



12921 STATE LINE ROAD | KANSAS CITY, MISSOURI | 816/941-3373

[ Please call ahead for reservations and all your carry-out and catering needs.  
Open 7 days a week ]

Visit [MayasMexicanBistro.com](http://MayasMexicanBistro.com)  
for all your catering needs.

# APPETIZERS

## QUESO FUNDIDO

Melted cheese casserole with chorizo or shrimp topped with pico served with warm tortillas. \$6.99

## STUFFED AVOCADO

Maya's original avocado filled with a creamy shrimp stuffing, lightly hand battered and fried. Served with our house chipotle cream sauce and spicy chili sauce. \$10.29

## TABLE-SIDE GUACAMOLE

Fresh avocado hand mixed at your table with pico, chilies and secret spices. Served with homemade fresh chips. \$7.99

## ARTICHOKES FRITA

4 Artichoke hearts stuffed with creamy queso and espinaca, battered and fried to golden brown and served with our house chipotle cream sauce. \$7.49

## QUESO DE ESPINACA

A Maya's favorite. White cheddar dip with spinach served with warm homemade fresh chips. \$6.99

## CHIPOTLE CRAB CAKES

2 crab cakes made with blue lump crab meat mixed in our house chipotle cream sauce. Topped with a black bean fire roasted corn salsa. \$10.99

# SOUPS, SALADS & WRAPS

## SANTA FE TORTILLA SOUP

Maya's cream based smoked chicken soup loaded with corn, black beans, and mixed veggies topped with tortilla strips. \$4.79

## CANCUN SHRIMP BISQUE

Homemade creamy shrimp bisque with a hint of spice. \$6.29

## MAYA'S CAESAR SALAD

Chopped romaine lettuce, red onions, tomatoes, and ancho croutons tossed in Maya's creamy chipotle Caesar dressing. \$4.39 • Add chicken for \$2.09

## SPINACH AND BLEU CHEESE SALAD

Fresh baby spinach tossed in a creamy herb dressing, topped with garden fresh tomatoes and bleu cheese crumbles. \$5.09 • Add chicken for \$2.09

## MIXED SALAD

Mixed greens with red onion, avocado, orange slices, & tossed with a citrus vinaigrette. \$5.29  
• Add chicken for \$2.09

## TACO SALAD

Your choice of chicken, beef or shrimp on a fried flour tortilla, filled with lettuce, tomatoes, cheese, black olives, choice of sour cream or guacamole and served with creamy chipotle dressing. \$8.99 • With shrimp for \$.99  
• Both sour cream and guacamole for \$.99

## FAJITA TACO SALAD

Your choice of Fajita steak or chicken on a fried flour tortilla filled with lettuce, tomatoes, peppers, onions, cheese, black olives and choice of sour cream or guacamole. Served with yellow queso. \$9.99 • Both sour cream and guacamole for \$.99

## FAJITA WRAP

Marinated fajita steak or chicken and bacon or Fried chicken strips with romaine, pico, avocado, bacon, cheese, and drizzled with our home made chipotle cream sauce, wrapped in a soft flour chipotle tortilla. Served with fries. \$6.79  
• Sub fries for cup of soup \$.99

# DESSERTS

## # FRIED ICE CREAM

Served with cinnamon crisp drizzled with dulce de leche and sprinkled with powdered sugar. \$4.99

## # FRIED CHEESECAKE TOWERS

Cheesecake wrapped in a flour tortilla, then fried. Served with caramel and strawberry sauce. \$4.99

## CARAMEL FLAN

Homemade Traditional Mexican custard drizzled with dulce de leche. \$4.59

## CINNAMON NACHOS

Served with homemade dulce de leche sprinkled with cinnamon and powdered sugar. \$3.99

## # SOPAPILLAS

Served with candied apples and ice cream drizzled with caramel sauce. \$4.29

## # CHOCOLATE LOVIN SPOON CAKE

A mouthful of chocolate pudding between two layers of moist dark chocolate cake. Served with strawberry sauce. \$ 5.99

Scoop of vanilla ice cream \$0.99 • Add chocolate syrup 0.25

# TRADITIONAL

Vegetarian options 🌱  
Cooked with Peanuts 🥜

## ENCHILADA CREME

Mayas created this flour tortilla enchilada stuffed with smoked chicken or shrimp, asiago cheese, and fresh spinach topped with queso de espinaca.

