 Chile Relleno, 1 Taco \$12.95

8.) 1 Burrito, 1 Enchilada \$13.95

9.) 3 Tacos \$10.95

10.) 1 Chimichanga with \$13.25

guacamole and sour cream

11.) 1 Chorizo Burrito \$12.45

12.) 3 Huevos Rancheros, 2 \$11.49

Tortillas

13.) 1 Deluxe Tostada \$11.49

14.) 1 Avocado Tostada \$11.99

15.) Chorizo con Huevos, \$11.99

Tortillas

16.) 1 Chile Relleno, 1 \$14.95

Enchilada, 1 Taco

17.) 1 Enchilada, 1 Tamale \$14.95

(Shredded Beef), 1 Taco

18.) 1 Enchilada, 1 Tamale \$14.95

(Shredded Beef), Chile Relleno

19.) 1 Tamale (Shredded Beef), \$14.95

1 Enchilada, 1 Tostada

20.) 2 Tacos, 1 Enchilada \$14.45

21.) 2 Chiles Rellenos \$14.95

22.) 1 Avocado Tostada, 1 \$14.45

Enchilada

23.) 1 Chimichanga, 1 \$15.49

Enchilada

24.) 2 Burritos \$15.49

(chicken, ground beef, picadillo shredded beef, chile verde pork)

25.) 3 Enchiladas \$15.49

26.) Taquitos Dorados \$14.75

(chicken or picadillo shredded beef)

27.) Spanish Omelette \$12.25

eggs, green peppers, tomatoes, onions, mushrooms, ham, shredded

chicken, diced tomatoes, rancho cheese and avocados.

Maya Caesar \$11.50

Traditional caesar salad topped with shrimp, whole black beans, rancho cheese, tomatoes and avocados.

Grilled Chicken Ensalada \$9.45

Served in a crispy flour tortilla shell topped with grilled chicken, lettuce, carrots, red cabbage, black beans, diced tomatoes, avocado, sour cream and rancho cheese.

Fajita Ensalada \$10.25

Marinated chicken or steak served in a crispy flour tortilla shell with iceberg lettuce, grilled onion, peppers, cheese, guacamole, sour cream and pico de gallo. \$10.25

Deluxe Taco Salad \$9.25

Served in a crispy flour tortilla with your choice of chicken, ground beef, picadillo shredded beef or beans. Topped with cheddar cheese, lettuce, tomatoes, guacamole, sour cream and pico de gallo.

Lunch House Specialties

Arroz Maya \$13.00

Sauteed shrimp, tender chicken and sliced top sirloin steak topped with cheese dip. Served over a bed of rice.

Arroz Con Pollo \$11.00

Tender sliced chicken breast specially prepared with fresh mushrooms, onions and green peppers served on a bed of rice with melted Monterey Jack cheese. Topped with our special mild sauce and garnished with avocado and tomato. Served with warm tortillas.

Camarones Mexicanos \$12.00

Shrimp sauteed in butter, fresh mushrooms, onions and bell peppers. Served over Spanish rice with melted Monterey Jack cheese, our house sauce, sliced tomatoes and avocado. Your choice of warm corn or flour tortillas..

Stir Fry Mexicano \$11.00

Sliced chicken breast specially prepared with fresh mushrooms, onions, green peppers, cauliflower, zucchini, broccoli, carrots, and celery with melted cheese on top. Served with Spanish rice.

Lunch Sides

French Fries \$2.00

Sides

Tamale- Shredded Beef \$3.85

Chile Relleno \$4.50

Chimichanga \$7.25

Spanish Rice \$2.95

Rice and Beans \$4.25

Refried Beans \$2.95

Sour Cream \$1.25

Pico De Gallo \$2.95

Guacamole \$4.25

French Fries \$3.00

Corn Tortillas (4) \$1.25

Flour Tortillas (4) \$1.25

Desserts

Chimichanga De Manzana \$5.95

without ice cream

Apples, cinnamon, spices in a flour tortilla, lightly fried and covered in a caramel sauce.

Adelita without Ice Cream \$5.50

One flan, surrounded by sopapillas.

Flan \$4.99

*A light Mexican egg custard,
glazed with homemade caramel, and
topped with whipped cream.*

Churros \$5.99

*Sometimes called a "Mexican
doughnut," rolled in sugar and
cinnamon and served with whipped
cream and strawberry sauce for
dipping.*

**Please specify if you need
silverware**

Add Silverware

No Silverware