

THE ESSENCE OF MAAYA



THE NAME "MAAYA" HOLDS PROFOUND SIGNIFICANCE IN SHAPING OUR PHILOSOPHY. DERIVED FROM THE WORD FOR "ILLUSION" OR "MAGIC," MAAYA EMBODIES THE ENCHANTING AND TRANSFORMATIVE EXPERIENCE WE STRIVE TO OFFER. MAAYA REPRESENTS THE IDEA THAT THE WORLD IS AN ILLUSION, A TEMPORARY REALITY THAT CAPTIVATES AND MESMERIZES.

WE EMBRACE THIS CONCEPT BY CREATING COCKTAILS THAT TRANSPORT YOU TO A REALM WHERE TASTE AND IMAGINATION BLEND SEAMLESSLY, OFFERING A MOMENTARY ESCAPE FROM THE EVERYDAY.

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

IN-HOUSE SAUCES | 3

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

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)



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

Chef Chetan Goyal



SIGNATURE COCKTAILS

STEP INTO A WORLD WHERE ELEGANCE MEETS
CREATIVITY AS OUR ARTISAN-CRAFTED MENU
BLENDS TRADITION WITH INNOVATION.

DESHLER | 20

Whiskey, Lillet, Orange Curaçao
and Angostura Bitters - 3 oz

PALOMA | 18

Altos Tequila, Grapefruit, Agave
Syrup and Lime Juice - 2 oz

MARTINEZ | 20

Gin, Sweet Vermouth and
Luxardo - 3 oz

THE FLOAT | 19

Gin, Elderflower Liqueur, Simple
Syrup, Lemon Juice, Cassis and
Blueberry Cream Float - 2 oz

VELVET ILLUSION | 19

Vodka, Coffee Liqueur, Heavy
Cream and Simple Syrup - 2 oz

STRAWBERRY PASSION | 14 COOLER (NON-ALCOHOLIC)

Strawberry purée, passionfruit
juice, lemon, agave and sea salt

LYCHEE BLISS | 19

Gin, Soju, Lychee Juice, Milk,
Lemon Juice and Grenadine - 3 oz

EL PRESIDENTE | 17

Havana Rum, Angostura Bitters, Sweet
Vermouth, Curacao and Grenadine - 2 oz

STRAWBERRY ABSINTHE SOUR | 19

Gin, Absinthe, Lime Juice, Simple
Syrup and Egg White - 2 oz

RUSSIAN CREAMSICLE | 18

Absolut vodka, Vanilla liquor,
Cointreau, Orange Juice, Cream,
Vodka - 2.5oz

CHOCOLATE BOULEVARDIER | 19

Whiskey, Montenegro, Amaro and
Cocoa-infused Campari - 2 oz

VIRGIN PALOMA | 14 (NON-ALCOHOLIC)

Grapefruit juice, lemon juice,
agave syrup, club soda



FUSION COCKTAILS

SAVOR THE ESSENCE OF SOUTH ASIA WITH OUR FUSION COCKTAILS, BLENDING EXOTIC SPICES LIKE SAFFRON, CARDAMOM, GINGER, AND LEMONGRASS.

CINNAMON SLEEK | 22

Coconut Rum, Cinnamon Syrup, Cream - 2.5 oz

SMOKEY SAPPHIRE | 16

Tequila Reposado, Mezcal, Coïtreau, Dry Vermouth and Angostura Bitters, Orange Bitters, Orange Peel Oil - 3 oz

THE PINK CITY | 15

Lemon Juice, Pineapple Juice, Orange Liqueur, Empress Gin, Egg White - 2 oz

ROSE BAZAAR | 19

Pisco, Elderflower Liqueur, Lemon Juice, Lychee Juice Top with Sparkling Wine - 2.5 oz

HILLSIDE | 24

Cardamom Mezcal, Aperol, Lemongrass Syrup, Lemon Juice and Egg White - 2.5 oz

SAFFRON SPICE | 24

Saffron Vodka, Ginger Liqueur, Lemon Juice, Egg White and Mango Juice - 2.5 oz

SMOKEY TRAILS | 23

Mezcal, Rye, Honey and Cinnamon Syrup, Angostura Bitter - 2.5 oz

TAMARIND SPICED PUNCH | 65

Appleton, Tamarind Syrup, Pineapple Juice, Lime Juice, Chilli Honey Syrup, Orange Juice, Cold Brew Chai Tea - 9 oz

For a party of 4-6



ABSINTHE SERVICE



DILLON'S | 19

Wormwood, Lemon Balm
and Hyssop - 1 oz

LUCID | 19

Grande Worm Wood, Green
Anise, Sweet Fennel, Hyssop
and Roman Wormwood - 1 oz

ABSINTHE HILL | 21

Wormwood, Cardamom,
Coriander and Anise - 1 oz



TABLESIDE OLD-FASHIONED - \$37

STEP 1: ADD A WOOD FINISH

Hickory: Deep and intense smokiness.

