



# CHILAQUILES MAYA

CHILAQUILES & CHILAQUILES SANDWICH . WITH SOUR CREAM, CHEESE AND ONION



## 1 STEP 1. CHOOSE YOUR SAUCE

### MAYA SAUCE

House red sauce with guajillo chili and a touch of habanero.



### GREEN SAUCE

The traditional spicy one with tomatillo and a touch of habanero



### BEAN SAUCE

Black bean sauce, not spicy.



### TOMATILLO SAUCE

Green sauce, not spicy.



### MOLE SAUCE

House mole for an additional \$25+



## 2 STEP 2. CHOOSE YOUR TORTILLA CHIP

### CORN TORTILLA CHIP

The traditional fried one.



### BAKED BLUE CORN TORTILLA CHIP + \$19

### BAKED BEET TORTILLA CHIP + \$ 25

## 3 STEP 3. CHOOSE YOUR TOPPING

### CHICKEN / \$98

90g shredded chicken breast



### LONGANIZA / \$98

90g pork sausage



### EGGS / \$98

2 pcs. Sunny side up, scrambled or over easy



### BEEF STEAK / \$115

90g Chopped steak



### AL PASTOR / \$125

120g Pastor-style meat. Pork.



### COCHINITA PIBIL / \$125

120g Pork marinated in achiote, sour orange, and red recado; cooked in our Maya style.

### RELLENO NEGRO / \$125

120g Pork marinated in black achiote



### BREADED MILANESA / \$135

120g Breaded pork fillet

### ARRACHERA / \$175

100g Marinated steak fillet

### VEGETARIAN OPTIONS



### VEGAN CHORIZO / \$96

80g Soy sausage

### MUSHROOMS / \$96

80g Sautéed mushrooms

### SPINACH / \$96

90g Sautéed spinach

### NOPALES (GRILLED CACTUS) / \$96

90 g Grilled cactus with salt.



### CLASSIC / \$84

Choose your sauce with cream, cheese and onion.

## 4 MAKE IT A COMBO! + \$69

Option 1.

2 Drinks of choice per person:

Mexican Coffee

Orange or apple nectar

Agua del día

Tepache.

Tea

Option 2.

1 Drink + fresh fruit

Option 3

Mexican coffee +  
mexican sweet bread



### EXTRAS

|                                 |        |
|---------------------------------|--------|
| Chicken /Longaniza. 90g         | \$ 35  |
| Beef, chopped steak 90 g        | \$ 52  |
| Egg (1 pc)                      | \$ 19  |
| Milanesa 120g                   | \$ 65  |
| Cochinita Pibil I Pastor. 120 g | \$ 55  |
| Arrachera   100 g               | \$ 110 |
| Cream   Cheese   60 g           | \$ 25  |
| Tortillas (3 pcs)               | \$ 9   |
| Mexican rice   Beans. 100g      | \$ 25  |
| Mushrooms, Spinach 90g          | \$ 35  |
| Milk 150ml                      | \$ 15  |



chilaquilesmaya

CHILAQUILES EXPERTS.

www.chilaquilesmaya.com



55 3814 8328

OUR EGG MENU

W/ HAM  
W/ BACON  
W/ LONGANIZA  
MEXICAN STYLE  
RANCHEROS  
DIVORCIADOS  
W/ SPINACH  
W/ MUSHROOMS

\$76

OMELETTES \$94

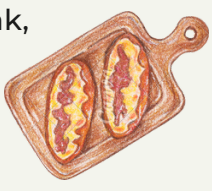
HAM AND CHEESE OMELETTE:  
With leg ham and cheese, served with refried beans.

SPINACH AND MUSHROOM OMELETTE:  
With sautéed spinach and mushrooms, served with refried beans.

CHILAQUILES OMELETTE  
Omelette filled with tender chilaquiles, choose your favorite sauce.

MOLLETES / \$74  
2 halves of white bread with refried beans, gratinated cheese, and pico de gallo (tomato, onion, chili).

Choose one: Leg ham, longaniza, steak, or chicken.



ENCHILADAS

ENCHILADAS / \$89  
4 pieces of corn tortilla filled with chicken, bathed in your choice of sauce, with cream, cheese, and onion.

ENFRIJOLADAS / \$89  
4 pieces of corn tortilla filled with chicken or scrambled egg, bathed in bean sauce, with cream, cheese, and onion.

ENMOLADAS / \$99  
4 pieces of corn tortilla filled with chicken, bathed in house mole, with cream, cheese, onion, and toasted sesame seeds.

ENCHILADAS SUIZAS / \$99  
4 pieces of corn tortilla filled with chicken, bathed in sauce with cream and gratinated cheese, and onion.

COCHINITA PIBIL  
Pork marinated in achiote, sour orange, and red recado; cooked in our Maya style.

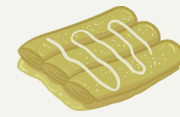
COCHINITA SANDWICH / \$92  
240g Cochinita Pibil in a sandwich with pickled onions.

ORDER OF 3 TACOS / \$79

TACO PER PIECE / \$39

1.1LB OF COCHINITA PIBIL / \$290

2.2LB OF COCHINITA PIBIL / \$440  
Includes tortillas, Xnipec sauce, and limes.



MAYAN DISHES

Made to order: 10 to 15 min wait.

PANUCHOS / \$ 98  
4 small corn tortillas filled with beans, topped with our delicious cochinita pibil or relleno negro and pickled red onions.



LIME SOUP / \$89  
Traditional Yucatecan soup: chicken broth with lime juice, tomato, bell pepper, fried tortilla strips, and shredded chicken.

CRISPY CHICKEN TACOS/ \$78  
3 fried corn tacos filled with chicken breast, with lettuce, cream, and cheese.

OUR RECOMMENDATION

BANDEJA MAYA / \$174  
400g Chilaquiles + 60g Mexican rice + 60g refried beans + 2 eggs + 80g pork longaniza.



TACOS

Per piece, 45 grams of product:

ARRACHERA \$75  
PASTOR \$55  
LONGANIZA \$52  
BEEF STEAK \$65



DRINKS

MEXICAN COFFEE / \$45  
COFFEE, CINNAMON AND BROWN SUGAR



TEA / \$38

MEXICAN CHOCOLATE/ \$62

GREEN JUICE / \$56  
Nopal, spinach, cucumber, parsley and celery.



AGUA DEL DÍA / \$45  
Horchata, Jamaica, Tamarind

ORANGE NECTAR \$32 355 ml  
APPLE NECTAR

SODA / \$40  
SPARKLING WATER



SALT & LIME RIMMED GLASS (FOR YOUR BEER OR SPARKLING WATER) \$15



TEPACHE / \$38

BOTTLE OF WATER / \$28 600 ml

BEER

CORONA (LIGHT LAGER) VICTORIA (AMBER)/ \$55



DESSERT

CORN BREAD \$38  
Homemade with natural corn.

MARQUESITA \$56  
Crispy crepe filled with Edam cheese.

EXTRA INGREDIENT +\$9

MEXICAN SWEET BREAD \$28

