

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* • 12

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

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

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*

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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 Mushroom*

brown butter, árbol salsa, crema • 10

Crunchy Mahi Mahi*

*plantain crusted mahi mahi,
red cabbage, chipotle mayo • 11*

Carne Asada*

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

Asparagus Frito*

masa, green pepita sauce, arbol salsa • 9

Grilled Shrimp*

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

ENTREES

FROM THE LAND

Roasted Chicken*

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

Palomilla Steak*

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

14 oz Dry Aged New York Strip

glazed eggplant, fresh hearts of palm salad • 86

Chile Relleno

*stuffed poblano pepper,
navy bean ratatouille, 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 soccotash,
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

Street Corn*

pickled chili, queso fresco, crema • 14

Plantain Fried Rice*

onion mojo, egg, carrot, celery, soy beans • 14

Black Bean Risotto*

caramelized manchego cheese • 14

Yucca Fries*

guajillo, huancaína salsa • 14

Roasted Brussels Sprouts

*pineberries, guajillo spiced peanuts, cilantro,
tamarind glaze • 15*

(*) 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 6 or more guests.