- Chicken \$4.19
- Shrimp \$4.79
- 🌱 Spinach \$3.99

## 🥜 ENCHILADAS

Your choice of cheese, shredded chicken, or ground beef wrapped in a corn tortilla with cheese and topped with our traditional house red mole. We also offer a green chili sauce upon request.

- Ground Beef \$3.39
- Shredded Chicken \$3.39
- 🌱 Cheese \$3.39

## TACOS

Choose either hard shell corn or soft flour tortilla taco topped with lettuce, asiago cheese and tomatoes.

- Ground Beef \$2.69
- Shredded Chicken \$2.69
- Fajita Steak \$3.99
- Fajita Chicken \$3.99
- Garlic Shrimp \$4.29
- Blackened Fish \$4.29
- Carnitas \$2.69
- 🌱 Avocado \$3.99

## BURRITOS

Your choice of ground beef, shredded chicken, shredded beef, or shredded pork. All burritos made with refried beans, cheese, and topped with your choice of chili con queso or chili verde. Served with side of rice.

- Ground Beef \$8.29
- Shredded Chicken \$8.29
- Shredded Beef \$8.29
- Shredded Pork \$ 8.29
- 🌱 Beans & Cheese \$6.29

## CHIMIS

Your choice of ground beef, shredded chicken, pork or shredded beef, topped with chili con queso. Served with side of rice. Choice of sour cream or guacamole.

- Ground Beef \$8.99
- Shredded Chicken \$8.99
- Shredded Beef \$9.99
- Shredded Pork \$8.99
- Both sour cream and guacamole for \$.99

## 🥜 TAMALES

Spicy red pork topped with Maya's house mole or smoked chicken topped with Maya's green chili verde sauce. \$3.79

## QUESADILLAS

Served with peppers and onions. Your choice of grilled chicken, grilled steak, chorizo, portabella and spinach or veggies inside a flour tortilla with a four cheese blend, grilled to a golden brown. Served with sour cream and pico de gallo.

- Fajita Chicken \$8.89
- Fajita Steak \$8.89
- Chorizo \$8.59
- 🌱 Portabella & Spinach \$8.59
- 🌱 Vegetarian \$ 8.49
- 🌱 Cheese \$5.99

## TOSTADAS

A flat, hard corn shell layered with black beans, your choice of ground beef, shredded chicken, fajita steak or fajita chicken with peppers, or grilled vegetables topped with lettuce, cheese, and tomato.

- Add sour cream and guacamole \$.99
- Ground Beef \$3.59
- Shredded Chicken \$3.59
- Fajita Steak or Fajita Chicken with Peppers & onions \$4.59
- 🌱 Vegetarian \$3.99

# Try Maya's NEW BISTRO COMBO

## Create your own Entrée Combo

Choose from all Maya's Traditional Mexican favorites just the way you want them.  
Served with Mexican rice and your choice of re-fried, black or soupy beans.

Choose Two - \$8.29

Choose Three- \$8.99

Choose Four - \$9.99

## Tacos (corn or flour)

Ground Beef \* Shredded Chicken  
Blackened Fish – add .39

## Enchiladas Crème

Spinach \* Smoked Chicken  
Shrimp and Spinach – add .39

## Soup Cup

Chicken Tortilla \* Shrimp Bisque

## 🥜 Enchiladas

Ground Beef \* Shredded  
Chicken \* Cheese. Served  
with mole or salsa verde.

## Tamales

Red Pork Tamale \* Verde  
Chicken Tamale

## Side Salads

Caesar \* Spinach \* Mixed

# SIDES

REFRIED BEANS \$1.59

BLACK BEANS \$1.59

GRILLED CORN \$3.09

RICE \$1.59

GUACAMOLE \$3.39

WHITE RICE \$1.59

SOUPY BEANS \$1.59

MIXED VEGETABLES \$2.89

SOUR CREAM \$1.09

CARNIVAL RICE \$2.79

# MAYA'S HOUSE SPECIALTIES

Vegetarian option 🌱

Cooked with Peanuts #

## CARNITAS PLATTER

Traditional fried pork served with guacamole, pico de gallo, beans, rice, and warm flour or corn tortillas. \$11.99

