



THE M A Y A N



Get Rewarded with  
OPAL Loyalty Club

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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

**topos con salsa (v) £ 7.5**  
Crunchy corn tortilla chips served with salsa roja, chimichurri and crema chipotle

**gordal olives (ve) (gf) £ 6**  
Plump mixed olives, marinated with chilli and coriander

**pan de casa (v) £ 6.5**  
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) £ 12.5**  
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 use premium beef cuts from the award-winning butchery Aubrey Allen, locally sourced lamb, pork, chicken and fish, as well as fresh produce that we elevate with traditional Mexican flavours and modern cooking techniques.

## ENTRADAS | STARTERS

**padrón peppers (ve) (gf) £ 6.5**  
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**  
An authentic Mexican soup with crunchy corn tortilla pieces in a chicken broth with chilli, avocado and sour cream

**empanada**  
A crispy baked pastry served with chimichurri and white mole. Choice of :

Spinach & Mozarella (v) £ 7.5 |  
Pulled Chicken £ 8 | Spicy Beef £ 8.5

**chipotle chicken wings £ 9.5**  
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) £ 16**  
Marinated grilled octopus, spicy chickpeas, crispy capers

**mar y maiz (gf) £ 16.5**  
King scallops, corn puree, herb-poached apple, tomato and onion salsa, salty fingers

## CEVICHE

Fresh fish, cured in a mix of fresh citrus juices and spices

**seabass (gf) £ 17**  
With tiger's milk, mango, coriander and chilli

**salmon (gf) £ 16**  
With tiger's milk, watermelon, pineapple chilli and coriander

## ASADO | GRILL

**lamb chuletas £ 35.5**  
Grilled lamb chops and a slow-cooked lamb patty served with coriander and mint puree, garlic pickle and house special lamb sauce

**el toro ribeye | 285 g | (gf) £ 45**  
28 days dry-aged ribeye steak with white mole, padrón peppers, braised shallots, chimichurri and spicy pepper sauce

**filete fino steak | 230 g | (gf) £ 48**  
Tender 28 days dry-aged fillet steak, white mole, padrón peppers, braised shallots, chimichurri, and pepper sauce

**solomillo steak | 225 g | (gf) £ 39.5**  
28 days dry-aged sirloin steak, white mole, house chimichurri, white mole, padrón peppers and pink peppercorn sauce

**pollo dorado (gf) £ 30**  
Cornfed grilled chicken, smoked sweetcorn cream, black beans, sweet potato puree, chimichurri, and peppercorn sauce

**fajitas £ 7.8 / 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

**chuleta tomahawk | 1 kg | £ 95 / FOR 2 /**  
28-day dry-aged on-the-bone tomahawk steak. Served with warm corn tortillas, padrón peppers, braised shallots, chimichurri and peppercon sauce

## SIDES

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

**topos (ve) £ 4**  
Crunchy corn tortilla chips

**fries (ve) £ 5**

**garlic fries (ve) £ 5.5**

**truffle fries (v) £ 6**  
Topped with Parmesan cheese

## FUERTES | MAINS

Traditional Mexican recipes recreated for the modern palate

**carnitas de puerco (gf) £ 30**  
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 black cod (gf) £ 38**  
Pan-fried black cod fillet with barbacoa marinade, quinoa and black beans

**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

**honey-glazed carrots (gf) £ 7.5**  
Roasted carrots with a delicious sweet glaze