

JUJUMBAR

Taco Maya

APPETIZERS

Peri Peri Fries \$5

Crispy, flavorful fries tossed with spicy peri peri seasoning made with chili peppers, paprika, garlic, and other spices

Masala Fries \$5

Crispy, flavorful fries tossed with Indian chat masala, paprika and black pepper

Maya Fries \$4

Crispy, golden fries seasoned with special Maya seasoning

Wings \$7.50 | \$12.50

Choice of Mango Barbecue Chipotle/ Parmesan Garlic/ Buffalo/ Tandoori Masala, deep-fried chicken wings. Served with side of ranch, celery and carrots

Chicken 6S \$10

Crispy, bite-sized fried chicken pieces tossed in fiery blend of spicy South Indian seasoning. Served with creamy cilantro dip

Cauliflower 6S \$10

Crispy, bite-sized fried cauliflower pieces tossed in fiery blend of spicy South Indian seasoning. Served with creamy cilantro dip

Guac & Chips \$4

Authentic guacamole made with fresh avocados, onion, tomatoes, cilantro, jalapeno pepper, lime juice, garlic and salt

Queso Fundido \$12

Combination of melted cheese, served sizzling with chorizo and pico de gallo. Veggie chorizo option + \$1

Nachos Supreme \$13

Hearty portion of seasoned tortilla chips, topped with queso, pico de gallo, jalapenos, sour cream and guacamole

Fries a la Mexicana \$13

Crispy waffle fries topped with queso, pico de gallo, jalapenos, sour cream and guacamole

Quesadilla \$11

Warm flour tortilla melted with creamy cheese

Tostada \$5

Fried, flat corn tortilla topped with refried beans and cheese. Add your choice of grilled veggies or meat.

Tamales \$4

Traditional Mexican dish made with a corn-based dough mixture filled with your choice of pork or chicken, beans

Elotes \$5

Classic Mexican street food of corn, slathered in a spicy house seasoning and cotija cheese

J W O O M B A R

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CHEFS SPECIAL TACOS

Nashville Hot Chicken \$5.25

Crispy fried chicken tossed in Nashville hot sauce, topped with coleslaw and cilantro

Korean Beef \$5.25

Wok-seared Asian marinated beef steak, topped with red cabbage, jalapeno-onion mix and cilantro

Pork Belly \$5.25

Smoked pork belly topped with fresh jalapeno and pico de gallo

Cajun Shrimp \$5.25

Blackened shrimp marinated and cooked with cajun spice, drizzled with white wine sauce and topped with mango pico de gallo

Yucatan \$5.25

Marinated shrimp with special house seasoning, cooked with traditional Mexican chorizo, and topped with melted cheese and cilantro

Nashville Hot Cauliflower \$3.75

Crispy fried cauliflower tossed in Nashville hot sauce, topped with coleslaw and cilantro

Veggie Chorizo \$5.25

Beyond meat vegan chorizo cooked with special house seasoning, topped with chipotle mayo, cheese, avocado and cilantro

Chicken Tikka \$4.75

Tender pieces of chicken marinated in Indian spices topped with a dollop of cooling mint sauce, raw red onions and cilantro.

Rib Eye \$5.25

Rib eye steak topped with chimichuro sauce and pico de gallo

Chicken 65 \$4.75

Loaded with juicy fried chicken tossed in a fiery blend of South Indian spices, topped with our Maya house creamy sour cream - cilantro sauce

Cauliflower 65 \$3.75

Loaded with fried cauliflower tossed in a fiery blend of South Indian spices, topped with our Maya house creamy sour cream - cilantro sauce

Chole Tikki \$3.75

With crispy, golden tikkis (potato patties) topped with a hearty chickpea curry, raw onions, fresh cilantro, drizzled with tamarind and mint sauce and finished with a pinch of fried lentils

Masala Potato \$3.75

Loaded with soft, fluffy potatoes simmered in a blend of Maya spices. And with a sprinkle of cotija cheese, raw onions and cilantro.

