

Maya Moon Lakeside Restaurant



BURGERS

FILLET OF FISH BURGER 75 Q
Crispy beer battered fish fillet with tomato, lettuce, pickles, tartar sauce, inside a bun, served with an organic salad

ORIGINAL BEEF BURGER 75 Q
100% quarter pounder beef patty, grilled onion, tomato, lettuce, pickles, aioli, inside a bun, served with an organic salad

CHICKEN BURGER 70 Q
Crispy breaded chicken fillet with tomato, lettuce, pickles, aioli, inside a bun, served with an organic salad

VEGGIE BURGER - G.F. 65 Q
Lentil veggie patty g.f.with tomato, lettuce, pickles, aioli or vegan macadamia pesto, inside a bun, served with an organic salad

SNACKS & FRIES

CHIPS & DIPS 50 Q
Nacho chips with pico de gallo, hummus and chile verde sauce

NACHO BAKE 60 Q
Baked nacho chips with black beans, pico de gallo, mozzarella cheese, hummus, chilli verde

FRENCH FRIES 30 Q
Served with aioli dip

POUTINE 55 Q
French fries with mozzarella cheese and beef gravy

ADD ON TO A MEAL

FRENCH FRIES
CHEESE
BACON
HUMMUS 20 Q
PICO DE GALLO

SALADS

SOUTHWEST SALAD 75 Q
Organic veggies with beans, pico de gallo, crushed tortilla chips, house dressing
Add - choice of chicken, falafel, chicken

HOUSE SALAD 50 Q
Organic lettuce with fresh veggies.
Local cheese or hummus 15 Q
Add bacon, tempeh, falafels or chicken 25 Q

MAINS

FISH & CHIPS 90 Q
Beer battered fish fillet, french fries, organic salad, tartar sauce

VEGGIE CHILLI - Vegan - G.F. 75 Q
Veggie Chilli served with rice, tortilla chips and chilli verde

VEGETARIAN LASAGNE 80 Q
Baked in the oven, served with garlic bread and a side salad

BEEF LASAGNE 90 Q
Baked in the oven, served with garlic bread and a side salad

CHICKEN PARMESAN 85 Q
Breaded chicken fillet, tomato basil sauce, baked in the oven, mozzarella cheese, side salad, garlic bread

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COCKTAILS 50 Q

MARGARITA

Tequila, triple sec, lime, and soda.
Choice of spicy margarita

PINA COLADA

Dark rum, coconut cream, pineapple

LONG BEACH ISLAND

White rum, vodka, gin, triple sec,
tequila, cranberry, lime juice

BASIL & GINGER GIMLET

Gin, basil, lime, and ginger syrup

A PERFECT DAY

Tequila, Peach Schapps, cranberry
juice, Pineapple juice, lime

TURMERIC COOLER

Gin, lime, pineapple juice, turmeric
syrup

STRAWBERRY DAIQUIRI

Dark rum, strawberry, lime, soda

MOJITO

Dark rum, mint, brown sugar, lime

MIXED DRINKS

HOUSE MIXERS

30 Q

Choose a juice or soda and add
your choice of house liquor.
Choose from vodka, gin, rum,
tequila

MAKE IT A DOUBLE ADD 15 Q

TOP SHELF MIXERS

45 Q

Choose a juice or soda and add
your choice of top shelf liquor
Choose from vodka, gin, rum,
whisky, tequila

