

MAYA MOON

RESTAURANT | BAR | LAKESIDE LODGE

BREAKFAST ☾ 800a-1000a

THE BIG WIG BREAKFAST Q50

2 eggs, bacon, grilled tomatoes, toast & butter

EGGS with HIGGINS Q35

2 eggs, grilled tomatoes, toast & butter

TARA TOAST Q40

French toast topped with fresh fruit and syrup

GARDEN OMELET Q45

Tomatoes, cheese, toast & butter

CAÑA OMELET Q50

Bacon, cheese, toast & butter

FRUIT BOWL Q35

Mixed fresh fruit with yoghurt, granola & honey

FRUIT PANCAKE Q45

Pancake with fruit, yoghurt, granola & honey

CHOCOLATE BANANA PANCAKE Q35

Pancake with banana and melted chocolate

BREAKFAST A LA CARTE

TWO EGGS Q15

BACON Q15

CHEESE Q10

MIXED FRESH FRUIT Q15

TOAST & BUTTER Q15

BAGEL & BUTTER Q25

JAM, HONEY or PEANUT BUTTER Q5

LUNCH ☽ 1230p-230p

HOUSE SALAD Q45

Locally-sourced organic salad from the garden

TOMATO BASIL SOUP Q40

Served with garlic bread

BRUSCHETTA BAGEL Q40

Melted mozzarella, pico de gallo, and pesto

MARGHERITA PIZZA BAGEL Q35

Mozzarella, homemade tomato sauce

FALAFEL PLATTER Q55

Falafel, pita bread, salad, tahini and chili verde

GRILLED CHEESE Q45

On homemade bread, served with side salad

PASTA BOWL with GARLIC BREAD Q55

PESTO: Macadamia nut, garlic, parmesan, basil

VEGETARIAN: Homemade tomato basil sauce

GLUTEN FREE pasta available – add Q10

PIZZAS REG LRG

MARGHERITA Q55 Q75

Mozzarella, homemade tomato sauce

VEGETARIAN Q65 Q85

Garden veggies, mozzarella, tomato sauce

HAWAIIAN Q75 Q95

Bacon, pineapple, mozzarella, tomato sauce

SPECIALS OF THE DAY Q40-55

GRATUITY ☽

A 10% SERVICE CHARGE

Is added to all purchases to be shared equally with kitchen and reception staff

DINNER ☽ 530p-730p

ENTREES OF THE DAY Q40-65

Delicious locally-sourced homemade meals posted on the white board

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SMOOTHIES

TWO FRUITS AND WATER Q20
Banana, pineapple, papaya, strawberry

DAIRY BASE OPTIONS ADD
MILK Q4
YOGHURT Q7

SUPERFOOD BOOSTS A LA CARTE
ADDITIONAL FRUIT CHOICE Q4
SPIRULINA Q5
FLAXSEED Q4
CINNAMON Q3
AVOCADO (when available) Q5

SWEETS

DESSERTS OF THE DAY Q5-30
Delicious homemade baked goods
posted on the white board

BEVERAGES

BEBIDAS CALIENTES

COFFEE Q12
POT OF TEA Q12
Black, Green, Hibiscus, Lemongrass Ginger
MAYA MOON TEA Q20
Turmeric, cinnamon, pepper, ginger, coco milk
SPICED CHAI TEA Q20
HOT CHOCOLATE Q15
ADD LOCAL HONEY Q2

BEBIDAS FRIAS

INFUSED WATERS Q10
Hibiscus Honey or Lemongrass Ginger
Apple, Pear, or Pineapple FRUIT JUICE Q12
SODAS Q10
Cola, Soda Water, Ginger Ale, Tonic Water
HOMEMADE KOMBUCHA
Glass Q15 Bottle Q25
Cola, Soda Water, Ginger Ale, Tonic Water

SNACKS

CHIPS AND DIP Q30
Nacho chips with pico de gallo and chili verde

NACHO BAKE Q45
Nachos, beans, mozzarella, pico, chili verde

NUTTY LENTIL VEGGIE BURGER Q40
Vegan/Gluten Free. Add Mozzarella Cheese – Q10

FRESH PAN POPPED POPCORN Q20

ALCOHOLIC BEVERAGES

BEER and WINE

VICTORIA Q20
CABRO Q25
MOZA Q25
RED or WHITE WINE GLASS Q25
RED or WHITE WINE BOTTLE Q100
BYO WINE CORKAGE Q35

COCKTAILS and LIQUOR

TZUNUNA SUNRISE Q35
Tequila, apple juice, hibiscus honey syrup
DRAGONFLY Q35
Vodka, pear, ginger, mint
RAINY SEASON Q35
Rum, pineapple juice, cinnamon, soda
THE MAYA LUNA Q35
Tequila, club soda, citrus juice, lime, salt
HOT COCOA RUM Q25
Shot of HOUSE LIQUOR Q10
Shot of TOP SHELF LIQUOR Q20
ADD Juice/Soda to Liquor Shot Q10

HAPPY HOUR 400p – 600p

VICTORIA Q15
GIN or VODKA with Tonic/Soda/Juice Q15
MAYA MOON RUM SURPRISE Q15
ALL SPECIALTY COCKTAILS Q25