

CANTINA LOS MAYAS

SAN FRANCISCO

**PLEASE LET YOUR SERVER
KNOW OF ANY ALLERGENS
-GRACIAS!

BOCADOS PEQUEÑOS (SMALL PLATES)

TACOS DE MAYA..... 6
HANDMADE MASA TORTILLA
CHOICE OF: COCHINITA PIBIL,
CHICHARRON, PESCADO (+2), CARNE
ASADA, TURKEY RELLEÑO NEGRO,
SWEET POTATO MOLE (VEG)
MIXED VEGETABLES

SOPES (2)..... 16
MASA CAKES TOPPED WITH REFRIED
BLACK BEANS
CHOICE OF: COCHINITA PIBIL, CRAB,
CARNE ASADA, TURKEY RELLEÑO
NEGRO, MIXED VEGETABLES

QUESO FUNDIDO CON XCATIC 20
XCATIC PEPPERS, CHORIZO, AND
MUSHROOMS IN MELTED OAXACA
CHEESE

POZOLE VERDE SOUP..... 15
MEXICAN STEW MADE WITH
TOMATILLOS, GREEN CHILES, AND
HOMINY
CHOICE OF: CHICKEN, VEGETARIAN

PANUCHOS (2)..... 15
MAYAN CRISPY TACO FILLED WITH
REFRIED BEANS
CHOICE OF: COCHINITA PIBIL, CARNE
ASADA, TURKEY RELLEÑO NEGRO,
MIXED VEGETABLES, NOPALES &
MUSHROOM

SALBUT (2) 15
CORN MASA LIGHTLY FRIED/
"PUFFED" TORTILLAS
CHOICE OF: COCHINITA PIBIL,
NOPALES, TURKEY RELLEÑO NEGRO,
CARNE ASADA, MIXED VEGETABLES

TOSTONES (2)..... 13
SAVORY FRIED PLANTAINS REFRIED
BLACK BEANS
CHOICE OF: CRAB, TURKEY RELLEÑO
NEGRO, MIXED VEGETABLES

EMPANADAS DE MAYAS (2) 16
TOPPED WITH CREMA, LETTUCE,
AND QUESO FRESCO, CHOICE OF:
SHRIMP, COCHINITA PIBIL,
NOPALES/MUSHROOMS, MIXED
VEGETABLES

ENSALADA DE LA MILPA..... 15
BEETS & SLICED ORANGES MIXED
WITH MINT IN A CITRUS DRESSING
ON A BED OF ARUGULA
+ SHRIMP +6
+ CARNE ASADA +5

TACOS DE JICAMA (2)..... 14
THINLY SLICED JICAMA "TORTILLA"
WITH PAPAYA, TOPPED WITH A
MAYAN SALAD, LIME AND MILD
HABANERO (VEGAN)

CEVICHE CRUDO PENINSULA..... 19
WHITE FISH CRUDO, WITH RED
ONION, SWEET POTATO, CHILE
SERRANO, CILANTRO TOPPED WITH
LIME JUICE AND SALMON ROE
WITH MANGO PUREE

CEVICHE CRUDO MAYA..... 20
SHRIMP AND SCALLOP CRUDO, WITH
RED ONION, CHILE SERRANO,
PINEAPPLE, CILANTRO, TOPPED WITH
LIME JUICE AND SALMON ROE WITH
PASSION FRUIT PUREE

PLATOS PRINCIPALES (MAINS)

QUESADILLA DE MAIZ (2).....18
MAYAN CORN QUESADILLA
FILLED WITH QUESO OAXACA
TOPPED WITH QUESO FRESCO,
LETTUCE, AND CREMA, . CHOICE
OF: CARNE ASADA, COCHINITA
PIBIL, MIXED VEGETABLES,
NOPALES/MUSHROOMS

ROASTED CORNISH HEN..... 26
FRIJOLE CHARROS, ARROZ
YUCATECA, AND NEGRO PICO
DE GALLO

PIPIAN CON PATO 32
SQUASH SEED PUREE OVER
BRAISED DUCK, WITH A SIDE
OF ARROZ YUCATECA

BANDERIAS PILCHE (2) 26
SKEWERS WITH SHRIMP,
SCALLOPS, AND OCTOPUS
ONIONS AND PEPPERS SERVED
WITH A PAPAYA, PINEAPPLE
HABANERO SAUCE

