



DAILY MENU

12:00–17:00

Maya is a restaurant inspired by primitive culture.
Open fire, charcoal, and smoking are the techniques our ancestors used in cooking.
Chef Tom Halpin, originally from Australia, traveled the world a lot,
studying the culture and customs of different countries.
From Central and Latin America, Europe, and Asia to Russia
to share their experience at Maya Restaurant.

WOOD-FIRED OVEN

Truffle flatbread, pecorino, stracciatella	1 390
Flatbread with crab, ricotta, tomato jam	1 890
Turkey pastrami tortilla, tomato salsa	890
Guacamole, flatbread	1 490

STARTERS / SALADS

Baked dranik, lightly salted salmon, sour cream, poached egg	1 390
Peruvian salad with mango and papaya, pickled ginger and tomato	1 390
Green salad, avocado, vegetables, quinoa	990
Add grilled tiger prawns 100 g	+700
Crab salad, orange, avocado	1 790
Steak salad, asparagus, green goddess dressing	1 690
Beef tartare, truffle, toasted sourdough	1 790

SOUPS

Creamy Potato and mushroom soup, salsa matcha	990
Roasted tomato soup, trout, sea bass, spinach, smoked cream	1 390
Smoked rib, wagyu, mushrooms	1 490

MAIN

Trout roasted on birch wood, grilled corn polenta	2 190
Grilled chicken, rice, Ahi Amarillo sauce	990
8-Hour Slow Cooked Lamb, potato and chimichurri	1 990
Steak, mashed potatoes, pepper sauce	1 100
Cheeseburger Maya Barrio	1 890
Gnocchi, bisque, stracciatella (shrimp / octopus)	1 890 / 2 390

STEAKS (price per 100g)

Striploin, peppercorn sauce	1 590
Prime Filet Mignon, grilled romaine, oyster mushrooms, red wine sauce	2 100
Argentine rib eye	1 990
Wagyu A5 striploin Japan	9 500

The final price of the dish depends on its weight. The waiter will tell you more about the portion size.

SIDES

French fries, truffle sauce	790
Tomatoes, Yalta onion, parsley oil	750
Broccoli, kale, horseradish	750
Roasted sweet potato, orange, herb sauce, yoghurt, pistachio	890

EXTRAS

Black Truffle (price per 1g)	370
Red caviar (price per 30g)	820
Black caviar (price per 10g)	1 800

SAUCES

Red wine sauce / Peppercorn sauce	350
Wild mushroom stew 50 g	500
Chimichurri / Romesco	250

DESSERTS

Basque cheesecake, vanilla bourbon

900

Sticky date pudding,
vanilla bean ice cream, butterscotch sauce

900

Burnt strawberries, white chocolate cream, verbena

800

Coal Choux, miso, tonka beans

850

MAYA MASK 

Coconut ganache, tropical fruits, lime sponge cake

1 250

Roasted baby pineapple, creme brulee, coconut, lime

1 590

Dark Peruvian chocolate tart, black caviar

1 800

Candy MAYA

Salted caramel / coconut / passion fruit

290

SORBET & ICE CREAM

sorrel / mango / raspberry, lemongrass /
Kaffir lime / black currant / chocolate / vanilla

300

Cashback up to 10% for Alfa Only and A-Club customers  

TIME FOR DIGESTIVES

SPIRITS 40 ml

Walcher Williams Christbirne, 40% 1000

Walcher Grappa St. Magdalena Riserva, 40% 1200

PORT 75 ml

Dow's Late Bottled Vintage 2020 1100

Vista Alegre 10YO White Medium Dry 1800

WINE 75 ml

2023 Lefkadia Petit Manseng 750

2022 Apasionado de José Pariente 1200