

STARTERS

Chips & Salsa **GFP VEG VP**
chilean salsa • 13

Guacamole **GFP VEG VP**
queso fresco, seasonal fruit • 16

Crab Chileatole Soup **GF VP**
epazote, corn masa, charred corn,

SALADS

Manchego Fruit Salad **GF VEG**
asian pear, orange segments,
cucumber, jicama, frisee,
pistachio-mint vinaigrette • 18

Avocado Salad **GF VEG VP**
hawaiian hearts of palm, butter lettuce,
red onion, cherry tomato, upland cress,
herbs, cotija cheese,
honey lime vinaigrette • 19

Beet Salad **GF VEG**
roasted yellow beets, goat cheese, up-
land cress, green grapes,
walnuts orange vinaigrette • 19

APPETIZERS

Chicken Chicharrones
aioli criollo, onion mojo • 19

Blue Crab Tetela **GF**
masa wrapped blue crab, radish, cilantro, iceberg
lettuce, creamy chipotle salsa • 24

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

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

RAW BAR



chilled seafood seasoned with fresh citrus


Yellowtail Ceviche **GF**
sweet potato, corn, cilantro, red
onion, radish, fresno chile, leche de tigre
20

Tiradito de Atún **GF**
mango, cucumber, red onion,
avocado, cilantro oil, aguachile rojo
22

Tuna Tostada **GFP**
blue corn tostada, chipotle crema,
avocado, spicy sesame oil
21

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

*ceviches are served raw or may
contain raw ingredients*



Queso Fundido **GF VEG**
rajas • 19
CHORIZO & NOPAL | FRIJOLE & EPAZOTE

Pork Ribs **GF**
merkén, chilean salsa • 18

Chile Relleno **VEG**
roasted poblano pepper,
fresh pomegranate, mozzarella, queso
chihuahua, avocado puree • 12

Heirloom Corn Quesadilla **GF VEG VP**
chile pepita sauce, queso chihuahua,
y cotija cheese • 17
SPINACH +5 | AYOCOTE BEANS +5 |
MARINATED MUSHROOMS +9

* **GFP** gluten free modification available ▪ **GF** gluten free ▪ **VEG** vegetarian ▪ **VP** vegan modification available *

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.

Lamb Birria **GF**

braised lamb shoulder, queso chihuahua, cilantro, red onion, lime, birria jus • 12

Pulpo Zarandeado

chile spiced octopus, cabbage al escabeche, salsa borracha • 16

Al Pastor **GF**

duroc pork, pineapple, avocado salsa cruda • 10

Angus Ribeye **GF**

manchego, caramelized onions, cilantro, salsa verde tatemada • 22

Shrimp al Gobernador **GF**

sinaloan style shrimp, queso chihuahua, mozzarella, chipotle tomatillo salsa • 13

ENTRÉES

FROM THE LAND

Roasted Chicken **GF**

sweet plantain, black bean risotto, smoked mushroom • 39

Palomilla Steak **GF**

10 oz wagyu flat iron steak, tropical fruit marinade, chimichurri, frisée salad • 65

Rack of Lamb **GF**

mole adobado, charred onion, sweet potato pavé, cilantro pistou • 64

New York Strip **GF**

mole poblano, huitlacoche, thumbelina carrot, maitake mushroom, mole blanco, almond salsa macha • 54

Chile Relleno **GF VEG VP**

stuffed poblano pepper, navy bean ratatouille, queso chihuahua, toasted almonds, red pipian mole • 28

FROM THE SEA

U2 Grilled Tiger Prawn **GF**

poblano sofrito • 44

Seared Local Rockfish **GF**

sweet potato, corn, spinach, cauliflower, salsa criolla, herbed coconut broth • 42

Whole Roasted Lobster **GF**

citrus butter, grilled lemon • MKT

Recado Rojo Swordfish **GF**

white beans, bacon, tomato chutney, green mojo • 44

SIDES

Double Fried Potatoes **GFP VEG**

smoked paprika, cayenne, scallions, mayo • 14

Esquites con Langosta **GF**

maine lobster, yellow corn, green onions, mayo, cayenne, citrus-lobster butter, cotija • 47

Plantain Fried Rice **GF VEG VP**

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

Black Bean Risotto **GF VEG**

caramelized manchego cheese • 14

Yucca Fries **VEG VP**

guajillo chile, huancaína salsa • 14

Tamarind Glazed Brussels Sprouts **VEG VP**

guajillo spiced almonds, gooseberry, cilantro • 15

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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.