



(423) 634-8899

<http://www.dinnerdeliveredonline.org>

Mayan Kitchen

Appetizers

- Garnachas (2) \$12.50
Crispy corn masa patties topped with picadillo (shredded pork, potatoes, carrots, green beans, and onions). Served with refried black beans, queso fresco, lettuce, sour cream, and salsa verde.
- Queso Fundido \$11.89
Melted Monterrey and Oaxaca cheese, chorizo, (traditional Latin American sausage), and Poblano peppers. Served with flour tortillas
- Calamares Fritos \$13.75
Fried Calamari
- Ceviche De Mariscos (Seafood Ceviche) \$15.00
Guatemalan style, with chopped shrimp, calamari, tilapia, cilantro, tomatoes, avocado and onions, marinated in lime juice
- Yuca Frita \$10.00
Fried cassava root plant. Served with our favorite yuca dip

Tapas

- Longaniza Blanca (2) \$11.25
Guatemalan white sausage with chojin (pork cracklings, radishes, tomatoes, red onions, mint, and lime juice). Served with tortillas
- Croquetas De Picadillo \$10.00
Deep fried pork hash croquets (shredded pork, potatoes, carrots, green beans, and onions). Served with a house special dipping sauce
- Platanos Fritos \$8.75
Fried sweet ripe plantains with sour cream and refried black beans
- Pupusas \$10.00
Thick tortillas stuffed with a choice of filling: chicharron, frijol, queso fresco or mixtas (pork cracklings, refried black beans, white cheese, or a mix of all three). Served with curtido (cabbage slaw) and lite tomato sauce
- Chorizo Colorado \$11.25
Traditional Latin American pork sausage. Served with refried black beans, guacamole, and tortillas

Favorite Dips

Served with Tri Color Tortilla Chips

- Queso Dip \$10.00
Traditional cheese dip
- Antigua Dip \$10.00
Our white cheese sauce with a kick
- Steak & Cheese Dip \$11.25
- Guacamole Dip \$10.65
- Chorizo & Cheese Dip \$12.50
- The Mayan Dip \$13.75
Steak, chorizo, and chicken

Sopas (Soups)

- Caldo De Pollo \$16.25
White A bowl of chicken broth with

Dinner Menu

Bisteks (Steaks)

- Churrasco Al Carbon \$22.50
Char-grilled USDA CHOICE Skirt steak. Served with chimol (Guatemalan style salsa), refried black beans, rice, and tortillas, garnished with cambray onions
- Arrachera \$22.50
USDA CHOICE grilled Skirt steak served with Poblano pepper cheese sauce, rice, charro beans, and tortillas, garnished with cambray onion
- Hanger Steak Tikal \$25.00
USDA CHOICE grilled Hanger steak placed over sautéed onions, served with roasted rosemary-garlic potatoes, sautéed seasonal vegetables, charro beans, queso fresco and chimichuri sauce
- Rib Steak \$32.50
USDA CHOICE 16oz Rib Eye steak, served with roasted rosemary-garlic potatoes and seasonal sautéed vegetables
- Parillada Chapina for Two \$33.75
Chargrilled USDA CHOICE Skirt steak, longaniza, (Guatemalan white sausage), chorizo (traditional Latin American sausage), beef short ribs, chicken breast topped with cambray onions. Served with charro beans, rice, and tortillas
- Pollo (Chicken)
- Pollo En Crema \$18.75
Pulled chicken cooked with potatoes and carrots, in a white cream sauce, served with rice and tortillas
- Pollo Asado \$18.75
Bone-in marinated charbroiled chicken, served with charro beans, lettuce, radish, tomato, and a salad
- Pollo En Pepian \$17.50
Pulled chicken cooked with potatoes and green beans in our delicious family recipe pepian sauce, served with rice and tortillas
- Pollo Relleno \$18.75
Chicken breast stuffed with picadillo (shredded pork, potatoes, carrots, green beans, onions) covered with recado sauce (our complex, but delicious tomato, chili and seeds base sauce). Served with rice and curtido rojo (cabbage and beet slaw)
- Pollo Adobado \$17.50
Chicken breast marinated in adobo sauce, served with charro beans, rice, curtido rojo and tortillas
- Cerdo (Pork)
- Cerdo Adobado \$16.25
Marinated pork cutlet in adobo sauce, served with refried black beans, rice and tortillas
- Cerdo Enrollado \$17.50
Pork cutlet stuffed with picadillo

