CASA MAYA

DINNER / MAIN MENU

Ask your server about our weekly specials & seasonal dishes.

SCAN MENU
casamayalwr.com

STARTERS & FAVORITES

MAYA QUESO DIP $9.95
Creamy white queso with tortilla chips. Add ground beef, shredded chicken or chorizo +$1.50.

FRESH GUACAMOLE $10.95
Fresh avocado, tomato, onion, cilantro & lime. Served with tortilla chips.

QUESO FUNDIDO $12.95
Melted Chihuahua cheese with three flour or corn tortillas. Add chorizo or mushrooms +$1.50.

MINI CHIMIS $13.95
Two crispy mini burritos filled with ground beef, shredded chicken or carnitas, finished with a queso drizzle.

FLAUTAS $14.95
Three crispy corn flautas. Served with lettuce, mixed cheese, pico, queso fresco & guacamole; queso dip & chipotle sauce on the side. Shredded chicken or seasoned potato.

QUESADILLA $14.95
Grilled flour tortilla with mozzarella & mixed cheese. Served with lettuce, pico, mixed cheese & sour cream. Ground beef or shredded chicken +$1; grilled chicken or steak +$2.

NACHOS $15.95
Tortilla chips, refried beans, mozzarella, mixed cheese, ground beef, shredded chicken or pork; lettuce, pico, jalapenos, sour cream & guacamole. Grilled chicken or steak +$2.

MEXICAN SHRIMP COCKTAIL $15.95
Chilled shrimp with lime, pico, avocado & house-made Mexican cocktail sauce. Served with chips.

SHRIMP CEVICHE $15.95
Chilled shrimp with lime & pico, topped with fresh guacamole. Served with chips.

ENSALADAS / SALADS

TACO SALAD $15.95
Ground beef or shredded chicken, romaine, beans, mixed cheese, pico, sour cream & guacamole. Grilled steak or chicken +$2.

FAJITA SALAD $16.95
Romaine, onions & peppers, mixed cheese, pico & your choice of steak or grilled chicken.

CHIPOTLE SALAD $16.95
Romaine, pico, mixed cheese & chipotle dressing. Your choice of steak or grilled chicken.

SHRIMP AVOCADO SALAD $17.55
Romaine, pico, mixed cheese, grilled shrimp, avocado slices & dressing.

SOUPS

TORTILLA SOUP $7.95
Avocado, queso fresco & tortilla strips. Add chicken upon request. One 8 oz size.

CREAMY VEGGIE SOUP $7.95
Creamy veggie soup with Chihuahua cheese. Add chicken upon request. One 8 oz size.

FAJITAS

Served on a sizzling skillet with onions & peppers. Rice, beans, tortillas & fajita toppings: lettuce, pickled onions, sour cream, pico & mixed cheese. For two: six tortillas & two sets of toppings.

	FOR ONE	FOR TWO
CHICKEN	$20.95	$39.95
STEAK	$21.95	$40.95
SHRIMP	$22.95	$42.95
COMBO OF TWO PROTEINS	$22.95	$42.95
UXMAL FAJITAS	$24.95	$44.95

Steak, chicken & shrimp with pineapple, mushrooms & Chihuahua cheese.

TACOS

Three tacos served with Mexican rice & refried beans.

TACOS MAYA $17.95
Ground beef or shredded chicken with lettuce, tomato & mixed cheese. Grilled chicken or steak +$2.

CARNE ASADA $18.95
Marinated grilled steak, onion & cilantro. Guacamole on the side.

CARNITAS $17.95
Slow-cooked pork, onion & cilantro.

AL PASTOR $17.95
Marinated pork, pineapple, onion & cilantro.

BIRRIA $18.95
Birria beef & melted mozzarella. Birria consomme with onions & cilantro on the side.

CHIHUAHUA $18.95
Grilled steak with green peppers, onions & bacon, melted Chihuahua cheese & cilantro.

FISH OR SHRIMP TACOS $19.95
Three tacos filled with your choice of fish or shrimp, topped with tangy house-pickled cabbage, mixed cheese & diced tomato.

BURRITOS

Where protein choice is offered: ground beef, shredded chicken or carnitas. Grilled chicken or steak +$2; shrimp +$3.

