

## STARTERS

---

**Chips & Salsa\***  
*chilean salsa* • 13

**Guacamole\***  
*queso fresco, seasonal fruit* • 16

**Crab Chileatole Soup\***  
*epazote, corn masa, charred corn, lump crab meat* • 20

## SALADS

---

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

**Chopped Salad\***  
*romaine, arugula, black beans, roasted corn, cherry tomatoes, creamy cilantro dressing, crispy tortillas* • 18

## APPETIZERS

---

**Chicken Chicharrones\***  
*aioli criollo, onion mojo* • 19

**Chicken Tinga Tetela\***  
*corn tortilla, black bean purée, avocado crema, pico de gallo* • 12

**Beef Birria Huarache\***  
*braised beef, white bean hummus, green apple salad* • 19

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

## RAW BAR

---



*Chilled seafood seasoned with fresh citrus*


**Shrimp Cocktail\***  
*agua chile roja, cucumber, red onion, avocado, cilantro, fresh horseradish, tortilla chips*  
19

**Yellowtail Tiradito\***  
*mango amarillo sauce, mango salsa, sweet potato tuille*  
20

**Tuna Tostada\***  
*blue corn tostada, chipotle mayo, avocado, spicy sesame oil*  
21

**Oysters\***  
*salsa verde mignonette, cilantro, pink peppercorn*  
19

*ceviches are served raw or may contain raw ingredients*



.....

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](http://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 Mushroom\***  
*brown butter, árbol salsa, crema • 10*

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

**Crunchy Mahi Mahi\***  
*plantain crusted mahi mahi,  
red cabbage, chipotle mayo • 11*

**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**  
*dry 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*

**Chile Relleno**  
*stuffed poblano pepper, navy bean  
stew, queso chihuahua, toasted almonds, red  
pipian mole • 28*

### FROM THE SEA

**U2 Grilled Tiger Prawn\***  
*poblano sofrito • 44*

**Local Rockfish Zarandeado\***  
*ancho chile, sugar snap peas, corn succotash,  
roasted poblano peppers, pea puree • 41*

**Whole Roasted Lobster\***  
*citrus butter, grilled lemon • MKT*

**Recado Rojo Swordfish\***  
*white beans, bacon, tomato chutney,  
green mojo • 44*

## SIDES

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

**Black Bean Risotto\***  
*caramelized manchego cheese • 14*

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

**Yuca Fries\***  
*morita, huancaína salsa • 14*

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

**Roasted Brussels Sprouts**  
*pineberries, guajillo spiced peanuts, cilantro,*

---

(\*) 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.