



SNACKS

Gordal olives (vg) (gf) 4 | Pickled chillies (gf) 4 | Padron peppers (vg) 4 | Cobble Lane charcuterie plate 12
Pollen sourdough with homemade butter (v) 4 | Carlingford oysters with mignonette and hot sauce (gf) 3 each
Ibérico pork croquettes with aioli 7 | Korean crispy chicken with yuzu and spiced mayonnaise, coriander 8
Old Bay spiced calamari with saffron aioli 9.50

PLATES

Hand-dived scallops with chilli and lime butter (gf) 18
Tuna tartare taco with guacamole and yuzu soy 14
Basque chorizo sausage with fried egg and romesco 14
Cod tempura with potato foam and chilli jam 15
Heritage tomatoes with shallots, basil dressing, and toasted pumpkin seeds (v) (gf) 9
Caesar salad with smoked anchovy and Manchego cheese 12
Beet hummus with sautéed wild mushrooms and black truffle 12
Fennel sausage ragù with orecchiette 18
Grilled octopus with paprika, olive oil, capers, and aioli (gf) 24
MAYA Wagyu burger to share, with smoked cheese, caramelised onion, house burger sauce, baby gem, pickles tomato 21
Littlewoods aged ribeye with green mojo (gf) 45
Ibérico pork steak with mojo rojo and Italian peppers (gf) 30
Chipotle lamb skewer (gf) 18
Peri-marinated baby chicken (gf) 22
Arrabbiata with toasted vegan mozzarella, sun-dried tomato, basil, and vegan trofie pasta (vg) 14

SIDES

The Fries — homemade fries served with red and green mojo sauces (vg) 7
Tenderstem broccoli with chilli and garlic crisp (vg) (gf) 6 | Roasted corn salsa with tomatoes, onions, and jalapeño (v) (gf) 6
Garlic butter sweet potato cubes (v) 5 | Buttery mash (gf) 5

SAUCES (ALL 3)

Gravy | Saffron Aioli (gf) | Green Mojo (gf) | Red Mojo (gf)

@MAYA_MCR

(vg) vegan | (v) vegetarian | (gf) gluten free | Please inform your server if you have any food allergies or for vegan options and alternatives

Due to the environment of our kitchen, it is not possible to guarantee the absence of allergens in our dishes

12% discretionary service charge will be added to your bill