



Cantina Los Mayas

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Bocados Pequeños (small plates)

ITEM	PRICE
Tacos de Mayas ONE Taco per order - Housemade Masa Tortilla topped with choice of filling	\$7.70
Sopes (2) Masa Cakes topped w/refried beans and choice of filling (TWO per order)	\$17.60
Queso Fundido con Xcatic Xcatic peppers, chorizo, and mushrooms melted in oaxaca cheese	\$20.90
Panuchos (2) Mayan crispy tacos filled w/refried beans with choice of filling	\$16.50
Tostones (2) Savory fried plantains topped w/refried beans topped with choice of filling (TWO per order)	\$15.40
Empanadas de Maya Topped w/crema, lettuce & queso fresco	\$17.60
Tacos de Jicama Thinly sliced jicama "tortilla" w/papaya, topped w/ Mayan salad, lime and light habanero	\$15.40
Ceviche Crudo Peninsula White fish crudo w/red onions, sweet potato, chile serrano, & cilantro dressed in lime juice and topped w/salmon roe on...	\$20.90
Pozole Verde Soup Mexican stew made w/tomatillos, green chiles, & hominy	\$16.50
Ensalada de Milpa Beets & Sliced oranges mixed mint in a citrus dressing on a bed of arugula	\$16.50
Ceviche Crudo Maya Shrimp & Scallop crudo w/red onion, chile serrano, pineapple, cilantro dressed in lime juice, topped w/salmon roe on a p...	\$22.00

Online Only Meals

ITEM	PRICE
Cantina Bowl choice of topping with rice, guacamole and frijoles charro (pinto beans w/bits of stewed pork) topped with pickled onion...	\$19.80
Banderias Plate Shrimp, scallops, and octopus onions and peppers skewer served with a papaya, pineapple habanero sauce. w/rice and side...	\$23.10
Jicama Taco Kit (Vegan) Make Your Own Jicama Tacos (Vegan) - [4] Jicama "Tacos" with/Mayan Salad (carrots, papaya, mango, habaneros, chamoy sauc...	\$20.90

Platos Principales (Mains)

ITEM	PRICE
Banderias Pilche Grilled Skewers w/shrimp, scallops & octopus onions & peppers. Served w/a papaya, pineapple habanero sauce	\$28.60
Branzino Frito Fried whole fish w/shrimp, scallops, mango habanero cream sauce, served w/arroz yucateca	\$44.00
Chamoro de Borrego Lamb shank w/smoked pepper sauce baked in banana leaves served w/side of tortillas	\$39.60
Chuleta De Jabali Grilled pork chop over pureed sweet potato sauce with broccolini	\$30.80
Mayan Mole con Pollo Yucatecan Mole chicken served w/arroz yucateco	\$27.50

ITEM	PRICE
Molcajete Mixto Shrimp, scallop, octopus, carne asada, chicharron, queso panela & nopales mushrooms. Served w/side of tortillas	\$49.50
Roasted Cornish Hen Frijoles Charro, arroz yucateca & negro pico de gallo	\$28.60
Quesadilla de Maiz (2) Mayan corn quesadilla filled w/queso oaxaca topped w/queso fresco, lettuce & crema	\$19.80

Lados (Sides)

ITEM	PRICE
Sikil Pak - Traditional Mayan Dip Squash, smoked tomato, smoked pepper, mixed w/ground pumpkin seeds, chives & habanero. Topped w/shaved hard boiled eggs	\$15.40
Nopales w/Portabello Mushrooms	\$11.00
Scalloped Chayote and Potatoes Baked w/herbs, cream, & oaxacan cheese	\$9.90
Gucamole and Chips	\$15.40
Pico de Gallo Negro Smoked pico de gallo of onions, peppers, & tomatoes	\$5.50
Frijoles Charro Slow-stewed beans bits of sausage & pork belly chicharron	\$9.90
Chips and Salsa	\$3.30
Chips	\$3.30
Small Side Salsa	\$3.30
Sauteed Espinaca (Spinach) Sauteed w garlic	\$7.70
Extra Tortilla (2)	\$2.75
Housemade Salsa (8 oz)	\$8.80
Side of Avocado	\$6.60
Arroz Yucateco White rice topped with pickled Onions	\$6.60
Side of Pickled Onions	\$3.30

Desserts

ITEM	PRICE
Churros (Creme Filled) Creme Filled Mexican Street Doughnuts	\$13.20
Flan Housemade Flan	\$12.10

Food and Wine Experience

ITEM	PRICE
Pre Fixe Dinner	\$104.50

RW30 BRUNCH

ITEM	PRICE
Chilaquiles de Maya (PF) Yucatecan style french toast, caballero pobresw/cinnamon and sugar. Eggs, vanilla & fresh fruit	\$33.00
Papadzules (PF) A Yucatecan staple, enchiladas filled w/hard boiled eggs topped w/pepita sauce and a poached egg	\$33.00
Sopes a la Benedicto Sopes topped w/refried beans, choice of cochinita pibil or mixed vegetables, poached eggs, topped w/chipotle cream sauce...	\$33.00

RW45 DINNER

ITEM	PRICE
Pollo con Mole (PF)	\$49.50
Quesadilla de Maiz (PF) Mayan corn quesadilla filled w/queso oaxaca topped w/queso fresco, lettuce & crema	\$49.50

RW75 DINNER

ITEM	PRICE
Branzino Frito (PF) Fried whole fish w/shrimp, scallops, mango habanero cream sauce, served w/arroz yucateca	\$82.50
Chuleta de Cordero (PF) Seasoned and seared lamb chops served w/scalloped chayote & potato	\$82.50
Pipian con Pato (PF) Squash seed puree over braised duck w/side of arroz yucateca	\$82.50