## FAJITAS

Marinated strips of grilled steak, chicken or shrimp with grilled onions and bell peppers. Served with cheese, lettuce, pico de gallo, sour cream, guacamole, and warm corn or flour tortillas. Vegetarian fajitas are made with sauteed Portabella mushrooms, zucchini, onions and peppers. Grilled Steak or Chicken \$14.99 • Shrimp \$15.99 • 🌱 Vegetarian \$13.99 • Combination \$15.99

## NEW MEXICO PASTA

Shrimp, smoked chicken, chorizo, sauteed with corn, bell peppers, and zucchini, black beans topped with a New Mexico cream sauce and tossed with penne pasta. \$12.99

## SHRIMP AND SPINACH CHIMI

Sauteed shrimp, garlic, spinach, roasted red peppers, and Mozzarella. Hand wrapped in a flour tortilla and fried, served on a bed of queso de espinaca. Served with a side of rice. \$12.99

## CHORIZO AND POTATO CHIMI

Chorizo, potatoes, peppers, onions and three cheeses. Hand wrapped in a flour tortilla and fried, topped with queso de espinaca and a side of rice. \$10.29

## BLACKENED FISH ENCHILADAS

Blackened fish, braised cabbage, and cheese blend wrapped in flour tortillas and topped with chili verde sauce. Served with beans and rice. \$12.09

## RIO GRANDE BURRITO

Large flour tortilla stuffed with choice of ground beef or shredded chicken with rice, beans, sour cream, pico de gallo and shredded cheese wrapped in a flour tortilla. Topped with melted cheese, lettuce, tomatoes, jalapenos and guacamole. \$10.89

## SMOKED CHICKEN BURRITO

Large flour tortilla stuffed with smoked chicken, black beans, bell peppers, onions and mozzarella, topped with queso de espinaca. Served with rice. \$10.29

## ONE OF A KIND CHILI RELLENOS DE MARISCAL

Two poblano chilies stuffed with a creamy mix of shrimp, Basa, scallops, and then lightly hand battered and fried. Served with a creamy almond sauce and white rice. \$16.49

## MAYA'S CARNE ASADA

Grilled ribeye steak served with sliced avocado, pickled onions, pico de gallo, warm flour tortillas, and soupy beans. Our Ribeyes are hand cut for our guests. The Ribeye is famous for its extra marbling that gives an enhanced juicy flavor. 12 oz \$17.99

## FIRE GRILLED CHICKEN

Chicken breast grilled over a flame to perfection. Served with carnival rice and poblano cream sauce. \$13.49

## RANCHERO BURRITO

Large flour tortilla stuffed with pork and shredded beef, soupy beans, cheddar and Monterey cheeses topped with chili verde, cheese and pico de gallo. Served with rice. \$10.29

## CHILI RELLENOS DE QUESO

Poblano chilies stuffed with three cheese blend and then lightly hand battered and fried. Served with our house chipotle tomato sauce and rice. \$12.39 🌱 (One poblano \$9.39)

## CHIPOTLE QUESADILLA

Grilled chicken, fresh baby spinach, corn, cheese, wrapped inside a chipotle flour tortilla and grilled to perfection. Served with guacamole. \$8.99

## SOUTHWEST CHIMI

Grilled chicken, black beans, corn, red and green, bell peppers, cilantro, and cheese. Hand wrapped in a chipotle flour tortilla and fried. Smothered in our famous espinaca. Served with rice and tex-mex guacamole. \$11.29

## MAYA'S ORIGINAL PUERCO DE MAYA

Three-chili rubbed pork steak slow roasted with guillo peppers, oranges, and other secret ingredients and served with rice, refried beans and warm flour tortillas. \$13.99

## MAYA'S FISH TACO PLATO

Two beer battered fish tacos in fried flour tortillas; topped with our chipotle cream sauce, mango-citrus cabbage, and pico de gallo. Served with sauteed white rice, black beans, red and green peppers, cilantro, and lime. \$11.99

## TORTE MAYA

The original smoked chicken and Chorizo torte or Carnitas torte with portabella mushrooms, roasted red peppers and asiago cheese blend, drizzled with espinaca, served atop a 12-inch fried flour tortilla oven baked to perfection. \$13.49

**Add a cup of soup or a side salad  
to your specialties for \$1.89**



Note: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

We use peanuts in our mole. If you are allergic to peanuts, please let your server know. Credit Cards left open or not signed are subject to a 15% gratuity. No separate checks on parties of 10 or more • Gratuity of 18% will be added on parties of 6 or more • Split plate charge \$3.00

# LUNCH SPECIALS

Monday - Saturday • 11:00 a.m. to 4:00 p.m.