Mayan Kitchen

Updated 2/4/21

507 Broad St Chattanooga, Tn 37402

Delivery Hours

- Monday: 11:00am - 9:30pm
Tuesday: 11:00am - 9:30pm
Wednesday: 11:00am - 9:30pm
Thursday: 11:00am - 9:30pm
Friday: 11:00am - 9:30pm
Saturday: 11:00am - 9:30pm
Sunday: 11:00am - 9:30pm

Special Instructions

Click below to Add Special Instructions to your Delivery Order

Special Instructions

Select this option to guarantee Dinner Delivered and this Restaurant notices your Special Instructions. After you have selected this option, click the "Customize Item" Button in your cart, at the top of the screen, and type in your message.

Vegetarian Menu

Vegetarian Lunch Specials

- Black Bean & Roasted Corn Salad \$12.49
Black beans, roasted corn, avocado, tomatoes, cilantro, red bell peppers, green onions, and lime vinaigrette dressing
- House Salad \$13.75
Fancy mixed greens, tomatoes, jicama, red onions, cheddar jack cheese, fried tortilla strips, pine nuts, and ranch dressing
- Caesar Salad \$7.49
Crisp Romaine lettuce, croutons, and Parmesan cheese
- Vegetarian Appetizers
- Yuca Frita \$7.50
Fried cassava root plant, served with mojo sauce (olive oil and fresh garlic)

Vegetarian Tapas

- Platanos Fritos \$7.50
Fried sweet ripe plantains with refried black beans

Vegetarian Favorite Dips

- Queso Dip \$8.75
Traditional Cheese Dip
- Bean Dip \$8.75
Refried black bean dip
- Guacamole Dip \$8.75

Vegetarian Nachos

- Cheese Nachos \$10.00
Tri colored tortilla chips served with white cheese sauce, salsa, guacamole, sour cream, pico de gallo, jalapenos, and shredded jack cheese

Vegetarian Salads

vegetables, served with rice, a quarter bone-in chicken, and all the traditional trimmings (chopped onions, cilantro, lemon wedges and your choice of tortilla)

Caldo De Re \$17.50

A bowl of beef broth with beef shoulder and short ribs, carrots, potatoes, corn, cabbage, served with cilantro-lime rice, sliced avocado, diced onions, cilantro, and your choice of tortilla

Pozole (Traditional Mexican hearty soup) \$16.25

A Pork and hominy light stew served with all the traditional blessings (shredded lettuce, chopped radishes, red onions, lime wedges, spicy sauce and crispy corn tortillas)

Chicken Tortilla

Cup of Chicken Tortilla \$5.00

Bowl of Chicken Tortilla \$8.75

Charro Bean Soup

Cup of Charro Bean Soup \$6.25

Bowl of Charro Bean Soup \$10.00

Ensaladas (Salads)

Taco Salad \$15.00

Choice of steak or chicken. Made in a tortilla shell with lettuce, corn, pico de gallo, avocado, black beans, shredded cheese, sour cream, and lime vinaigrette

House Salad \$15.00

Choice of steak, chicken, or shrimp. Fancy mixed greens, tomatoes, cucumbers, red onions, shredded cheddar jack cheese, fried tortilla strips, pine nuts and ranch dressing

Caesar Salad \$11.25

Romaine lettuce hearts, croutons, and parmesan cheese. Add chicken, steak, or shrimp for \$7.50

Avocado Salad \$11.25

Diced avocado, tomatoes, red onion, and cilantro with lime juice

Lunch Specials

Served Monday - Friday 11AM - 3PM

Cuban Sandwich \$13.15

Shredded pork, ham, Swiss cheese, pickles, and spicy mustard. Made panini style on Cuban bread. Served with French fries

Mayan Burger \$13.75

8 oz Black Angus patty, chorizo, cheddar jack cheese, avocado, pico de gallo, lettuce and jalapeno cilantro mayonnaise. Served on a brioche bun with French fries

Caribbean Monte Cristo \$13.75

Ham, turkey, cheddar jack cheese, Swiss cheese. Wrapped in a tortilla. Coated with beer batter and deep fried. Served with French fries and cilantro pesto mayonnaise

Fish Tacos \$12.50

Order of three. Made with beer battered tilapia and curtido (cabbage slaw), drizzled with Peruvian sauce. Served on flour tortillas with French fries

