



THE MAYAN



For allergens please scan the QR code

If you have any food allergies, please notify a member of our team when placing your order. Due to the style of our cooking we cannot guarantee that any dishes are free from allergy-causing substances. Although all care has been taken to remove bones from our chicken, lamb and fish dishes, some bones may still remain.

LEGEND: (v) Vegetarian, (ve) Vegan, (gf) Gluten-Free

PARA PICAR | APPETISERS

totopos con salsa (v) £ 8
Crunchy corn tortilla chips served with salsa roja, chimichurri and crema chipotle

gordal olives (ve) (gf) £ 6.5
Plump mixed olives, marinated with chilli and coriander

pan de casa (v) £ 6
Freshly baked house bread served with garlic and chilli butter

guacamole (ve) £ 8.5
Classic Mexican guacamole made with fresh avocados and served with totopos

TACOS

With fresh handmade corn tortillas

tinga de pollo (gf) £ 13.5
Pulled chicken cooked in a rich tinga sauce, served with crispy sweet potato and chimichurri

lamb barbacoa (gf) £15.5
Slow-cooked lamb, fresh guacamole, salsa roja and spiced pineapple

baja fish £ 14
Crispy battered fried cod with guacamole and keta caviar

carnitas (gf) £14.5
Slow-cooked pork belly, marinated with orange and cinnamon, and served with frijoles and pineapple salsa

setas (ve) (gf) £9.5
King oyster mushroom, frijoles, chipotle salsa, spicy marinated sweet potatoes

At The Mayan, we work with local suppliers to bring you premium beef cuts, pork, chicken, and fish. Using fresh produce, we elevate every dish with traditional Mexican flavours and modern cooking techniques.

ENTRADAS | STARTERS

padrón peppers (ve) (gf) £ 8.5
Pan-fried baby green peppers with coconut onion cream

frijoles (v) £ 8
Mexican refried beans, topped with crema chipotle and served with totopos

sopa de tortilla £ 9.5
An authentic Mexican soup with crunchy corn tortilla pieces in a chicken broth with chilli, avocado and sour cream

chipotle chicken wings £ 12.5
Deep-fried wings in special marination, served with spicy chipotle sauce

croquetas de carne £ 13.5
Homemade croquettes of pulled slow-cooked beef shoulder, lemongrass, chilli, pickled piparra chillies

pulpo asado (gf) £ 17.5
Marinated grilled octopus, spicy chickpeas, crispy capers

jumbo prawns £ 15.5
Crispy battered U5 prawns, lemongrass and chilli sauce

seabass ceviche (gf) £ 17
Fresh fish, cured in a mix of fresh citrus juices and spices. Served cold, with tiger's milk, mango, coriander and chilli

MAYAN SPECIAL

barbacoa smoked short ribs £ 58
/ FOR 2 TO SHARE/
Slow-cooked smoked beef short ribs, homemade corn tortillas, fresh cilantro salsa, chipotle sauce, grilled corn

ASADO | GRILL

el toro ribeye | 285 g | (gf) £ 39
28 days dry-aged ribeye steak with white mole, padrón peppers, braised shallots, chimichurri and spicy pepper sauce

filete fino steak | 230 g | (gf) £ 42
Tender 28 days dry-aged fillet steak, white mole, padrón peppers, braised shallots, chimichurri, and pepper sauce

lamb chuletas £ 37.5
Grilled lamb chops and a slow-cooked lamb patty served with coriander and mint puree, garlic pickle and house special lamb sauce

brochetas de pollo (gf) £ 28.5
Coriander and lime-marinated grilled chicken skewers, garlic sauce, sweet potato puree, black pepper sauce

fajitas £ 78 / FOR 2 TO SHARE/
28-day dry-aged beef sirloin, marinated chicken, honey-glazed vegetables. Served with 10 black and yellow tortillas, salsa roja, crema chipotle, and chimichurri

SIDES

tortillas (ve) (gf) £4.5
Four warm handmade corn tortillas

totopos (ve) £ 4
Crunchy corn tortilla chips

fries (ve) £ 5

garlic fries (ve) £ 5.5

truffle fries (v) £ 6
Topped with Parmesan cheese

FUERTEES | MAINS

Traditional Mexican recipes recreated for the modern palate

carnitas de puerco (gf) £ 32.5
Slow-cooked pork belly, served with a slow-cooked pork croquette, sweet potato mash, apple puree, pork sauce

barbacoa lamb shank (gf) £ 38.5
Slow-cooked lamb shank, served with herbs braised rice and lamb sauce

pollo con mole £ 35
Pan-seared chicken, sweet potato fondant and traditional mole sauce, topped with 70% chocolate and peanut butter "snow"

chile relleno (v) £ 26
Padrón peppers and sweetcorn wrapped in crispy puffed pastry and served with white mole and mint puree

lubina y gambas (gf) £ 35
Pan-seared sea bass and Atlantic prawns, served with spiced chickpeas and tamarind sauce

barbacoa cod (gf) £ 36
Pan-fried cod fillet with barbacoa marination, quinoa, black beans, lemon butter sauce

setas del mar (ve) £ 25
Tender king oyster mushroom "scallops", served with green Mexican rice, smoked aubergines and white mole

arroz verde (ve) (gf) £ 5.5
Mexican rice with green chili and spices

ensalada de tomates (ve) (gf) £ 6
Fresh tomatoes, red onion, lime juice, spices

tenderstem broccoli (v) (gf) £ 7
With garlic butter