CHIMICHANGA $16.95
Crispy fried flour tortilla with protein, queso dip & diced tomatoes. Served with rice & beans.

BURRITO SUPREME $20.95
Rice, refried or black beans, grilled onions & peppers, steak, chicken & shrimp. Queso dip, melted cheese, lettuce & pico.

BURRITO AHOGADO $17.95
Protein, lettuce, cheese & pico inside. House red sauce, melted cheese & sour cream. Add queso dip +$2.

BURRITO ASADA $19.95
Beans & protein, topped with salsa verde, melted mixed cheese & a queso drizzle. Served with lettuce, pico, mixed cheese, guacamole & sour cream on the side.

BURRITO CASA MAYA $16.95
Rice, beans & protein in a griddled tortilla. Served with lettuce, mixed cheese, pico & sour cream.

VOLCANO BIRRIA BURRITO $18.95
Birria beef with a crispy cheese crust inside & birria-kissed exterior. Tangy house-pickled cabbage & lime. Birria consomme with onions & cilantro on the side.

BOWLS

MEXICAN BOWL $16.25
Mexican rice, beans, romaine, mixed cheese, pico, guacamole & sour cream. Shredded chicken, ground beef or carnitas. Grilled steak or grilled chicken +$2.

SANTA FE BOWL $16.95
Mexican rice, black beans & al pastor pork, served with romaine, mixed cheese, pico, corn, avocado slices & crispy tortilla strips.

CREATE YOUR OWN COMBO

Standard proteins: ground beef, shredded chicken or carnitas. Grilled chicken or steak +$2; shrimp +$3 per plate.

COMBO 2 $15.95
Choose 2: enchilada, taco, burrito, tamal, tostada or mini chimi. Served with rice & refried beans.

COMBO 3 $18.95
Choose any 3 of the items listed above. Served with rice & refried beans.

ENCHILADAS

Three enchiladas with ground beef, shredded chicken, cheese or carnitas, Mexican rice & refried beans. Traditional, Suizas, A la Mexicana & Verdes are topped with mixed cheese & broiled until golden.

TRADITIONAL $16.95
House red guajillo-tomato sauce & sour cream.

SUIZAS $16.95
Creamy queso dip with a touch of salsa verde.

A LA MEXICANA $16.95
Salsa verde, queso dip & red guajillo sauce.

VERDES $16.95
Tomatillo salsa verde.

MOLE $17.95
Mole sauce, queso fresco, pickled onions & sesame seeds.

MOLCAJETES

Hot stone bowl with onions, peppers, red guajillo sauce, mozzarella & cilantro. Rice, beans, tortillas & fajita toppings. Add chorizo +$2.

	FOR ONE	FOR TWO
CHICKEN	$21.95	$40.95
STEAK	$22.95	$41.95
BIRRIA	$22.95	$41.95
AL PASTOR Pork & pineapple.	$21.95	$40.95
SOLO TIERRA Steak & chicken.	$22.95	$41.95
SOLO MAR Shrimp & fish.	$24.95	$44.95
MAR Y TIERRA Steak, chicken, shrimp & fish.	$24.95	$44.95
PORK BELLY MOLCAJETE Pork belly, onions & peppers in tomatillo salsa verde, topped with crispy pork belly & cilantro. No cheese. For one only.	$21.95	-

ESPECIALIDADES DE LA CASA

House Specialties

Served with Mexican rice & beans. Tortillas upon request.

MEXICAN-STYLE CARNE ASADA $23.95
Mexican-style grilled beef. Served with grilled onions, peppers, guacamole & pico.

CHILE RELLENO $17.95
Cheese-stuffed poblano peppers, light egg batter, red sauce & mixed cheese. Add ground beef, shredded chicken or pork +$1.

MAYA PLATE $25.95
A bed of rice topped with steak, chicken, shrimp, smoked chorizo, mushrooms, onions & peppers; queso drizzle & tomatoes.

MOLE POBLANO $20.95
Grilled chicken breast with mole, queso fresco, pickled onions & sesame seeds.

PARRILLA GUADALAJARA $26.95
Carne asada, grilled chicken breast, chorizo & pork sirloin; onions, peppers, queso fresco & grilled jalapeno.

POLLO ASADO $19.95
Grilled chicken breast with house salad.