PIÑA LOCA..... 28
SEAFOOD COCKTAIL SERVED
IN HALVED FRESH PINEAPPLE;
OCTOPUS, SHRIMP, SAVORY
TOMATO SAUCE

MOLCAJETE MIXTO..... 42
SHRIMP, SCALLOP, OCTOPUS,
CARNE ASADA, CHICHARRON &
NOPALES(CACTUS) /MUSHROOMS,
W/QUESO PANELA
SERVED HOT IN A TRADITIONAL
MORTAR WITH A SIDE OF
TORTILLAS

BRANZINO FRITO..... 40
FRIED WHOLE FISH WITH
SHRIMP, SCALLOPS, MANGO,
HABANERO CREAM SAUCE,
SERVED WITH ARROZ
YUCATECA

CHULETA DE JABALÍ 28
PORK CHOPS OVER PUREED
PLANTAIN SAUCE WITH
BROCCOLINI

CHULETAS DE CORDERO..... 38
SEASONED AND SEARED
LAMB CHOPS SERVED WITH
SCALLOPED CHAYOTE AND
POTATO

CHAMORRO DE BORREGO..... 35
LAMB SHANK WITH SMOKED
PEPPER SAUCE, BAKED IN
BANANA LEAVES SERVED
WITH A SIDE OF TORTILLAS

**HERB MARINATED
FILETE MIÑÓN..... 39**
SERVED WITH SLICED SWEET
POTATOES, SPINACH, AND
SMOKED PEPPER SAUCE.
SPRINKLED WITH MAÍZ
INDÍGENA

MAYAN MOLE CON POLLO..... 25
YUCATAN MOLE CHICKEN
SERVED WITH ARROZ
YUCATECO

LADOS (SIDES)

SCALLOPED CHAYOTE & POTATOES 9
BAKED WITH HERBS, CREAM, & OAXACAN
CHEESE

**NOPALES W/PORTOBELLO
MUSHROOM..... 10**

ARROZ YUCATECA..... 6

GUACAMOLE & CHIPS 14

FRIJOLE CHARROS..... 8
SLOW-STEWED BEANS BITS OF
SAUSAGE AND PORK BELLY
CHICHARRON

PICO DE GALLO NEGRO 5
SMOKED PICO DE GALLO OF
ONIONS, PEPPERS, TOMATOES

**SIKIL PAK - TRADITIONAL
MAYAN DIP..... 14**
SQUASH, SMOKED TOMATO,
SMOKED PEPPER, MIXED
WITH GROUND PUMPKIN
SEEDS, CHIVES &
HABANERO. TOPPED WITH
SHAVED HARD BOILED EGGS
& PEPITA SEEDS



MEXICAN WINE BAR

CANTINA LOS MAYAS

SAN FRANCISCO

COCKTAILS

MEXICAN SPRITZ.....	13
MICHELADA.....	13
SANGRIA.....	12
LOS MAYAS MARGARITA.....	14

CAFE

ESPRESSO.	5
CAPPUCCINO	6
CAFÉ CON LECHE.	6
MEXICAN COFFEE.	6

BEER

PACIFICO.....	7
DOS EQUIS LAGER.....	7
CORONA.....	7
NEGRA MODELO.....	7
MODELO ESPECIAL.....	7
VICTORIA.....	7
NON-ALCOHOLIC (ASK FOR BRANDS).....	5

BEVERAGES

AGUA FRESCA (FLAVORS VARY).....	8
MEXICAN COKE	5
JARRITOS	5
MINERAL WATER.....	5

* ANY DRINK W/ SHOT OF TEQUILA +5

POSTRE (DESSERT)

CHURROS (CREME FILLED).....	12
CABALLERO POBRES CON HELADO.....	16
HOUSE MADE HELADOS	8
ICE CREAM (FLAVORS VARY)	
FLAN	11
MANGO-HABANERO CHOCLETA	14
POSTRE FAMILIA MED (SERVES 2-4)	26
POSTRE DE FAMILIA LRG (SERVES 5-6)	42



* PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, TREE NUTS, PEANUTS, FISH, SHELLFISH, CORN, OR WHEAT. PLEASE BRING ANY ALLERGIES TO THE ATTENTION OF YOUR SERVER BEFORE ORDERING.

* CORKAGE FEE OF \$35/BOTTLE APPLIES | OUTSIDE DESERT FEE OF \$3/ PERSON APPLIES | PARTIES OF 6 OR MORE MAY HAVE GRATUITY APPLIED

