

MAYAYA

INSPIRED OF BY THE COASTLINES OF THE MEDITERRANEAN



Dinner Menu

Per in Tavolo

FOR THE TABLE

OYSTERS 24
mignonette, lemon (GF)

SEAFOOD TOWER (GF)

PICCOLO

6 oysters, 6 clams, 6 shrimp 56

GRANDE

1 dz oysters, 1 dz clams, 1 dz shrimp, tuna tartare 132

includes house cocktail sauce & mignonette

BIG EYE TUNA CRUDO 23
preserved lemon, avocado, radish (GF)

HEIRLOOM TOMATOES 16
ricotta salata, basil, scallion (V) (GF)

GRILLED OCTOPUS 28
romesco, potato, celery slaw, salsa verde

LOCAL BURRATA & EGGPLANT CAPONATA 18
basil, sourdough bread (V)

Pasta Stagionale

SEASONAL PASTA

GEMELLI & MAITAKE MUSHROOMS 22
English pea cream (V)

RIGATONI BOLOGNESE 23
beef, sweet Italian sausage, carrot, celery, tomato, parmigiano

SPAGHETTI PUTTANESCA 18
olives, capers, parsley (VE)

Insalate

SALADS

BUTTER LETTUCE & SUMMER SQUASH 16
walnuts, pecorino romano, lemon vinaigrette (V) (GF)

TUSCAN KALE & FENNEL 16
radish, hazelnuts, champagne vinaigrette (VE) (GF)

BEETS & ORANGE 16
little gem lettuce, pistachio, sherry vinaigrette (VE) (GF)

LITTLE GEM CAESAR SALAD 16
avocado, pepitas, pecorino, caesar dressing (GF)

MEDITERRANEAN SALAD 16
bell pepper, tomato, cucumber, olives, feta, herb vinaigrette (V) (GF)

Secondo

SECOND COURSE

BRANZINO 38
asparagus salsa verde, asparagus, sunflower sprouts (GF)

ARCTIC CHAR 34
golden beet citrus salsa, dill tomato bulgur

HALF CHICKEN 28
corn, butter bean, bell pepper succotash, chili corn sauce

ZA'ATAR LAMB CHOPS 42
Israeli salad, mint tahini

SPICED ROMANESCO 24
beluga lentils, chimichurri (VE) (GF)

PORCINI RUBBED 8oz SIRLOIN 40
bell peppers, herb gremolata, fingerling potatoes (GF)

RIBEYE FOR TWO 130
bell peppers, herb gremolata, fingerling potatoes (GF)

Contorni

SIDES

WHEAT BERRY 10
cucumber, cherry tomato, fresno chili, herbs (VE)

RAINBOW CARROTS 10
mint yogurt, nuts & spices (V) (GF)

BELUGA LENTILS 10
sofritto, aged balsamic (VE) (GF)

OVEN ROASTED POTATOES 8
smoked paprika aioli (V) (GF)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergies or dietary restrictions.

Menu Concept by Nina Clemente and executive chef Dan Schreiber

(V) VEGETARIAN
(VE) VEGAN
(GF) GLUTEN FREE