

LARGE PLATES

PEKING DUCK SF	\$86	STEAK FRITES SF GF	\$42	PAD THAI NOODLES GF	\$28
Whole roasted crispy duck with homemade five-spice hoisin sauce, flour tortillas, cucumber & green onion SF		8oz striploin, torikatsu jus chimichurri sauce served with shoestring fries		Rice noodles tossed in fish sauce shrimp paste, and tamarind sauce with lotu egg, peanuts & chili flakes add chicken 7 or shrimp 12	
MUMBAI LAMB	\$67	CRUNCHY SALAD GF SF DF	\$24	PAD KING	\$36
24-hour marinated New Zealand lamb cutlet in dark spices, lemon juice yogurt, pickled apple & Mexican marinated onions GF DF		Fresh Asian slaw, kale, peppers, cilantro, red onions, cabbage, carrots, scallions, Thai lime & peanut dressing with crushed peanuts. Add chicken 7 or shrimp 12		Lightly battered chicken, chili, garlic ginger, red onions, peppers, carrots cauliflower, basil, scallions & sesame seeds. DF	
CRISPY RICE SALAD	\$34	ASIAN SHORT RIB	\$42	THAI CHICKEN GREEN CURRY GF	\$36
Thai spiced ground pork, red onions cilantro, chili, mint, crispy fragrant rice, Nam Tok dressing & roasted peanuts served with green cabbage GF SF DF		Slow braised Asian style short ribs Mexican red onions, jalapeño leonardos honey sesame kale slaw, Thai infused chimichurri & flour tortillas DF		Sliced chicken, carrots, zucchini green peppers, and broccoli tossed in an authentic Thai coconut green curry base.	
HONEY SESAME CAULIFLOWER	\$19	PLAIN RICE	\$6	ASIAN GREENS	\$19
Flash-fried with honey & sesame glaze. GF SF DF		Steamed jasmine rice		Ginger garlic sauce DF	

Please inform the CocoMaya Team if you have any allergies or dietaries before ordering

DESSERT MENU

DULCE DE LECHE CHEESECAKE	\$14	BROWNIE	\$14	HOMEMADE ICE CREAM	\$7
Salted caramel sauce, Graham cracker crust & whipped cream		Served with vanilla ice cream		Ask your server for the daily flavors	
YUZU KEY LIME PIE	\$14	S'MORES	\$12	DOUGH BOYS	\$12
Tart & sweet served with raspberry sorbet, chantilly cream & mango coulis		Marshmallows, Hershey chocolate & Graham crackers		Hot New Orleans pillow	
				shaped donuts, dusted in cinnamon sugar, a drizzle of caramel & chocolate sauce vanilla ice cream	

COCKTAILS WINE BEERS VIRGIN DRINKS

COCKTAILS

SMOKING OLD-FASHIONED \$16

Bourbon, Rye or Rum, simple syrup, bitters, orange peel, smoked sea grape tree		MAYAN	\$13	COCO MOON	\$12
		whiskey, sweet vermouth, bitters, pineapple, sweet & sour		coconut sake, coconut rum, lemongrass, lime, sweet & sour	
ESPRESSO MARTINI	\$13	THE BUDDHA	\$12	SPICED SANGRIA	\$14
Stoli Vodka, Kahlua, sugar syrup & Espresso		Mount Gay Eclipse, brown sugar, lime & bitters		White wine, Brandy, orange, sweet and sour & soda	
DELUXE ESPRESSO MARTINI	\$16	THAI LIMEADE	\$12	ROSE SANGRIA	\$14
Stoli Vodka, Kahlua, sugar syrup & Espresso		Vodka, lemongrass, lime juice & sugar syrup		Peach Schnapps, grapefruit juice lime, simple syrup & soda	
GINGER LYCHEE	\$13	SMOKE & MIRRORS	\$14		
ginger-infused lychee topped with Prosecco		mezcal, orange liqueur, lime juice, ginger syrup, pineapple, and jalapeño shaken with cayenne mix rim			