

# 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

#### Maya Wings \$7.50 | \$12.50

Choice of Mango Barbecue Chipotle/ Parmesan Garlic/ Buffalo/ Masala flavored, 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

#### Gauc & Chips \$4

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

#### 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 and cheese.

#### Elotes \$5

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

# JUDD BAR

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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

MAKE ANY TACO INTO A BURRITO \$14

# JUJUMBAR

## Taco Maya

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### SALADS

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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

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### DESSERTS

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#### 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.

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### BEVERAGES

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Bottled Water \$2.50

Fountain \$3

Horchata \$3

Bottled Drink \$3.50

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### BOTTLES & CANS

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Maya Michelada \$12

Beer cans or bottles \$6

Beer Bucket \$27

Hard Seltzers \$7

Beer Tower \$25

# JHoom BAR

## Taco Maya

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### CRAFTED PERFECTIONS

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#### Jhoom Jeera \$15

Get your Bollywood shoes on to dance all night with this refreshing Vodka cocktail mixed with soda, cumin syrup and lime juice, garnished with spiced dry mango and rimmed with salted cumin and dry mango.

#### Kerala Masti \$15

Inspired from Kerala backwaters, this drink is a fun concoction of Coconut rum mixed with cream of coconut, coconut water and a hint of lime juice, garnished with dehydrated limes and rimmed with sweet shredded coconut.

#### Dangerous Dosti \$15

Like the timeless friendship of Jay and Viru in the classic Hindi movie Sholay, this drink is dangerously smooth with a mix of Jin along with a combination of fresh turmeric, orange and lemon juice, drizzled with a hint of honey and a splash of sprite, garnished with dehydrated orange and rimmed with spicy black pepper salt.

#### Tipsy Ratein \$15

Enjoy this mesmerizing cocktail made with blanco tequila, lemonade, butterfly pea tea garnished with rose petals. A must try for guilt-free pleasure all night long!

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### AGAVE COCKTAILS

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#### Maya House Margarita \$13

FINO Tequila Blanco freshly blended with citrus juices

#### Watermelon Mint Margarita \$15

FINO Tequila Blanco, fresh watermelon-lemon juice infused with mint with a touch of agave

#### Spiced Pineapple Margarita \$14

FINO Tequila Blanco, fresh pineapple-lime juice infused with serrano peppers

#### Guava La Flor Margarita \$14

FINO Tequila Blanco, fresh guava juice and lime

#### Frozen Margarita \$14

seasonal flavor

#### No Mames! \$15

Mezcal, drizzled agave, passion fruit juice and smoked morita chipotle peppers

#### Margarita Flight \$14

your choice of four margaritas