Chili Potato \$4.75

Spicy potatoes, queso cotina, sour cream and avocado

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TRADITIONAL TACOS

American style - Mexican cheese blend, lettuce & tomato OR Mexican style - Grilled onion, cilantro & lime

Ground Beef \$2.95

Marinated ground beef, served on corn or flour tortilla

Grilled Chicken \$4

Seasoned chicken, served on corn or flour tortilla

Carnitas \$4

Seasoned pulled pork, served on corn or flour tortilla

Al Pastor \$4

Marinated pork, served on corn or flour tortilla

Chorizo \$4

Seasoned chorizo, served on corn or flour tortilla

SPECIALITY TACOS

Grilled Steak \$4.75

Marinated steak, served on corn or flour tortilla; American style - Mexican cheese blend, lettuce & tomato; Mexican style - Grilled onion, cilantro & lime

Chingon \$4.75

Chopped steak, chorizo, jalapeno, onion, melted cheese and cilantro

Shrimp \$4.75

Cooked shrimp, chipotle mayo sauce, lettuce, pico de gallo and avocado

Samosa \$3.75

Crunchy pastry stuffed with a savory mixture of spiced potatoes and peas, melted with cheese and topped with a tamarind-mint sauce with a sprinkle of lentil crisps.

Paneer \$4.75

Marinated Indian cottage cheese, jalapeno mint sauce, grilled onions, grilled peppers and cilantro

Signature \$4.75

Marinated steak, bacon, pineapple, onion, cheese, chipotle mayo sauce, avocado and cilantro

Chicken Tinga \$4.75

Shredded chicken cooked with house spices, pico de gallo, sour cream and cilantro

Dorado taco \$4.75

Fried Mahi-Mahi fish with, lettuce, pico de gallo, chipotle mayo, avocado

MAKE ANY TACO INTO A BURRITO \$14

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TORTAS

Make it a dinner (Side of Rice and Beans) - \$4

Al Pastor \$14

Marinated pork served with beans, Mexican blend cheese, lettuce, tomatoes, sour cream, and avocado

Chorizo \$14

Seasoned chorizo served with beans, Mexican blend cheese, lettuce, tomatoes, sour cream, and avocado

Grilled Chicken Breast \$14

Seasoned chicken served with beans, Mexican blend cheese, lettuce, tomatoes, sour cream, and avocado

Ground Beef \$14

Marinated ground beef served with beans, Mexican blend cheese, lettuce, tomatoes, sour cream, and avocado

Carnitas \$14

Seasoned pulled pork served with beans, Mexican blend cheese, lettuce, tomatoes, sour cream, and avocado

Grilled Veggie \$14

Grilled peppers served with beans, Mexican blend cheese, lettuce, tomatoes, sour cream, and avocado

Milanesa \$15

Thin slice of beef served with beans, Mexican blend cheese, lettuce, tomatoes, sour cream, and avocado

Grilled Steak \$15

Marinated steak, served with beans, Mexican blend cheese, lettuce, tomatoes, sour cream, and avocado

Paneer \$15

Marinated Indian cottage cheese, jalapeno mint sauce, grilled onions, grilled peppers and cilantro, served with beans, Mexican blend cheese, lettuce, tomatoes, sour cream, and avocado

Chingon \$15

Chopped steak, chorizo, jalapeno, onion, cilantro, served with beans, Mexican blend cheese, lettuce, tomatoes, sour cream, and avocado

Signature \$15

Marinated steak, bacon, pineapple, onion, cheese, chipotle mayo sauce, avocado and cilantro, served with beans, Mexican blend cheese, lettuce, tomatoes, sour cream, and avocado

MAKE ANY TACO INTO A TORTA \$14

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SALADS

Add choice of meat - \$3

Burrito Bowl \$11

Rice, black beans, lettuce, cheese and tomato

Maya Salad \$11

Romaine lettuce, elote, pico de gallo, queso cotija, chipotle mayo, lemon cilantro vinaigrette and Julienne tortilla chips

Taco Salad \$11

Spring mix, grilled veggie, cheese, tomato, avocado and sour cream served in a tortilla bowl

Protein Bowl \$11

Spring mix, veggie chorizo, black beans, grilled veggie, pico de gallo and guacamole

DESSERTS

Fried Ice Cream \$7

A delicious scoop of vanilla ice cream dipped in cinnamon toast crunch cereal and fried to be golden and crispy!

Flan \$7

sweetened condensed milk, flavorings of caramel and topped with chocolate sauce

Churros \$7

Dough pastry fried and dusted in cinnamon sugar, stuffed with caramel and served with chocolate/caramel sauce.

BEVERAGES

Bottled Water \$2.50

Fountain \$3

Horchata \$3

Bottled Drink \$3.50

Mango Lassi \$4