BEER

VICTORIA 25 Q

CABRO 25 Q

MOZA 25 Q

MODELO 30 Q

EL ZAPOTE IPA 35 Q

CIDER 40 Q

MICHELADA 35 Q

HAPPY HOUR Every Day - 3-5 pm

TEQUILA SHOT - COMPADRE 10 Q

MIXEDS - DOUBLE 30 Q

SPECIALITY COCKTAILS 40 Q

VICTORIA BEER 20 Q

HOUSE WHITE RED / WHITE WINE 25 Q

SHOTS

JOSE CUERVO 25 Q

TEQUILA COMPADRE 15 Q

HOUSE LIQUOR 25 Q

BAILEYS 40 Q

TOP SHELF 40 Q

ZACAPA 50 Q

Wine

GLASS OF HOUSE WINE 30 Q

BOTTLE OF SARMIENTOS 120 Q

RESERVADO WHITE WINE 120 Q

VINA MAIPO CABERNET
SAUVIGNON 1 LITER 150 Q

VIÑA MAIPO MERLOT 1 LITER 150 Q

CASSILLERO DEL DIABLO 200 Q

PINELLI PROSECCO 200 Q

CAVA PATA NEGRA 180 Q

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SOUP

50 Q

SOUP OF THE DAY - VEGAN G.F.

Served with pita bread/Garlic bread - Vegan

PASTA

TOMATO BASIL PASTA

65 Q

Spaghetti with tomato basil sauce,
served with parmesan cheese

MEATBALLS & SPAGHETTI

85 Q

Meatball in tomato basil sauce served
on spaghetti, with parmesan cheese

MACADAMIA PESTO PASTA

70 Q

Spaghetti with macadamia nut pesto,
served with parmesan cheese

CHICKEN & PESTO PASTA

80 Q

Spaghetti with macadamia nut pesto,
topped with shredded chicken &
parmesan
cheese - Add grilled veggies 20 Q

PIZZA



HOUSE PIZZA

Mozzarella cheese and tomato
basil sauce

70 Q

VEGETARIAN PIZZA

Mozzarella cheese, veggies and
tomato basil sauce

80 Q

PESTO PIZZA

Mozzarella cheese, local cheese,
tomato basil and pesto sauce

80 Q

HAWAIIAN PIZZA

Mozzarella cheese, bacon,
pineapple and tomato basil sauce

90 Q

FALAFEL PIZZA - VEGAN

Vegan macadamia pesto sauce
with falafel, zucchini, red peppers,
tomato and a dollop of hummus

85 Q

VEGAN PITA

FALAFEL PITA SANDWICH - VEGAN 65 Q

Homemade falafel with tomato, lettuce
and pesto inside a pita, served with
hummus, pico de gallo, chilli verde,
organic salad

TEMPEH PITA SANDWICH - VEGAN 65 Q

Marinated tempeh with tomato, lettuce
and pesto inside a pita. Served with
hummus, pico de gallo, chilli verde,
organic salad

VEGGIE PITA SANDWICH - VEGAN 65 Q

Roasted veggies with tomato, lettuce,
and pesto inside a pita. Served with
hummus, pico de gallo, chilli verde,
organic salad.

PLATTERS

HUMMUS PLATTER - VEGAN G.F. 65 Q

Hummus, pico de gallo, chilli verde
with veggie sticks and tortilla chips

FALAFEL PLATTER - VEGAN G.F. 65 Q

Homemade falafels with hummus,
pico de gallo, chilli verde.
Served with side salad
Add pita bread or tortilla chips 20 Q

PANINIS

CHEESE & PESTO FOCACCIA PANINI 65 Q

Mozzarella cheese, tomato, local cheese,
Pesto (macadamia), served with
organic salad.

BZT FOCACCIA PANINI 75 Q

Bacon, tomato, zucchini, mozzarella
cheese and aioli, served with an organic
salad

CHICKEN FOCACCIA PANINI 70 Q

Shredded chicken with mozzarella,
veggies and aioli, served with an organic
salad

MAYA MOON LAKESIDE RESTAURANT

SMOOTHIES

SWEET TOOTH Bananas, homemade coconut milk, cinnamon, cacao, peanut butter	40 Q
HALLIE BERRY Berries, bananas, yoghurt, cacao	40 Q
ENERGY BOOSTER Strawberries, banana, pineapple, coconut milk, orange juice, chia seeds, ginger	40 Q
GREEN DREAM Bananas, papaya, pineapple, spirulina, morenga, ginger	40 Q
Two Fruit Smoothie with Yoghurt or Coco Milk	35 Q
Two Fruit Smoothie with Water Ask for choice of fruits	30 Q

