



A collaboration between the relaxed vibe of the West Coast with a Spanish Tapas approach to ingredients, shining the spotlight on seafood, produce grown locally, vibrant cocktails, and exceptional wines.

— DINE DOWNTOWN —

JANUARY 12-21, 2024

First Course

— please choose one —

CEASAR SALAD ☉☉

Crisp romaine, house caesar, parmesan crisp, crouton

TOMATO BISQUE SOUP ☉

A creamy tomato bisque with hints of roasted bell peppers and mirepoix

ARANCINI ☉☉

Arborio rice, parmesan, manchego, fontina, mango & fresno pepper gastrique

Second Course

— please choose one —

MOJO PORK BELLY

Marinated & braised pork belly, chili-citrus glaze

BEEF SHORT RIB ☉

Braised short rib, butternut squash puree, beef & chili demi, roasted pepitas

TEQUILA-LIME PRAWNS ☉☉

Verdita sauce, jicama slaw, chili oil

FIDEO CHAMPIONES ☉☉☉

Fusilli pasta with mushrooms, sun dried tomatoes a black garlic and spinach pesto, garnished with pine nuts and manchego cheese

Third Course

— please choose one —

MAYA'S CHURROS ☉

Pâte à choux piped into hot oil finished with cinnamon and sugar served with a side of warm chocolate sauce and a berry gastrique

"KEY" LIME PIE

With a graham cracker crust, key lime filling, and a cardamom vanilla meringue

\$45 PER PERSON

Price does not include tax or gratuity.

.....
Contains Allergens:

☉ Shellfish ☉ Nuts ☉ Nightshade ☉ Gluten ☉ Dairy

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.