POLLO A LA DIABLA $20.95
Chicken in creamy spicy sauce with melted cheese.

CAMARONES A LA DIABLA $23.95
Shrimp in creamy spicy sauce with melted cheese.

CAMARONES AL MOJO $23.95
Shrimp sauteed with butter, garlic & lime.

RANCHERA CASA MAYA $26.95
Mexican-style carne asada with shrimp, creamy Ranchera Sauce & fresh pico.

TOSTADAS MOTULENAS $18.95
Three crispy corn tortillas with black beans, shredded chicken, birria & pork; over-medium eggs, red sauce, queso fresco, pickled onions & pickled jalapenos. Sweet plantains & peas.

CHIPS & SALSA: First basket complimentary for dine-in guests. Each additional basket with salsa is $1.75.

SPICY. Ask your server about heat levels. House-pickled cabbage contains habanero.

FOOD ALLERGIES / GF REQUESTS: Please inform your server before ordering. Dishes may contain milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish or sesame. Gluten-free ingredients & preparation must be confirmed. Shared equipment & cross-contact may occur.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% gratuity for parties of 6 or more. Prices exclude applicable sales tax.

CASA MAYA

MEXICAN RESTAURANT

BRUNCH & LUNCH MENU

AVAILABLE MONDAY-FRIDAY ONLY

11:00 AM - 2:00 PM

Not available on weekends.

SCAN MENU
Online menu
casamayalwr.com

TRADITIONAL BREAKFASTS

HUEVOS RANCHEROS — $9.95
Two eggs any style, salsa verde & melted mixed cheese. Mexican rice, refried beans and two flour or corn tortillas. Add chorizo or bacon +$1.50.

HUEVOS DIVORCIADOS — $9.95
Two eggs any style topped with house red & green salsas and melted cheese. Mexican rice, refried beans and two flour or corn tortillas. Add chorizo or bacon +$1.50.

BREAKFAST ENCHILADAS — $10.50
Two enchiladas filled with scrambled eggs & pico, topped with salsa verde, queso dip, house red sauce & melted cheese. Served with rice & beans.

CHILAQUILES — $11.50
Corn tortilla chips in your choice of salsa verde or red salsa with mozzarella & your choice of ground beef, shredded chicken or carnitas; lettuce, sour cream, pickled onions & queso fresco. Grilled chicken or steak +$2. Add one egg +$1 or two eggs +$2.

MOTULENO CASA MAYA STYLE — $12.50
Two crispy tostadas with black beans & birria, each with an over-medium egg, red sauce, queso fresco & pickled onions & pickled jalapenos. Sweet plantains & peas.

MEXICAN LUNCH CLASSICS

Served with Mexican rice & beans unless otherwise noted.

TACO & BURRITO COMBO — $11.50
One soft or crispy taco and one burrito with protein. Burrito topped with house sauce & mixed cheese. Red or green sauce included. Queso dip +$1.

TWO ENCHILADAS — $10.95
Two corn tortillas filled with protein and topped with house sauce. Red or green sauce included. Queso dip +$1.

TWO TACOS — $10.50
Two tacos with protein, lettuce, mixed cheese & tomatoes. Corn • Flour • Crispy Corn

TWO TOSTADAS — $10.50
Two crispy yellow corn tostadas with refried or black beans, protein, lettuce, mixed cheese & tomatoes.

TWO HOUSE-MADE TAMALES — $11.95
Two house-made tamales, chicken or pork, topped with creamy Ranchera Sauce.

CHEESE QUESADILLA & SOUP — $10.95
Grilled flour tortilla with mozzarella & mixed cheese. Served with a cup of soup. Tortilla Soup • Creamy Veggie

CHIPOTLE CHICKEN SALAD — $11.95
Grilled chicken over romaine, mixed cheese & pico in a crispy flour tortilla shell. House chipotle sauce on the side.

KIDS

For ages 10 & under. Includes fries or rice & beans, plus a fountain drink.

KIDS QUESADILLA — $9.50
Cheese quesadilla.

CHICKEN NUGGETS — $9.50
Kid-size chicken nuggets.

JR TACO PLATE — $9.50
Kid-size taco plate.

MAC & CHEESE — $9.50
Creamy macaroni & cheese.

