

TACO TUESDAY

TUESDAY | 17:00 - 23:00
Signature tacos from QAR 15 with live DJ.

LADIES NIGHT

WEDNESDAY | 17:00 - 23:00
Two complimentary drinks with any food order.

A TASTE OF MAYA

THURSDAY | 17:00 - 23:00
Special set menu
QAR 110 with soft beverages
QAR 195 with house beverages.

LIQUID BRUNCH

FRIDAY | 17:00 - 20:00
2 hours of unlimited sips for QAR 195

LATIN BRUNCH

SATURDAY | 12:00 - 16:00
Unlimited tapas & sips with live entertainment.
QAR 150 food only | QAR 250 with beverages.

FAJITA NIGHT

SATURDAY | 17:00 - 23:00
QAR 165 with starter, two signature fillings, and sides.
Add a margarita pitcher for QAR 150.

MAYA HOUR

DAILY | 17:00 - 20:00
Premium beverage specials starting at QAR 35.

 @MAYADOHAQATAR



antojitos | starters

GUACAMOLE TRADICIONAL^v
avocado - tomato - onion - coriander - lime

CHIMICHANGA^{d,g}
pulled chicken crispy burrito - black beans - avocado purée - pico de gallo - sour cream - cotija cheese

MAYA NACHOS^{d,v}
corn tortilla chips - black bean purée - pico de gallo - guacamole
maya cheese sauce - jalapeño
add: chicken +25 | beef +35

CALAMAR AZTECA^{d,g,s}
crispy calamari - jalapeño - tartar - red chili - celery

PRAWNS ALAJILLO^{g,d,s}
sauteed shrimp - mushrooms - guajillo chili - garlic - lime

Quesadillas

TRADICIONAL^{d,v}
mixed cheese - pico de gallo - avocado foam - morita sauce

QUESA-BIRRIA^{d,g,n}
beef birria - birria consommé - flour tortilla - cheese
chile de árbol salsa - onion & coriander

CHICKEN
achiote chicken - pineapple salsa - avocado foam - morita salsa

STEAK*^{d,g}
beef - pico de gallo - avocado foam - tomatillo salsa

Tacos

CARNE ASADA*^{d,g}
tenderloin - housemade corn tortilla - house blend cheese
chile toreado sauce - coriander

BAJA SHRIMP^{d,e,g,n,s}
battered shrimp - pickled cabbage - red onion - salsa macha - flour tortilla

CHIPOTLE PULLED CHICKEN^{d,g}
sour cream - halloumi cheese - corn tortilla - red pickled
onion - beans puree

VEGAN TINGA^{vg}
jackfruit tinga - blackbean purée - avocado - pico de gallo
housemade corn tortilla

fajitas

50 served with guacamole, mixed cheese, sour cream,
pico de gallo, flour tortilla

95 **CHICKEN BREAST**^{d,e,g} 175
achiote-marinated-roasted capsicums & onion

60 **RIBEYE***^{d,g} 230
adobo-marinated ribeye - roasted capsicums & onion

60 **VEGETABLES**^{d,g,v} 150
guajillo-marinated vegetables - roasted capsicums & onion

SIDES

45 **MEXICAN RICE**^{vg} 35
guajillo rice

85 **REFRIED BEANS**^{d,v} 35
halloumi cheese

75 **FRENCH FRIES**^{d,v} 35
chipotle aioli - ketchup

postres | desserts

80 **TRES LECHES**^{d,e,g,v} 55
vanilla spongecake - whipped cream

70 **CHURROS**^{d,e,g,v} 55
abuela's chocolate & caramel sauce - sugar - cinnamon

70 **ICE CREAMS & SORBETS**^{d,v} 20
per scoop - whipped cream - mixed berries

(C) CELERY (D) DAIRY (E) EGG (F) FISH (G) GLUTEN (N) NUTS
(S) SHELLFISH (SS) SESAME (SY) SOYA (VG) VEGAN (V) VEGETARIAN

ALL PRICES ARE IN QAR (QATARI RIYALS)

*consuming raw or undercooked meats, poultry, seafood or eggs may
increase your risk of foodborne illness



MAMA

BY CHEF RICHARD SANDOVAL

The logo features the word 'MAMA' in a bold, white, stylized font. The letters are blocky with sharp, angular details. A circular seal is positioned to the right of the final 'A'. The seal has a double-line border and contains the text 'CANTINA & LOUNGE' in a circular arrangement. The background is a solid blue color with a repeating pattern of light blue floral and leaf motifs.