## TACOS

Two ground beef or shredded chicken hard shell tacos served with beans and rice. \$5.99

## ENCHILADAS

Two cheese enchiladas served with beans and rice. \$6.19

## ENCHILADA & TACO

One cheese enchilada and one ground beef hard shell taco served with beans and rice. \$6.19

## TOSTADA & ENCHILADA

One black bean tostada and one cheese enchilada served with beans and rice. \$6.49

## BURRITO & TACO

One ground beef or shredded chicken burrito and one ground beef hard shell taco. \$8.29

## FISH TACOS

Two blackened fish, soft flour tortilla shell tacos and a side of rice. \$8.79

## SOUP & SALAD

Your choice of Maya's caesar or mixed salad and your choice of Cancun shrimp bisque or Santa Fe tortilla soup. \$7.19

## MINI CHIMI

One ground beef or shredded chicken mini chimi served with rice. \$7.59

## TAMALE & TACO

One pork or chicken tamale and one ground beef hard shell taco. Served with beans and rice. \$7.59

Add Ground Beef or Shredded chicken to any item for \$ .50  
Substitute a soft flour tortilla shell on any item for \$ .25

# DAILY SPECIALS

## SUNDAY & MONDAY NIGHT

Get a free kids meal with an adult meal purchase

## RED SANGRIA MONDAY

Hand shaken carafes \$12

## BISTRO TUESDAY

House Margaritas on the rocks \$3.00  
Blackened fish, flour tacos. Buy 1 get 1 free

## TACO WEDNESDAY

Buy one beef hard shell taco and get one free.

## THURSDAY TILIA

\$10 Bottles of Tilia wines

## SIZZLING SATURDAY

Steak or chicken fajitas for \$9.99

## SUNDAY

1/2 price bottles of \$40 and under wine.

# MAYA'S KIDS MENU

Kids 12 and under

## KIDS HAMBURGER

Served plain with a side of fries. \$4.99  
• Add cheese for \$ .50

## MINI BURRITO

Mini burrito topped with melted cheese. Served with rice. Choice of beans, ground beef or shredded chicken. \$4.59

## CHICKEN TENDERS

Two battered chicken strips with fries. Choose from honey mustard, ranch dressing or ketchup. \$5.69

## QUESADILLA

Cheese, ground beef or shredded chicken grilled with cheese between two six-inch flour tortillas. \$3.59

## ENCHILADA

Flour tortilla stuffed with cheese, choice of ground beef or shredded chicken, topped with Queso. Served with a half order of beans or rice. \$4.59

## TACO

Beef hard-shell corn or flour soft taco. Served with beans and rice. \$3.99

## DRINKS

Kid's size soft drink, milk, apple or orange juice. Free refills on soda only. \$1.00 with purchase of kids meal.

The Maya civilization is a Mesoamerican civilization, noted for the only known fully-developed written language of the pre-Columbian Americas, as well as its spectacular art, monumental architecture, and sophisticated mathematical and astronomical systems.

Initially established during the Pre-classic period, many of these reached their apogee of development during the Classic period (c. 250 to 900), and continued throughout the Post classic period until the arrival of the Spanish.

At its peak, it was one of the most densely populated and culturally dynamic societies in the world.

# MARGARITAS

Try Our Award Winning House Margaritas On The Rocks Or Frozen. Mix It Up And Try A Strawberry Or Mangorita. Upgrade to Maya's Hand Shaken Margaritas by choosing one of our many tequilas.

