

STARTERS

Chips & Salsa*
chilean salsa • 13

Guacamole*
queso fresco, seasonal fruit • 16



Maximón will match \$1 of each guacamole sale to the HYTC organization.

SALADS

Caesar Salad*
parmesan, tomatoes, garlic oregano croutons • 17

Roasted Beet Salad*
pomegranate molasses, habanero, burnt eggplant purée, romanesco • 16

Chicken Salad*
napa cabbage, sesame, corn crisp • 18

RAW BAR

Chilled seafood seasoned with fresh citrus

Snapper*

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

19

Kanpachi*

cucumber, pineapple, strawberry hibiscus aguachile

24

Crispy Tuna Taco

olives, raisins, almonds, avocado ceviche

21

Oysters*

salsa verde mignonette, cilantro, pink peppercorn

19

ceviches are served raw or may contain raw ingredients

APPETIZERS

Chicken Chicharrones*
aioli criollo, onion mojo • 19

Maryland Crab Fritters
arugula, chipotle mayo, honey, lime • 23

Mussels*
chorizo, shallots, white wine, saffron, roasted garlic, toast • 21

Queso Fundido*
rajas • 17
GREEN CHORIZO +5 | CRAB +12

Smoked Chicken Wings*
agave, arbol, lime • 18

Pork Ribs*
merkén, chilean salsa • 18

Heirloom Corn Quesadilla*
salsa mexicana, chipotle tomatillo crema, queso chihuahua • 17

CHICKEN +7 | BEEF + 12 | SHRIMP +12 |

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Atlas Restaurant Group takes pride in our outstanding quality of product and unique offerings. Here at Maximón, we draw inspiration

from traditional Latin American and Nikkei cuisine and give you our modern interpretation through a stunning presentation, vibrant

flavors, and the atmosphere around you. To dive in deeper to our concept and menu, please visit our website at MaximonRestaurant.com

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.

Smoked & Pickled Mushrooms*
brown butter, árbol salsa, crema • 10

Asparagus Frito*
masa, green pepita sauce, habanero • 9

Crunchy Mahi Mahi*
plantain, red cabbage, chipotle mayo • 11

Lamb Barbacoa
salsa borracha, pickled vegetables, red onion • 13

Plancha Chicken*
lettuce, tomatillo, salsa chipotle • 9

Grilled Shrimp*
roasted pineapple salsa, avocado crema, fresno chile • 13

Carne Asada*
salsa tatemada, peanuts, pico de gallo, radish, cilantro • 11

ENTREES

FROM THE LAND

Roasted Chicken*
sweet plantain, black bean risotto, smoked mushroom • 39

14 oz New York Strip
aged for 28 days, glazed eggplant, fresh hearts of palm salad • 86

Palomilla Steak*
10 oz wagyu flat iron steak, tropical fruit marinade, chimichurri, frisée salad • 58

FROM THE SEA

U2 Grilled Tiger Prawn*
poblano sofrito • 44

Seared Local Rockfish*
potatoes, spinach, coconut shellfish broth • 38

Whole Roasted Lobster*
citrus butter, grilled lemon • MKT

SIDES

Double Fried Potatoes*
smoked paprika, cayenne, scallions, mayo • 14

Plantain Fried Rice*
onion mojo, egg, carrot, celery, soy beans • 14

Street Corn*
pickled chili, queso fresco, crema • 14

Black Bean Risotto*
caramelized manchego cheese • 14

(*) Indicates can be prepared 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.