Maple: Light and sweet with a hint of caramel.

Oak: Classic and robust for a whiskey-barrel feel.

Cherry Wood: Soft, fruity smokiness with sweet undertones.

Walnut: Mildly sweet and fruity with a subtle smoky profile.

STEP 2: CHOOSE YOUR SPIRIT

Rye

Whiskey

STEP 3: PICK YOUR SWEETENER

Honey

Agave Nectar

Maple Syrup

Traditional Sugar Cube

Demerara Syrup

STEP 4: PICK YOUR BITTERS

Angustura

Orange bitters

Chocolate Bitters

Lavender Bitters

Peychaud's Bitters

STEP 5: CHOOSE YOUR GARNISH

Luxardo Cherry

Fresh Orange Peel

Flamed Lemon Zest

STEP 6: CHOOSE YOUR GLASS RIM INFUSION

Cocoa Powder

Smoked Salt

Spiced Sugar

WINE

6oz / 9oz / Bottle

2022 Perluva IGT Toscana	\$15 / \$18 / \$64
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2023 Giusti Longheri Pinot Grigio	\$16 / \$19 / \$64
2023 Giusti Rosalia Ex Dry Prosecco Doc	\$13 / \$15 / \$60
2022 Giusti Merlot IGT Veneto	\$72

BEER

Steam Whistle Pilsner (341ml)	\$9
Mascot Paulie's Italian (473ml)	\$10
Mascot Great Wit Wheat (473ml)	\$10
Beau's Barn Burner Amber Ale (473ml)	\$10
Bucket of 6 Bottles of Steam Whistle Pilsner	\$42

RUM

1 OZ

Bumbo XO	18
Appleton Estate	11
El Dorado 18 years	22
Havana Club 3 years	11
Diplomático Reserva	18

GIN

1 OZ

Monkey 47	20
Roku Gin	16
Bombay sapphire	13
Hayman's	14
Empress Cucumber lemon	16
Empress Eldwerflower Rose	16
Valley of mother of god	19
Hendricks Flora Adora	18
Laneway	20
Tanquery	14
Hendricks	18

JAPANESE WHISKEY**1 OZ**

Toki	16
Nikka Single Mal	22
Hibiki	25

COGNAC**1 OZ**

Hennessey VSOP	24
Hennessey VS	20
Remy Martin VSOP	19
Remy Martin XO	45

TEQUILA**1 OZ**

Don Julio 1942	35
Don Julio Blanco	20
Don Julio Reposado	24
Casamigo Blanco	17
Casamigo Reposado	20
Casamigo Anejo	24
Claza Azul	34
Patron Anejo	21
Patron Blanco	18
Tromba Blanco	12
Tromba Reposado	16
Teremana Reposado	16
Teremana Blanco	15
1800 Blanco	13
1800 Coconut	12
818 Reposado	18

VODKA**1 OZ**

Belvedere	18
Grey Goose	17
Crystal Head	16
Absolute	15
Ketel one	11
Ciroc	14
Zubrowka Vodka Czama Black	12
Crystal Head Onyx	17

WHISKEY

1 OZ

Jameson	11
Jack Daniel's	11
Jack Daniel's Gentlemen	12
Evan William Extra Aged Bourbon	11
Evan William Single Barrel	14
Larceny Bourbon	14
Woodford Reserve Bourbon	18
Crown Royal	11
Crown Royal Special Reserve	16
J.P Wiser's 18 years	14
Lot 40	11
Bushmills	11

SCOTCH

1 OZ

Ardbeg 10 yrs	20
Bowmore 12 years	14
Bowmore 15 years	18
Glenfiddich 12 years	15
Glenfiddich 15 years	22
Highland Park 12 years	19
Highland Park 18 years	33
Johnnie Walker Black	14
Johnnie Walker Blue	50
Johnnie Walker Gold	18
Jura 12 years	14
Laguvulin 16 years	24
Laguvulin 8 years	20
Oban 14 years	22
The Balvenie 12 years	19
The Macallan 12 years	22