APPETIZERS

Cheesy Nachos (Served with Pickled Jalapenos)	\$9
Fries a la' Mexicana 🕜	\$12
(Queso, Pico de Gallo, Jalapenos, Sour Cream and Guacamole)	Y
Fresh Made Guacamole 🕜 🗸	\$9
Queso Blanco Dip 🕜	\$9
Quesadilla 🕜	\$11
(Choice of meat - additional cost)	
Chips & Salsa 🕜 🖋	\$5
Elotes 🕜	\$5
Nachos Supreme 🕜	\$12
(Beans, Queso, Pico de Gallo, Jalapenos, Sour	'-
Cream and Guacamole)	
Fries 🕜	\$4
Tostada 🕅 🎺	\$5
(additional cost may apply on select meats)	
Tamales	\$4
Rice 🕜	\$3
Beans V	\$3
(Refried or Black)	X

SALADS

Cream)

Protein Bowl V

🕜 - Vegetarian

(Add your choice of meat - \$3)	
(
Burrito Bowl 🖤 🌱	§11
(Rice, Black Beans, Lettuce, Cheese and	Y
Tomatoes)	
Maya Salad 🕜 🌱	^{\$} 11
(Romaine Lettuce, Elote, Pico de Gallo,	
Queso Cotija, Chipotle Mayo, Lemon Cilantro	
Vinaigrette and Tortilla Julienne Chips)	/
Taco Salad 🏵 🎺	\$11
(Tortilla Bowl, Spring Mix, Grilled Veggie,	
Cheese, Tomatoes, Avocado and Sour	

(Choice of Protein, Spring Mix, Black Beans,

Grilled Veggie, Pico de Gallo and Guacamole)

- Vegan option available

TACOS

(Marinated Char Grilled Steak)

Melted Cheese and Cilantro)

(Chopped Steak, Chorizo, Jalapeno, Onion,

(Steak, Bacon, Pineapple, Onion, Cheese,

Red Cabbage, Jalapeno-Onion Mix

Lettuce. Pico de Gallo and Avocado)

Spices, Raw Onions and Cilantro)

topped with Coleslaw and Cilantro)

Chipotle Mayo Sauce, Avocado and Cilantro)

(Seared Asian marinated Beef Steak topped with

(Filet Mignon Steak with Chimichurri Sauce and Pico de

(Cooked Shrimp, Chipotle Mayo Sauce, Lettuce, Pico

(Crispy Fried Mahi Mahi Fish - Chipotle Mayo Sauce,

(Sautéed Shredded Cooked Chicken, Pico de Gallo,

(Crispy Fried Chicken tossed in Nashville Hot Sauce,

(Sauteed Chicken marinated in Indian Masala

Steak

Chingon

Signature

and Cilantro)

Gallo) Shrimp

Korean Beef

Filet Mignon

de Gallo and Avocado)

Chicken Tikka

Chicken Tinga

2 Taco Plate

(with Rice & Beans)

3 Taco Plate

(with Rice & Beans)

Sour Cream and Avocado) Nashville Hot Chicken

American style- Mexican Blend Cheese, Lettuce & Tomato. Mexican style- Grilled Onion. Cilantro & Lime

Ground Beet	\$2.95	Carnitas	³3./∶
Grilled Chicken	§3.75	Chorizo	\$3.7
		Al Pastor	\$3.7

SPECIALTY TACO

VEGGIE TACOS V

\times	Grilled Veggie V (Grilled Peppers and Onions topped with	\$2.95
\$3.75	Pico de Gallo)	
\$3.75 \$3.75	Samosa (V) (Smashed Potato and Peas Pastry, Cheese, Mint Sauce, Tamarind Sauce, Lentil Crisps and Cilantro)	\$4.35
	Chilli Potato 🕜 🎺 (Cotija, Grilled Veggies, Sour Cream and Cilantro)	\$4.35
0	Paneer (*) (Cooked Paneer Marinated in House Spices, Jalapeño Mint Sauce, Grilled Onions, Grilled Peppers and Cilantro)	\$4.35
\$4.95 \$4.75	Nashville Hot Cauliflower (*) (Crispy Cauliflower, tossed in Nashville Hot Sauce, topped with Coleslaw and Cilantro)	\$4.35
\times	TITETA CUO \$2	75

FITSIA CUP-

\$5.25	Fiesta Cup (Choice of select Protein served in a Crispy Fiesta Cup with Refried Beans, Cheese and Pico de Gallo)
	Grilled Veggie 🕜 🎺
\$5.25	Ground Beef
	Chorizo
\$4.35	Al Pastor
, 4.33	Grilled Chicken
\times	Chicken Tinga

\$4.35

\$4.35

\$4.35

\$13

\$15

\$4.35 Shrimp

MON-FRI: 11AM - 3PM



3 TACOS, RICE & BEANS

Choice of Ground Beef, Grilled Chicken, Carnitas, Chorizo, Al Pastor, Grilled Veggie & Samosa Tacos

BURRITOS

Served with Mexican Blend Cheese, Lettuce, Beans, Tomato. EXTRA MEAT- \$2. MAKE IT A MEAL- \$3

