



THE MAYAN



Get Rewarded with
OPAL Loyalty Club

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) £ 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 & Mozzarella (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 £ 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

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

totopos (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 marination, 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