

STARTERS

Chips & Salsa GF VEG VP

chilean salsa • 13

Guacamole GF VEG VP

queso fresco, seasonal fruit • 16

Crab Chileatole Soup GF VP

epazote, corn masa, charred corn,
lump crab meat • 20

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,
upland cress, green grapes,
walnuts, orange vinaigrette • 19

APPETIZERS

Chicken Chicharrones

cilantro aioli, onion mojo • 19

Shrimp al Mojo de Ajo

ruby red shrimp, shallots, saffron, white wine,
chili, garlic, toast • 25

Apache Steak Tartare Tostada

prime tenderloin green olives, caper, red onion,
parmigiano, salsa macha, hoja santa aioli • 28

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

RAW BAR

chilled seafood seasoned with fresh citrus

Yellowtail Ceviche GF • 20

sweet potato, corn, cilantro, red
onion, radish, fresno chile, leche de tigre

Tiradito de Atún GF • 22

mango, cucumber, red onion,
avocado, cilantro oil, aguachile rojo

Tuna Tostada GF • 21

blue corn tostada, chipotle crema,
avocado, spicy sesame oil

Oysters GF • 19

salsa verde mignonette,
cilantro, pink peppercorn

*ceviches are served raw
or may contain raw ingredients*

TACOS

One per order: At Maximón, we craft our tortillas from heirloom corn sourced across Mexico—currently Bolita Amarillo from Oaxaca, prized for its rich color, distinctive flavor, and toothsome finish.

Lamb Birria **GF**

braised lamb shoulder, queso chihuahua, cilantro, red onion, lime, birria jus • 14

Pulpo Zarandeado

chile spiced octopus, cabbage al escabeche, salsa borracha • 18

Sinaloan Style Shrimp **GF**

queso chihuahua, mozzarella, chipotle tomatillo salsa • 13

Al Pastor **GF**

duroc pork, pineapple, avocado salsa cruda • 12

Angus Ribeye **GF**

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

Beef Short Rib Barbacoa

avocado salsa, pickled jalapeno • 20

Enchilada Suiza

chicken, oaxaca cheese, cilantro, onion, creamy tomatillo sauce • 14

SIDES

RICE AND BEANS

grande lima beans, calasparra rice, saffron, rosemary, lemon • 14

HEIRLOOM CORN ESQUITES **GF**

green onions, lime-cayenne mayo, queso cotija • 16

GRILLED JUMBO ASPARAGUS **GF**

garlic puree, spicy chimichurri • 14

ZUCCHINI CAKE

ricotta cheese, herb yogurt sauce, spicy pepita • 14

FRIED YUCCA

guajillo chili salt, salsa huancaína • 14

PLANTAIN FRIED RICE **GF VEG VP**

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

ENTRÉES

• FROM THE LAND

Peruvian Roasted Half Chicken **GF**

roasted purple potato, aji verde sauce • 42

Beef Short Rib Barbacoa **GF**

grande lima beans, calasparra rice, jalapeno relish, barbacoa jus • 52

Elysian Fields Farm Lamb Chops

zucchini cake, pomegranate molasses, mole verde pipian, spicy pepita crust • 95

Moultard Duck Breast **GF**

black mission fig mole, pickled asian pear, charred onions, spicy fig puree • 46

Grilled New York Strip **GF**

prime black angus, charred cauliflower, herbed butter, yogurt, cubanelle peppers • 98

Molcajete Mar y Tierra **GF**

dry aged skirt steak, chicken breast, wild caught shrimp, nopal, green onions, cotija cheese, tortillas, salsa molcajeteadá • 125

• FROM THE SEA

Shrimp a la Mexicana **GF**

wild caught brown mexican shrimp, white rice, cilantro, jalapeno-tomato sauce • 44

Seared Local Rockfish **GF**

charred corn, leeks, cubanelle peppers, tropical relish, lemon coconut sauce • 42

Tuna Enchilado

spice rubbed tuna, pickled vegetables, caramelized cauliflower puree, avocado, blackberry aguachile • 52

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.