



**REVOLUTIONARY MEXICAN CUISINE**

**LUNCH**

**☞ LUNCH COMBOS ☞**

**MAYA 1** ..... **\$7.34**  
A bowl of our traditional Aztec soup: tomato and Guajillo pepper based chicken broth with an avocado slice, Pasilla pepper flakes, Queso Fresco crumbs and tortilla strips along with two sopes, tender but crisp, hand rolled mini-tortillas, each topped with a layer of refried black beans, lettuce, sour cream and sprinkled with Queso Fresco crumbs.

**MAYA 2** ..... **\$7.97**  
The Zapata version of the soup and sandwich.  
A bowl of Aztec soup served with a torta, a Mexican sandwich made with ham, imported white cheddar cheese, refried black beans, tomato and avocado.

**MAYA 3** ..... **\$8.61**  
Marinated and grilled flank steak served with a fresh field greens salad with cilantro lime dressing and Queso Fresco crumbs. With tortillas.  
Sides of rice and refried black beans.

**MAYA 4** ..... **\$7.97**  
Grilled butterflied chicken breast accompanied by a vegetable medley. With tortillas.  
Side of rice.

**☞ SALADS ☞**

All our salads feature a fresh spring mix of baby and mustard greens, endive and radicchio and our legendary cilantro lime dressing on the side.

**ENSALADA VERDE** ..... **\$6.60**  
The ultimate green salad. Bell pepper and avocado.  
Sprinkled with sesame seeds.

**ENSALADA LOS CABOS** ..... **\$7.22**  
Symmetrical fresh flavors of the tropics. Topped with slices of mango, orange and grapefruit. Sprinkled with sesame seeds.

**ENSALADA DE POLLO** ..... **\$7.97**  
Strips of grilled chicken with tomato. Sprinkled with Queso Fresco crumbs. The perfection of simplicity.

**☞ SOUPS ☞**

**CONSOME DE POLLO** ..... **\$4.79**  
Lovely chicken soup Mexican style: Chicken, rice, Pico de Gallo, zucchini, carrot and avocado in a light broth.  
Good for the soul.

**SOPA AZTECA** ..... **\$5.09**  
This is one of the more popular soups in Mexico. It's been said that the recipe originated in the Aztec empire. Tomato and Guajillo pepper based chicken broth. An avocado slice, Pasilla pepper flakes, Queso Fresco crumbs and tortilla strips make the finishing touches to this extraordinary soup.

**CREMA DE CHILE POBLANO** ..... **\$5.19**  
A scrumptious invention, the characteristic flavor of this famous pepper is enhanced by simmering it in milk, cream cheese and spices, resulting in a delightful soup. Served with croutons, melted white cheddar cheese and a flourish of cilantro.

**☞ FAJITAS ☞**

**BEEF OR CHICKEN** ..... **\$9.24**  
**MUSHROOMS** ..... **\$8.26**  
The Mexican version of the popular Tex-Mex dish, our fajitas are grilled and tossed in a stew of onions, red and green bell peppers and served with sides of guacamole, rice and refried black beans. With tortillas.

**☞ SPECIALTIES ☞**

**PEPITO** ..... **\$7.10**  
Tender marinated grilled steak strips with a layer of refried black beans, avocado slices and Chile de Arbol sauce on a hoagie roll. Served with a small field greens house salad with cilantro lime dressing and Queso Fresco crumbs.

**CHILAQUILES** ..... **\$7.15**  
One of the most traditional Mexican dishes. Tortilla strips cooked in your choice of green or red sauce and shredded chicken. Au gratin with imported white cheddar cheese and topped with sour cream.  
Sides of rice and refried black beans.

**QUESADILLA** ..... **\$7.82**  
Two flour tortillas filled with white cheddar cheese and your choice of shredded white meat chicken breast or Picadillo, Zapata's special seasoned minced beef.  
Sides of guacamole, sour cream and Pico de Gallo.

**ENCHILADAS VERDES** ..... **\$7.82**  
Two soft corn tortillas filled with shredded chicken and covered with tomatillo sauce, the slightly bitter flavor that made Mexico famous. Au gratin and topped with sour cream.  
Sides of rice and refried black beans.

**ENCHILADAS DE MOLE** ..... **\$7.97**  
Traditional meal of ancient gods.  
Two soft corn tortillas filled with shredded chicken and covered with mole, one of the most complex Mexican sauces made with several kinds of dried peppers and nuts, fruits, thickeners and seasonings, the last of which is bitter chocolate.  
Sprinkled with sesame seeds and Queso Fresco crumbs.  
Sides of rice and refried black beans.

**CREPAS CHOLULA** ..... **\$8.61**  
Two house made crepes filled with Picadillo and covered with a mild Chipotle cream sauce. Topped with sour cream and sprinkled with chopped walnuts.

**CREPAS POBLANAS** ..... **\$8.84**  
Two house made crepes filled with shredded chicken and covered with Poblano pepper cream sauce. Au gratin.

**☞ BEVERAGES ☞**

**COFFEE OR TEA** ..... **\$1.45**  
**ICED TEA** ..... **\$1.95**  
**SODAS** ..... **\$1.95**  
Coke, Diet Coke, Sprite, Diet Sprite, Fanta, Lemonade



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