



## TAPAS

### TRUFFLE FRIES | 12

Truffle Oil, Parmesan, Truffle Aioli

### BRUSSEL SPROUTS | 14

Grilled Brussel Sprouts, Tomato Chilli Jam

### CHARRED PINEAPPLE | 16

Fresh Pineapple, Mixed Greens, Mint Chutney

### BEETROOT HUMMUS | 16

In-house hummus, Beetroots, Pita

### POPCORN CHICKEN | 16

Crispy Chicken Tikka, Mint Aioli

### KALAMATA CHICKEN SATAY | 18

Kalamata Olives, Chicken, Feta Garlic Dip

### MAAYA SLIDERS | 18

In-house patty, Coleslaw, Caramelized Onions, Crispy Onions, Brioche Buns (2 pcs)

Choice of protein:

Beef | Grilled Chicken | Grilled Cheese

### OYSTERS | 3

Mignonette Sauce, Tobasco, Lemon  
Minimum 6

### MARINATED OLIVES | 13

Kalamata & Green Olives, Za'tar Manchego

### PODI CHICKEN HUMMUS | 19

In-house hummus, Podi Spiced Chicken, Pita

### GRILLED OCTOPUS | 19

Octopus, Cucumbers, Onions, Cherry Tomatoes, Mixed Greens, Feta, Lemon Garlic Dressing

### GHEE ROAST PRAWNS | 18

Grilled Prawns, Clarified Butter, Curry Leaves

### CHARCUTERIE BOARD | SM 29 - LG 38

Cheddar, Brie & Manchego, Mortadella, Salami, Prosciutto, Crackers, Strawberry Jam

### MAAYA SALAD | 14

Mixed Greens, Cherry Tomatoes, Beets, Radish, Cucumbers, Crispy Onions, Red Onions, Lemon Garlic Dressing

Choice of protein:

Cottage Cheese 5 | Chicken Breast 6 | Steak 7

## FLATBREADS

### MUSHROOM | 21

Wild Mushrooms, Arugula, Parmigiano, Truffle Oil

### BUTTER CHICKEN | 21

Chicken Tikka, Pico de Gallo, Butter Chicken Sauce, Cheese

### THREE MEAT | 22

Smoked Pepperoni, Prosciutto and Salami, Hot Honey, Tomato Sauce, Cheese

## DESSERTS

### SAFFRON CHURROS & RABRI | 13

Churros, Saffron Sugar, Reduced Milk

### TIRAMISU | 13

Italian Ladyfingers, Mascarpone, Amaretto

### SAFFRON CRÈME BRÛLÉE | 10

Saffron, Cream, Eggs

### TRES COCONUT | 13

Shredded Coconut, Coconut Cream & Milk, Fresh Mangoes, Cardamom, Pistachios (Vegan)

### IN-HOUSE SAUCES | 3

Garlic Aioli | Mint Aioli | Chipotle | Butter chicken Sauce | Truffle Aioli | Mint Chutney | Hot Sauce



EVERY PLATE AT BAR MAAYA IS A REFLECTION OF OUR PASSION FOR BOLD FLAVOURS, ELEVATED INGREDIENTS, AND UNFORGETTABLE DINING.

*Chef Chetan Goyal*