## CALL MARGARITA

Shaken With Gran Gala

1800 Reposado ~ Sauza Hornitos ~ Cuervo Gold

## PREMIUM MARGARITA

Shaken With Gran Gala

Don Eduardo Silver ~ Patron Silver  
Corazon Blanco ~ Don Julio Silver  
Sauza Tres Generaciones ~ Cazadores Reposado

## THE TOP SHELF

Shaken With Grand  
Marnier and Cointreau

Patron Anejo ~ Corazon Anejo  
Don Julio Anejo ~ El Mayor Anejo  
Herradura Anejo  
Jose Cuero Plata  
Don Eduardo Anejo  
Corralejo Reposado

## CONNOISSEUR TEQUILAS

Enjoy One ~ Neat Or Chilled  
These Are For Sipping

Herradura Seleccion Suprema  
Gran Patron  
Don Julio 1942  
Jose Cuervo Reserva

# SPECIALTY DRINKS & MARTINIS

## RED SANGRIA

Our special blend of red wine, mango, brandy, triple sec and citrus fruit juices.

## WHITE SANGRIA

Our special blend of white wine, mango, Malibu rum, peach, pear and citrus fruit juices

## MAYATINI

Sauza Hornitos, sweet & sour, fresh lime juice, with a splash of Cointreau & Grand Marnier. Sugared rim.

## MOJITO

Hangar lime, fresh mint, lime juice, sugar, and a splash of Sprite.

## PINA COLADA

Rum, with our special pina colada mix, fresh juices with a dash of cinnamon. (Frozen or served on the rocks)

## COSMOTINI

Hangar One Mandarin, Cointreau, splash of Grand Marnier, with cranberry juice.

## CAFE MAYA

Patron XO coffee liquor, Godiva White Chocolate, splash of cream in a chocolate drizzled glass.

## CHOCOLATETINI

Vanilla Vodka, Godiva, and Bailey's, with a chocolate drizzled glass.

# DAILY DRINK SPECIALS

## Red Sangria Monday

A Carafe Of Our Hand  
Made Sangria \$12

## Margarita Tuesday

16 Oz House Margarita  
On The Rocks Only \$3

## Tilia Thursday

\$10 Bottles of Tilia wines

## Sunday

1/2 price On \$40 And  
Under Bottles Of Wine, Take  
Home Wine Bags Available

## Happy Hour

3 Pm To 6 Pm Daily Bar Specials

Domestic Bottle Beer \$ 2.50

House Margaritas On The Rocks \$ 3.00

Tilia wine by the glass \$ 5.00

## Enjoy These Appetizers During Happy Hour For Only \$3

- Chipotle Wings
- Southwest Chicken Egg Rolls
- Portabella Mushroom Fries
- Mini Torte

# WINE

## WHITE WINE

Glass Bottle

### CHARDONNAY

Cousino Macul ~ Maipo, Chile	6	22
Tilia ~ Mendoza, Argentina	7	26
Toad Hollow ~ Mendocino, CA	8	30
Catena ~ Mendoza, Argentina		42

### PINOT GRIGIO

Lagaria ~ Trentino, Italy	6	22
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### RIESLING

Selbach ~ Mosel, Germany	6	26
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### SAUVIGNON BLANC

Penascal ~ Castilla & Leon, Spain	7	26
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## RED WINE

Glass Bottle

### MALBEC

Tilia ~ Mendoza, Argentina	7	26
Catena ~ Mendoza, Argentina	10	38

### MERLOT

Rock River ~ California	7	26
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### PINOT NOIR

Castle Rock ~ Monterey, CA	8	30
A to Z ~ Oregon		42
Sinskey ~ Carneros, CA		58

### CABERNET SAUVIGNON

Tilia ~ Mendoza, Argentina	7	26
Carr ~ Napa Valley, CA		42
Veraison ~ Napa Valley, CA		78

### TEMPRANILLO

Penascal ~ Castilla & Leon, Spain	7	26
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# CERVEZA

## IMPORTED

Corona  
Corona Light  
Dos XX Lager  
Pacifico  
Negro Modelo  
Modelo Especial  
Tecate

## DRAFT

Dos XX Amber  
Blue Moon  
Bud Light  
Stella Artois  
Land Shark  
Michelob Ultra

## DOMESTIC

Budweiser  
Bud Light  
Bud Select  
Michelob Ultra  
Coors Light  
Bud Select 55  
Miller Lite  
Buckler N/A

