

THE MAYAN



LUNCH MENU EXPERIENCE

£30 pp | 3 Starters OR 1 Starter + 1 Main |

FRIDAY, 12 PM - 4 PM

If you have any food allergies, please notify a member of our team when placing your order.
(v) Vegetarian, (ve) Vegan, (gf) Gluten-Free. A 12.5% discretionary service charge will be added to your bill.

ENTRADAS | STARTERS

totopos con salsa (v)

Crunchy corn tortilla chips served with salsa roja, chimichurri and crema chipotle

pan de casa (v)

Freshly baked house bread served with garlic and chilli butter

baja fish tacos

Crispy battered fried cod with guacamole and keta caviar

tacos de berenjena (ve) (gf)

Spiced aubergine with fresh guacamole, chili coconut cream and crispy sweet potato

guacamole (ve)

Classic Mexican guacamole made with fresh avocados and served with totopos

empanada

A crispy baked pastry served with chimichurri and white mole. Choice of: Spinach & Mozzarella (v) | Pulled Chicken | Spicy Beef

FUERTES | MAINS

pollo con mole

Grilled chicken, served with sweet potato mash and traditional mole sauce

lubina & gambas (gf)

Pan-seared sea bass and Atlantic prawns, served with spiced chickpeas and tamarind sauce

bistec (gf)

5oz rump steak, served with garlic chips and spicy pepper sauce

SIDES £4.5 EACH

garlic fries (ve)

truffle fries (v)

Topped with Parmesan cheese

steamed broccoli (gf)

Topped with bone marrow butter

Choose any 3 Starters
OR 1 Starter + 1 Main

sopa de tortilla

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

chipotle chicken wings

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

croquetas de carne

Homemade beef croquettes: slow-cooked pulled beef shoulder, with lemongrass and chili. Served with pickled piparra chillies

tacos de tinga de pollo (gf)

Pulled chicken cooked in a rich tinga sauce, served with crispy sweet potato and chimichurri

tacos de carnitas (gf)

Slow-cooked pork belly, marinated with orange and cinnamon, and served with frijoles and pineapple salsa

brochetas de pollo (gf)

Green herbs and green chilli marinated chicken skewers served with sweet potato puree and mixed salad

setas del mar (ve)

Tender king oyster mushroom "scallops", served with green Mexican rice, smoked aubergines and white mole

arroz verde (ve) (gf)

Mexican rice with green chili and spices

ensalada de tomates (ve) (gf)

Tomatoes, fresh red onion, green chilli

spiced chickpeas (ve) (gf)