BEVERAGES

Available during lunch & dinner.

SOFT DRINKS — $3.95
Coke, Diet Coke, Coke Zero, Sprite, lemonade, Fanta Orange, root beer & club soda.

JARRITOS — $4.25

MEXICAN COKE — $4.50

ORANGE JUICE / APPLE JUICE — $3.50

MILK / CHOCOLATE MILK — $3.50 / $3.95

BOTTLED WATER — $3.95

SAN PELLEGRINO - 16 OZ — $4.25

COFFEE OR TEA — $3.50

BURRITOS & WRAPS

GRANDE BREAKFAST BURRITO — $11.50
Flour tortilla with three scrambled eggs, chorizo, sauteed onions & peppers, red sauce & melted mixed cheese. Rice & beans.

MEXICAN BRUNCH BURRITO — $12.95
Flour tortilla filled with scrambled eggs, black beans, tomatoes, avocado, birria & shredded chicken, topped with red salsa, salsa verde, queso dip & melted mixed cheese.

FAJITA WRAP — $12.95
Grilled flour tortilla with romaine, mixed cheese & pico; grilled chicken or steak with onions & peppers. Rice & beans.

SHRIMP WRAP — $13.95
Grilled flour tortilla with sauteed shrimp, romaine, mixed cheese & pico. Rice & beans.

MEXICAN FAVORITES

MEXICAN TORTA — $12.95
Toasted Mexican bolillo with beans, melted cheese, protein, lettuce, guacamole, pickled jalapenos & mayonnaise. French fries. Grilled Chicken • Grilled Steak • Birria • Carnitas

MEXICAN BOWL — $11.50
Mexican rice, refried or black beans, protein, romaine, mixed cheese, pico, sour cream & guacamole. Served with a 2 oz house sauce on the side. Red • Green • Queso Dip

MINI MOLCAJETE & EGG — $13.95
Lunch-size sizzling molcajete with onions & peppers, red guajillo sauce, mozzarella, cilantro & one egg any style. Two tortillas; side of lettuce, mixed cheese & pico. Grilled Chicken or Grilled Steak. Served with rice & beans.

CASA MAYA SPECIAL

SANTA FE BOWL — $11.95
Mexican rice, black beans & al pastor pork, served with romaine, mixed cheese, pico, corn, avocado slices & crispy tortilla strips.

DESSERTS

FRIED ICE CREAM — $6.95
Vanilla ice cream, crispy corn flakes, cinnamon-sugar tortilla crisps, whipped cream & chocolate.

HOUSE-MADE FLAN — $6.95
Creamy caramel flan with cinnamon-sugar tortilla crisps, whipped cream & chocolate.

CHURROS — $6.95
Cinnamon-sugar churros with whipped cream & chocolate.

CHIMI CHEESECAKE — $7.95
Crispy fried cheesecake tortilla with vanilla ice cream, whipped cream & chocolate.

CHOICES

Standard: ground beef, shredded chicken or carnitas. Premium: grilled chicken or steak +$2 where offered. Shrimp +$3. House sauces: red, green or queso dip.

BEER, WINE & HOUSE FAVORITES

Available during lunch & dinner.

DRAFT BEER - 16 OZ — $6.50
Corona, Stella, Modelo Especial, Negra Modelo, Michelob Ultra & Dos Equis Lager or Amber.

BUD LIGHT DRAFT - 16 OZ — $5.50

DOMESTIC BOTTLES — $5.75
Michelob Ultra, Coors Light, Miller Lite, Yuengling & Bud Light.

IMPORTED BOTTLES — $6.25
Corona Extra, Corona Light, Pacifico, Heineken & Stella Cidre. Ask about non-alcoholic options.

HOUSE WINE — $8.75
Pinot Grigio, Chardonnay, Merlot or Cabernet Sauvignon.

HOUSE MARGARITA — $10.25

RED SANGRIA — $10.25

HARD SELTZER — $5.95
Ask your server for available selections.

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FOOD ALLERGIES / GF REQUESTS: Please inform your server before ordering. Dishes may contain milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish or sesame. Gluten-free ingredients and preparation must be confirmed with staff. Shared equipment and cross-contact may occur.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% gratuity will be added to parties of 6 or more. Prices exclude applicable sales tax.