



MAXIMÓN

AVAILABLE 3:00PM - 5:00PM

CEVICHE

Chilled seafood seasoned with fresh citrus

Kanpachi

*rock chives, citrus soy,
fresh truffle*

24

Snapper*

*red onion, avocado,
tomato, basil, leche de tigre*

19

Tuna 'Pica'

*olives, raisins, almonds,
avocado ceviche*

21

*ceviches are served raw or may
contain raw ingredients*

APPETIZERS

Chips & Salsa*

chilean salsa • 13

Guacamole*

queso fresco, seasonal fruit • 16

Queso Fundido*

rajas • 14

ADD: GREEN CHORIZO +5 | CRAB +12

Baby Gem Lettuce Salad*

*roasted corn, queso cotija, cilantro, tortilla crisp,
caesar dressing • 15*

Roasted Beet Salad*

*pomegranate molasses, habanero,
burnt eggplant purée, romanesco • 16*

Chicken Salad*

napa cabbage, sesame, corn crisp • 18

TACOS

One per order. At Maximón we use a variety of heirloom corns for our tortillas from various locations in Mexico; currently we're sourcing Bolita Amarillo from Oaxaca. This corn provides a unique flavor that is rich in color with a toothsome finish.

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| Smoked & Pickled Mushrooms* <i>brown butter, árbol salsa, crema</i> | 10 |
| Crunchy Mahi Mahi* <i>plantain, red cabbage, chipotle mayo</i> | 11 |
| Plancha Chicken* <i>lettuce, tomatillo, salsa chipotle</i> | 9 |
| Carne Asada* <i>salsa tatemada, peanuts, pico de gallo, radish, cilantro</i> | 11 |
| Asparagus Frito* <i>masa, green pepita sauce, habanero</i> | 9 |

() Indicates gluten free Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health. A customary gratuity of 20% will be added to all parties of 8 or more guests*