

# MAYA NORTE DINNER

Our menu is Spanish Mexican Fusion.

Tapas are small plates or appetizers. In Spain patrons order different tapas and combine them to make a full meal. Tapas encourage sharing and conversation amongst friends as well as experiencing many different flavors. Our Mexican specials are listed on the black board.

We hope you enjoy!

Basket of warmed baguette bread with olive oil 3.5

Mixed olives 4.5

Tomato, olive oil and garlic toasts 4

Eggplant and pepper jam toasts 6

Chips and 2 salsas 4

Guacamole and chips 7

Mixed green salad with avocado, tomatoes, red onion and crispy tortilla strips served with a honey lime tabasco vinaigrette 10

Add prawns 4.5

Add chicken 3

Warm Catalan chickpea chorizo salad with a baguette 9.5

Papas Bravas served with a lemon aioli 8  
(fried potatoes with a medium spiced tomato sauce)

Empanadas (3) 9  
(savoury pastry turnovers served with an aioli)

Ajillo mushrooms 6.5

Roasted tomato, wilted spinach and queso fresco 7

Fried goat cheese with onion confit 9.5

Chorizo, corn, cheddar fritters with a smoked jalapeño aioli 9

Spinach and cheese polenta 4.5

Mexican style meatballs with a red chili sauce and queso fresco 9.5

Red wine chorizo 9

Pan seared scallops with anchovy butter 13

Mussels and chorizo in an olive oil roasted tomato broth 14

Chipotle cream mussels 12

Tequila lime prawns 13

Chipotle garlic prawns 13

Please discuss with your server any dietary concerns.

All of our art work is for sale

# MAYA NORTE LUNCH

Chips and 2 salsas 4.5

Guacamole and chips 7

Mixed green salad with avocado, tomatoes, red onion and crispy tortilla strips served with a honey lime tabasco vinaigrette 10

Add prawns 4.5      Add chicken 3

Warm Catalan chickpea and chorizo salad with baguette 9.5

Papas Bravas served with a lemon aioli 8

(fried potatoes with a medium spiced tomato sauce)

Empanadas (3) 9

(savoury pastry turnovers served with an aioli)

Chicken fajitas served with house salsa and flour tortillas 12.5

Quesadillas 7

Add chorizo 2.5

Prawn Camaronillas (2) served with house salsa 14

(flour tortilla filled with prawns, cheese, jalapeño, tomato and onion)

Mussels and chorizo in an olive oil roasted tomato broth served with baguette 14

Fish of the day (price varies)

Please discuss with your server any dietary concerns.

All of our art work is for sale.

## TASTING FLIGHTS

Three 1/2 oz. tasting portions. Our tasting flights are designed to provide you with a shared fun experience as well as some insight into the different flavours, aromas and categories of tequila and mezcal. Please enjoy.

### TEQUILA FLIGHTS

- 1) Tavi silver platinum  
Clase azul reposado  
Don Julio añejo 19
- 2) 1800 reposado reserva  
Don Julio reposado  
Clase azul reposado 13
- 3) 1800 coconut  
Kah blanco  
Patron silver 10
- 4) Casamigos reposado  
Herradura reposado  
Sauza hornitos añejo black barrel 9
- 5) Jose Cuervo especial silver  
Espolon reposado  
Cazadores añejo 6.5
- 6) Cazadores reposado  
El Jímador reposado  
Sauza hornitos añejo black barrel 5

### MEZCAL FLIGHT

Jaral de berrío  
Los siete misterios mezcal  
Sombra 8

## TEQUILA

TEQUILA is a regionally specific name for a distilled beverage made from the blue agave plant, primarily in the area surrounding the city of Tequila, in the state of Jalisco.

TEQUILA BLANCO: is a clear spirit made from 100% agave, these tequilas are aged no more than 60 days in stainless steel tanks, if they are aged at all.

TEQUILA REPOSADO means "rested" in Spanish, Reposados rest from two months to a year before being bottled. Reposados are aged in oak barrels and take on a gold hue from these barrels.

TEQUILA AÑEJO: Aged a minimum of one year but less than three years in small oak barrels.

## MEZCAL

MEZCAL: is produced in México from several varieties of agave. The piñas are cooked using wood fired ovens giving it a smokey character. Mezcal uses the same terms as tequila: blanco, reposado and añejo.

# TEQUILA

(1 oz shot)

1800 COCONUT: Double distilled with natural, ripe coconut flavor 4

CASAMIGOS BLANCO: Clear and pure, citrus fruit aroma. 6.5

DON JULIO BLANCO: Commonly referred to as "silver" tequila, crisp agave flavor with hints of citrus 7.5

JOSE CUERVO ESPECIAL SILVER: True silver tequila, smooth. Lots of agave hints of caramel and fresh herbs 3

KAH BLANCO: Intense agave, crème brûlée, citrus and spicy white pepper that finishes smooth 9

PATRON SILVER: Aromas of fruits and citrus, smooth sweet palate finishing with a note of light pepper 7.5

TAVI SILVER PLATINUM: Pure agave juice using small batch distillation and no sugar added. Sweet and slightly smokey on the nose, with vanilla and nutty notes, smooth finish 11.5

# TEQUILA REPOSADO

(1 oz shot)

1800 REPOSADO RESERVA: 100% Weber blue agave mature in oak barrels. Notes of caramel, mild spices and touch of smokiness 4