Al Pastor	\$11
Grilled Chicken	\$11
Carnitas	\$11
Chorizo	\$11
Grilled Veggie 🕜	\$11
Ground Beef	\$11
Paneer 🕜	\$13
Steak	\$15
Shrimp	\$13
M.Y.O.B	\$15
(Make any Taco into a Burrito)	
Make it Suizo - \$2	

TORTAS

Served with Mexican Blend Cheese, Lettuce, Tomato, Beans, Avocado & Sour Cream

MAKE IT A MEAL - \$3

Al Pastor		\$12
Carnitas		\$12
Grilled Chicken		\$12
Chingon	l Jor	em Ipsum
Chorizo	Loi	\$12
Grilled Veggie 🕜		\$12
Ground Beef	/ \	\$12
Paneer 🕜		\$13
Grilled Steak		^{\$} 13
Signature		\$15



"Our food is cooked-to-order. Please allow us time to prepare your meals. Befori PLACING YOUR ORDER, PLEASE INFORM OUR TEAM IF YOU HAVE A FOOD ALLERGY, PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE AND MAY VARY BY LOCATIONS. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS.

*Gluten free options available with corn tortillas

ENCHILADAS DESSERTS

Three Enchiladas plate served with Rice, Fiesta Cup Beans, Red Mole or Green Mole

×	
Cheese 🕜	\$14
(Mexican blend cheese)	
Ground Beef	\$14
Grilled Veggie 🕜 🎺	\$14
Grilled Chicken	\$14
Steak	\$15
Shrimp	\$15

FATITAS

Served with Rice, Fiesta Cup Beans, Pico de Gallo, Sour cream & Guacamole. Corn or Flour Tortillas

Combo (Grilled Chicken & Steak)	\$20
Shrimp	\$20
Paneer 🕜	\$20
(Green & Red Peppers, Onions)	
Veggie √ (Green & Red Peppers, Onions)	\$16
Grilled Chicken	\$18
Steak	\$20

KIDS MENU

Your choice of meat, served with a side of either Rice & Fiesta Cup Beans or French Fries

Kids Quesadilla 🕜	\$10
Kids Burrito 🕜	\$10
Chicken Tenders	\$10
One Taco Plate 🕜	\$10



Fried Ice Cream		\$7
Flan		\$7
Churros		\$7

BEVERAGES

Bottled Water		\$2.50
Fountain Drinks		\$3.50
Bottled		\$3.50
(Coke, Jarritos)	l Y	
Horchata		§3.50
Espresso Horchata	\ \ \ \ \ \	\$4
Hibiscus Tea		\$3.50
, T	·	

CATERING

Taco Box - 15 Tacos	\$59
(Select up to 5 options, additional cost ma	ay apply on
select tacos)	
2 Taco Bar	\$15
3 Taco Bar	\$17
Enchiladas Tray	\$85
(Comes in full tray with 25)	
Rice/ Beans Tray Ha	lf- §45, Full- §90
Bean Dip Ha	llf- §45, Full- §90
(Rice, Beans, Cheese, Guacamole, Pico De	
Chips & Salsa	Full- \$20
Cheese Quesadilla Tray	\$50
(24 slices, choice of meat - additional cost)
Guacamole Tray	Half - \$45
Queso Tray	Half - \$45

Utensils: \$1 each, Delivery fee :\$25 - \$50 Setup fee: \$100, 16oz Salsas - \$12 each, Grilled Veggies - \$45 WWW.TACOMAYA.COM

BOTTLES & CANS

Maya Mich	elada	\$12
(Taco Maya's ho	memade michelada with yoເ	ır
choice of beer)		
Beer Cerv	eza	\$3

AGAVE COCKTAILS

	Maya House Margarita (FINO Tequila Blanco, freshly blended citrus juices)	\$12
	Watermelon Mint Margarita (FINO Tequila Blanco, fresh watermelon-lemon juice infused with mint, with a touch agave)	\$13
\	Spiced Pineapple Margarita (FINO Tequila Blanco, fresh pineapple-lime juice infused with serrano peppers)	\$13
	Guava La Flor Margarita (FINO Tequila Blanco, fresh guava juice and lime)	\$12
\	Margarita Flight (Your choice of four margaritas)	\$17
	Frozen Margarita (Seasonal flavor)	\$13

Non-alcoholic mocktail options available

SPIRITS

Bl	anco Tequila	'	\$8
(Pr	remium FINO Tequila)		
Re	eposado Tequila		\$9
(Pr	emium FINO Tequila)		,
Aı	nejo Tequila	'	\$11
(Pr	remium FINO Tequila)		



ARLINGTON HEIGHTS 1257 N. Rand Rd. | 847-305-1813 BLOOMINGDALE 162 E. Lake St. | 847-466-5544 CHICAGO 3053 N. Ashland Ave. | 312-584-0727 22 W. Ohio St. | 312-583-0540 823 S. State St. | 312-583-0806 2529 N. Milwaukee Ave. | 872-299-8880 **DOWNERS GROVE** 1400a Butterfield Rd. | 630-557-8588 NILES 8610 W. Golf Rd. | 847-813-5600 ROSEMONT 7084 Mannheim Rd. | 847-813-5717 **SCHAUMBURG**



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