Chile Relleno \$12.50

Stuffed poblano pepper with picadillo (shredded pork, potatoes, carrots, green beans, onions), topped with curtido rojo (cabbage and beet slaw), queso fresco, sliced onion, red sauce and cilantro. Served with French fries

Burrito Special \$12.50

Brisket, pico de gallo, refried

(shredded pork, potatoes, carrots, green beans, onions), topped with recado sauce (our complex, but delicious tomato, chili and seeds base sauce). Served with rice and curtido rojo (cabbage and beet slaw)

Costillas En Salsa Verde \$18.75

Panfried fall-off-the-bone pork ribs in a traditional verde sauce (tomatillo and peppers based sauce), served with rice and tortillas

Mechas De Puerco \$18.75

Cuban style pulled pork served with rice, black beans, curtido rojo (cabbage and beet slaw) and fried plantains

Mariscos (Seafood)

Camarones En Crema De Ajo (8) \$21.25

Jumbo shrimp in roasted garlic cream sauce. Served with rice

Camarones A La Diabla (8) \$21.25

Jumbo shrimp in a spicy diablo sauce (tomato and hot pepper sauce). Served with rice

Grilled Tilapia With Mango Salsa \$20.00

Mango, red bell peppers, red onion, jalapenos, cilantro and lime juice. Served with rice

Margarita Shrimp \$28.75

8 Peruvian white shrimp sauteed in a creamy mojo and wine sauce, served over pasta

Otras Especialidades

(Other Specialties)

Chimichangas

Cooked with onions, tomatoes, fresh garlic and special seasonings, topped with white cheese sauce, served with refried black beans and rice, lettuce, tomatoes, sour cream and salsa

Chicken Chimichanga \$17.50

Brisket Chimichanga \$18.75

Nachos

Corn Tortilla Chips, topped with cheese sauce, served with salsa, guacamole, sour cream, pico de gallo, jalapenos and shredded cheddar jack cheese

Cheese Nachos \$11.25

Shredded Chicken Nachos \$13.75

Steak Nachos \$15.00

Brisket Nachos \$17.50

Shrimp Nachos \$17.50

Deluxe Nachos \$17.50

With shrimp, steak, and chicken

Tacos

Order of Three Tacos \$12.50

Choice of chicken, al carbon (grilled steak), desmechados (shredded pork), or brisket. On corn or flour tortilla, served with charro beans and pico de gallo

Quesadillas

Served with refried black beans and rice, guacamole, lettuce, tomatoes, sour cream and salsa. Add grilled onions and peppers for \$2.50

Cheese Quesadilla \$8.75

Chicken Quesadilla \$12.50

Steak Quesadilla \$13.75

Brisket Quesadilla \$13.75

Quesadilla Fajita \$15.00

Beef, chicken, and shrimp

Enchiladas

Rojas (3) Enchiladas \$15.00

Chicken enchiladas topped with

Vegetarian Taco Salad \$13.75

Made in a tortilla shell with lettuce, corn, pico de gallo, avocado, black beans, shredded cheese, sour cream, and lime vinaigrette

Avocado Salad \$10.00

Diced avocado, tomatoes, red onion, and cilantro with lime juice

Caesar Salad \$7.50

Crisp Romaine lettuce, croutons, and Parmesan cheese

Other Latin Specialties

Vegetable Pepian \$15.00

Green beans, potatoes, spinach, mushrooms, zucchini, bell peppers, tomatoes, and onions cooked in our delicious family recipe pepian sauce, served with rice and corn or flour tortillas

Vegetable Fajitas \$15.00

Spinach, mushrooms, zucchini, bell peppers, tomatoes, and onions served with guacamole, pico de gallo, jalapenos, rice, refried black beans, salsa, and corn or flour tortillas

Vegetable Quesadilla \$10.00

Spinach, mushrooms, zucchini, bell peppers, tomatoes, and onions served with rice, refried beans, guacamole, lettuce, tomatoes, sour cream and salsa

Vegetable Chimichanga \$13.75

Spinach, mushrooms, zucchini, bell peppers, tomatoes, onions, fresh garlic, and special seasonings topped with white cheese sauce and served with refried black beans, rice, lettuce, tomatoes, sour cream, and salsa

Vegetable Tacos \$8.75

Order of three spinach, mushrooms, zucchini, bell peppers, tomatoes, and onion tacos on flour or corn tortilla

Black Bean Quesadilla \$10.00

Served with rice, refried beans, guacamole, lettuce, tomatoes, sour cream, and salsa