HOT DRINKS

COFFEE - Local Fair Trade FRENCH PRESS ½ - 25 Q - Full - 35 Q	20 Q
POT OF TEA Choice of black, green, organic ginger, lemongrass ginger	20 Q
CHAI TEA Cinnamon, anise, ginger, milk, honey	25 Q
GOLDEN MILK TEA Organic local turmeric, cinnamon, black pepper, ginger, coconut milk, honey	30 Q
MAYAN CACAO Cacao blended with spice, coconut milk local honey	35 Q
NUTTY CACAO Organic local cacao blended with spice, homemade peanut butter, coconut milk, honey	40 Q
OATMILK ADD	5 Q

COLD DRINKS

KOMBUCHA - Glass Homemade Kombucha Buy a bottle 45 Q	25 Q
FRAPPE Ice coffee with milk, sugar, shaken	20 Q
ICED MAYAN CACAO Cacao blended with spices coconut milk, honey over ice	35 Q
LIMONADA Lime with soda water, simple syrup	20 Q
INFUSED LEMONGRASS WATER Organic lemongrass and ginger	20 Q
ROSA JAMAICA Organic hibiscus flower with honey	20 Q
FRUIT JUICE OR SODA Choice of pineapple, mango, apple orange, cranberry, cola, ginger ale tonic, soda water	15 Q

SOMETHING SWEET

BROWNIE SUNDAE A warm double chocolate chip fudge brownie with vanilla ice cream, chocolate sauce.	45 Q
BROWNIES Double chocolate chip fudge brownie	25 Q
COCONUT MACAROONS (G.F.)	15 Q
CHOCOLATE CHIP OAT COOKIES	15 Q
VEGAN BANANA BREAD	20 Q
ICE CREAM - 3 Scoops Vanilla ice cream with chocolate sauce	25 Q

ALL DAY BREAKFAST

G.F. - We can substitute any bread for homemade tortillas or gluten free bread

NEW MOON			
3 egg omelette with bacon, cheese & tomatoes, served with toast & butter			75 Q
- Make it vegetarian exchange grilled veggies instead of bacon			
FULL MOON			75 Q
3 fried eggs, bacon, grilled tomatoes, black beans			
toast, butter & homemade jam			60 Q
BLUE MOON			
2 fried eggs, grilled tomatoes, black beans			
toast, butter & homemade jam			75 Q
WAXING MOON			
3 fried eggs with bacon, hash brown, served with toast, butter, jam			
WANING MOON - Vegan - G.F.			65 Q
Hashbrown with grilled veggies, served with hummus, pico de gallo, black beans			
MAYA MOON - Vegan - G.F.			65 Q
2 fried eggs, black beans, rice, local cheese, pico de gallo, homemade local corn tortillas			
VEGAN - substitute eggs & cheese for hummus & grilled veggies			
FLOWER MOON			
3 pieces of French toast with fruit & honey			65 Q
RABBIT MOON			
Crêpe with melted chocolate & bananas			55 Q
PINK MOON			
Crêpe with fresh fruit, yoghurt, granola, honey			70 Q
HARVEST MOON - G.F.			
Fruit, yoghurt, homemade granola, honey			60 Q
BREAKFAST BUN			
Fried egg, cheese & aioli	40 Q	Add bacon	55 Q
BREAKFAST FOCACCIA PANINI			
Scrambled eggs, cheese & aioli	55 Q	Add bacon	75 Q
ADD ONS			
Hash brown, bacon, toast & butter, hummus			25 Q
2 eggs, homemade tortilla, black beans pico de gallo, g.f. bread, cheese			20 Q
Side of fruit			30 Q
Homemade jam or peanut butter			10 Q