CABO WABO REPOSADO: Aroma of lime, orange and fresh herbs, rich peppery taste with fruit flavours 7.5

CASAMIGO REPOSADO: Pale gold in colour; aromas of white pepper, earth, herbs and a touch of roasted nuts. 7.5

CAZADORES REPOSADO: Fruity nose with complex vanillas, toffee and light oak. Smooth finish of caramel, rich spice and cedar fade 14

DON JULIO REPOSADO: 100% blue agave - hints of stone fruit and slight smokiness, elegant with chocolate, spice and smooth texture with a finish that is warm, silky and memorable 8

EL JIMADOR REPOSADO: Smooth and smokey, 100 % agave tequila, sip slowly 3

ESPOLON REPOSADO: Spicy aroma with hints of caramel, tropical fruit, vanilla and spice 4

HERRADURA REPOSADO: Aged 11 months creating a perfect balance of wood, vanilla, fruity notes and spices 6.5

PATRON REPOSADO: Aged at least two months for smooth taste with a hint of oak flavor, light amber tint, fresh agave with notes of fruit citrus and honey taste. Light floral and vanilla finish 8.5

## TEQUILA AÑEJO

(1 oz shot)

CAZADORES AÑEJO: Richness and rounded with notes of chocolate, lemon, pear and spicy oak, delicious for sipping 4.5

DON JULIO AÑEJO: Its flavor strikes the perfect balance between agave, wood and hints of vanilla 13.5

SAUZA HORNITOS AÑEJO BLACK BARREL: Pale amber in colour; aromas show a distinct agave character with white pepper and intense caramel notes; full-bodied with rich smoke, oak spice, caramel, dried citrus and a hint of spice on the long finish. 3.5

PATRON AÑEJO: Oak aged for over 12 months to produce a tequila perfect for sipping,, warm amber color with a oak wood vanilla, raisins and honey aroma and taste, with a caramel and smokey note finish 9.5

## MEZCAL

(1 oz shot)

JARAL DE BERRIO MEZCAL: This mezcal shows smokey, herbaceous and peppery aromatics. Delicious neat or paired with spicy cuisine 6

LOS SIETE MISTERIOS MEZCAL: Intense floral and maraschino like qualities with slight smokiness and herbaceous to compliment the red bush fruit. Ripe beauty with a hint of grilled plantain. The finish is subtle, elegant and balanced 5.5

SOMBRA MEZCAL: A spirit filled with citrus, agave and notes of mesquite smoke. Enjoyable sipped 4.5

# WINES

## WHITES

GLASS BOTTLE  
6 oz 750 ml

Hester Creek Pinot Gris (Oliver B. C.)	9	32
Lakebreeze Sauvignon Blanc (Naramata bench)	11	43
El petit Bonhomme Rueda Verdejo Blanco (Spain)	8	31
Crowsnest Vineyards Chardonnay Stahaltank 2014 (Cawston B.C.)		31
Lake Breeze Spice Jar (Naramata Bench B. C.)		41
Crowsnest Vineyards Riesling Family Reserve 2014 (Cawston B.C.)		33
Somenos Rose 2016 (Cowichan Valley B.C.)		30

## REDS

Lake Breeze Pinot Noir (Naramata Bench B. C.)		48
Alderlea Clarinet (Cowichan Valley B. C.)		37
Hester Creek Cabernet/Merlot (Oliver B.C.)	9	35
Noble Ridge Meritage Reserve (Okanagan Falls B. C.)		62
Beronia Rioja Reserva (Spain)		53
Marques de Cáceres Excellens Rioja (Spain)		55
Monastell Castaño (Spain)		28
Elefante Tempranillo (Spain)	9	35
Almanza Reserva-Piqueras Castillo de Almansa Reserva (Spain)	8	30

## Sparkling wines /champagne

Freixenet Cordon Negro Brut 200 ml (Spain)		10.5
Villa Teresa Organic Prosecco (Italy) (750ml.)		36

## HIGHBALLS (1 1/2 oz)

- Margarita 8
- Cadillac Margarita 13
- Cuba libre 8
- Piña colada 8
- Strawberry daiquirí 8
- Tequila sunrise 8
- Sangría (6 oz) 9
- Michelada: 8
  - Mexican beer, clamato,
  - worcestershire sauce,
  - hot sauce, lime juice
  - and salted rim

## BEER/CIDER

- Corona (350 ml.) 7
- Pacífico Clara (355 ml.) 7
- Dos equis XX Amber (355 ml.) 7
- Negra Modelo (355ml.) 7
- Phillips blue buck ale 6.5  
(341 ml.)
- Parallel 49 filthy dirty  
IPA (341 ml.) 6.5
- Stella Artois (330 ml.) 7
- Strongbow cider (330 ml.) 7

## MARTINIS (2 oz)

### Perfect Martini

Gin or vodka with a dash of vermouth 10

### Cosmo Martini

Gin or vodka, cranberry juice, lime juice and  
cointreau 10

### Lemon Drop Martini

Absolut citron vodka and fresh squeezed lemon  
juice with sugar rim 10

### Mextini

Cazadores añejo and fresh squeezed lime juice  
with sugar rim 12

## SPECIALTY COFFEES (1 1/2 oz)

- Spanish 10
- Monte Cristo 10
- Sambuca Baily's 10