Vegetable Burger \$10.00

Veggie patty with cheddar jack cheese, avocado, lettuce, tomatoes, and jalapeno cilantro mayonnaise, served on a brioche bun with French fries

Vegetarian Sides

Side of Black Beans \$2.50

Side of Black Beans and Rice \$2.50

Side of Rice \$2.50

Side of Salsa \$1.25

Side of Tortillas \$1.25

Side of Pico De Gallo \$1.25

Side of Avocado \$2.50

Side of Platanos Fritos \$3.75

Side of Refried Beans \$2.50

Side of Cheese Sauce \$3.75

Side of Guacamole \$2.50

Side of Curtido Rojo \$3.75

Vegetarian Desserts

Platanos Fritos En Mole \$7.49

Rich and sweet. Fried sweet, ripe plantains in mole sauce (cocoa based Guatemalan style mole), served warm

Churros \$6.25

Fried pastry dough garnished with granulated sugar, served warm

Flan \$6.25

Classic Central American dessert. Rich vanilla custard perfectly balanced with sweet caramel sauce

Mollete \$6.25

Custard stuffed Guatemalan French toast. Poached in simply

beans, rice, sour cream, guacamole, and lettuce rolled in flour tortilla, topped with cheese sauce and salsa verde, served with lettuce and tomato salad

Tacos Al Pastor \$13.75
Order of three. Made with spit-grilled pork, topped with caramelized onion, pineapple, garnished with chopped cilantro and onion, served on corn tortilla and accompanied with charro beans.

Pollo Loco \$14.39
Char-Grilled Chicken Breast, topped with grilled bell peppers, onions and mushrooms, covered in white cheese sauce, served with rice

Black Bean & Roasted Corn Salad with Chicken \$13.75
Black beans, roasted corn, avocado, tomatoes, cilantro, red bell peppers, green onions, and lime vinaigrette dressing

Grilled Tilapia & Mango Salad \$15.00
Fancy mixed greens, mango, jicama, avocado, tomatoes, red onion, toasted pepitas & mango vinaigrette

ranchero sauce

Suizas (3) Enchiladas \$15.00
Chicken Enchiladas topped with chefs special tomatillo cheese sauce

Camaron (2) Enchiladas \$17.50
Shrimp enchiladas topped with lobster cream sauce and roasted corn

Langosta (2) \$20.00
Lobster enchilada topped with lobster cream sauce and roasted corn

syrup

Cheesecake \$8.75
Served with fresh berries

Fajitas
Cooked with onions, bell peppers and tomatoes. Served with refried black beans and rice, guacamole, pico de gallo, jalapeno, cheddar jack cheese, salsa, sour cream, Flour or Corn Tortillas (4)

Chicken Fajitas \$17.50
Steak Fajitas \$18.75
Shrimp Fajitas \$20.00
Mayan Fajitas \$21.25
Chicken, steak, and shrimp

Side Dishes

Side of Black Beans \$3.75
Side of Refried Beans \$3.75
Side of Charro Beans \$3.75
Side of Rice \$2.50
Side of Black Beans & Rice \$3.75
Side of Tortillas \$1.25
Side of Avocado \$5.00
Side of Guacamole \$5.00
Side of Pico De Gallo \$2.50
Side of Curtido Rojo \$3.75
Side of Platanos Fritos \$6.25
Side of Salsa \$2.50
Side of Cheese Sauce \$3.75
Side of Chicken Breast (6 oz.) \$7.50
Side of Fajita Beef \$10.00
Side of Picadillo \$5.00

Postres (Desserts)

Flan \$8.75
Rich Vanilla Custard Dessert. Perfectly balanced and contrasted with a clear caramel layer on top

Mollete \$8.75
Custard stuffed Guatemalan-style French Toast. Poached in spiced blue-agave syrup

Churros \$7.50
Fried pastry dough with cinnamon. Garnished with granulated sugar and served warm

Platanos Fritos En Mole \$8.75
Warm, Rich and sweet! Fried ripe sweet plantains in mole sauce (chocolate base Guatemalan style mole). Served warm

Pastel De Chocolate \$10.00
Seven delicious layers of Chocolate Cake

Banana Rumba \$8.75
Warm serving of banana bread pudding with light custard cream rum sauce

Cheesecake \$10.00
New York-Style Cheesecake. Served with fresh berries

Tres Leches \$8.75
Simplemente Delicioso! Sponge cake soaked in three different kinds of milk (evaporated, condensed, and heavy cream)