



AT THE MAYA

Brunch Prix-Fixe Menu #2

(3 Courses)

Starters Choice of:

Fuego Salad

Mixed Baby Greens, Chili-Dusted Pecans, Goat Cheese, Heirloom Tomatoes
Cilantro, Fuji Apples, Creamy Chipotle Dressing

Crab Cakes

Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade
Watercress & Watermelon Radish, Lime

Entrées Choice of:

Pan Seared Filet of Salmon

Forbidden Black Rice, Roasted Beet, Fennel
Arugula, Radish, Citrus Guajillo Vinaigrette

Machaca & Eggs

Scrambled Eggs, Braised Shredded Beef, Mozzarella Cheese
Ranchero Sauce, Avocado, Breakfast Roasted Potatoes

Ropa Vieja

Cuban Style Braised Short Rib, Black Bean Purée
Crisp Corn Tortillas, Pickled Cabbage, Caramelized Plantains
Crema Fresca

Dulce De Leche French Toast

Stacked Brioche Toast, Fresh Berries
Candied Pecans, Crema Lechera, Whipped Cream

Dessert:

Chef's Choice of Dessert

65++ per person

Executive Chef Victor Juarez

20% gratuity will be added to parties of six or more

Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

WARNING: Plastic and vinyl items in this establishment can expose you to

Di (2-ethylhexyl) phthalate which is known to the State of California to cause cancer and birth defects or other reproductive harm.

For additional information go to www.P65Warnings.ca.gov/hotels

FUEGO

AT THE MAYA

Brunch Prix-Fixe Menu #1

(3 Courses)

Starters

Choice of:

Fuego Salad

*Mixed Baby Greens, Chili-Dusted Pecans, Goat Cheese, Heirloom Tomatoes
Cilantro, Fuji Apples, Creamy Chipotle Dressing*

Fuego Guacamole & Salsa

*Fresh Avocado, Onions, Chile Serrano, Cilantro
Tomato, Fire Roasted Tomato Salsa & Tortilla Chips*

Entrées

Choice of:

Eggs Benedict

*Two Poached Eggs, Sweet Potato Cakes, Artichoke Heart
Onion, Spinach, Asparagus, Tomato, Hollandaise*

Mole Negro

*Grilled Chicken Thighs, White Rice, Dried Chiles
Sesame Seeds, Nuts, Oaxaca Mole, Tortillas*

Ropa Vieja

*Cuban Style Braised Short Rib, Black Bean Purée
Crisp Corn Tortillas, Pickled Cabbage, Caramelized Plantains
Crema Fresca*

Dulce De Leche French Toast

*Stacked Brioche Toast, Fresh Berries
Candied Pecans, Crema Lechera, Whipped Cream*

Dessert:

Chef's Choice of Dessert

55++ per person

Executive Chef Victor Juarez

20% gratuity will be added to parties of six or more

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