



AJUA MAYA

\$35.00 USD per person

Please select the following

One Appetizer

Two Entrees

Mexican Filet Mignon

Black Angus USA Rib Eye

Mexican Rib Eye Steak

Mexican T-Bone Steak

Fresh Fish Stuffed with Shrimp

Served with a Creole Sauce

Ajua BBQ Platter with Chicken Wings, Ribs and Shrimp

served with French Fries and Cole Slaw

Shrimp & Fish Kebab

Fresh Fish Filet

Choose one Sauce: Mango, Veracruzana with Tomatoes & Olives, or Mild Creole

Steak and Seafood Entrees served with Fresh Vegetable Medley and Baked Potato or Rice

Tikin Xic - Fresh Fish Filet, Maya Style

Flavor is similar to Paprika, served on a bed of Rice, Chaya and Plantains

Roasted Chiapaneco Chicken Breast

Stuffed with Beef, Almonds, & Raisins and served with Spinach and Rice (not spicy)

Pollo Pibil

Sour Orange and Achiote served with Rice, Chaya and Plantains (not spicy)

Relleno Negro

a Mild Peppery flavored Blacken Chile Sauce & Pork Filling and served with Chaya and Rice

Escabeche

Chicken en Sour Orange served with Rice, Chaya and Plantains (not spicy)

Chicken Mole

Stuffed Sesame Chicken Breast smothered in Mayan Chocolate Chile Sauce

We allow more than one Appetizer and Entree selection for your event if you provide a seating chart with names and menu choices for your guests at least two weeks before your event.

plus 10% IVA tax and 15% Tip