



EVENTS, GATHERINGS & OCCASIONS



OUR CONCEPT

MODERN MEXICAN CUISINE

Carefully crafted, yet bold flavoured. Rooted in tradition, yet adventuring into contemporary tastes. Chef Richard Sandoval blends the earthy flavours of his native Mexico with worldly ingredients and creative cooking techniques to create the Modern Mexican Cuisine at Maya.

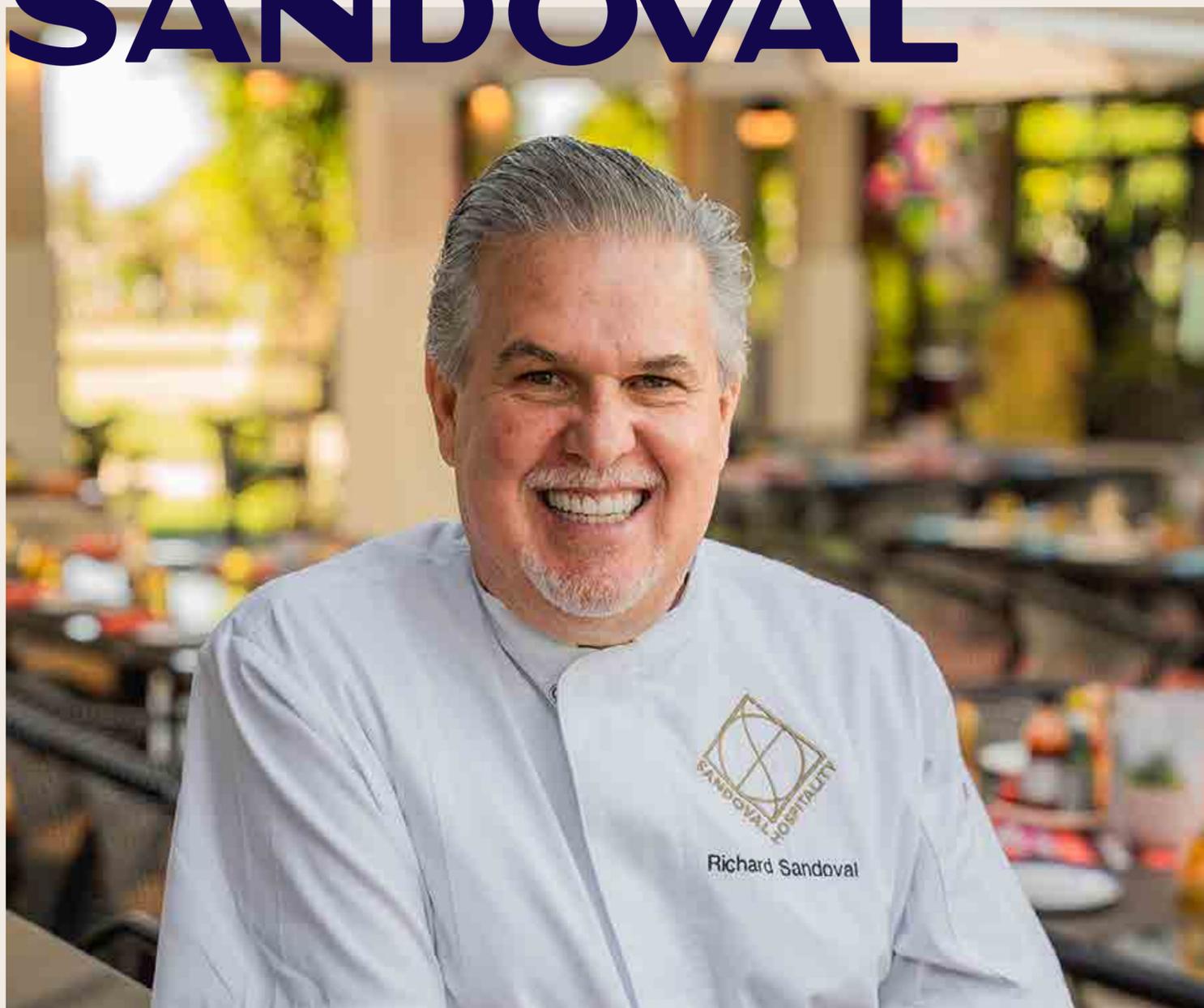
We welcome you to linger over drinks and rediscover Mexican classics. Savour mouth-watering guacamole, tacos with authentic fillings, and fresh-made tortillas, along with the Chef's signature dishes.

Whether celebrating a special occasion or hosting a corporate gathering, Maya provides the perfect backdrop for your private events, combining exceptional cuisine with an unforgettable atmosphere.





CHEF RICHARD SANDOVAL



Chef Richard Sandoval is a global pioneer in contemporary Latin cuisine. His career as a chef, restaurateur and entrepreneur also includes serving as a television personality, cookbook author, brand ambassador and philanthropist. He is internationally acclaimed for his innovative approach in combining Latin ingredients with **modern culinary techniques to create award-winning flavours that span 50 locations and 4 continents.**

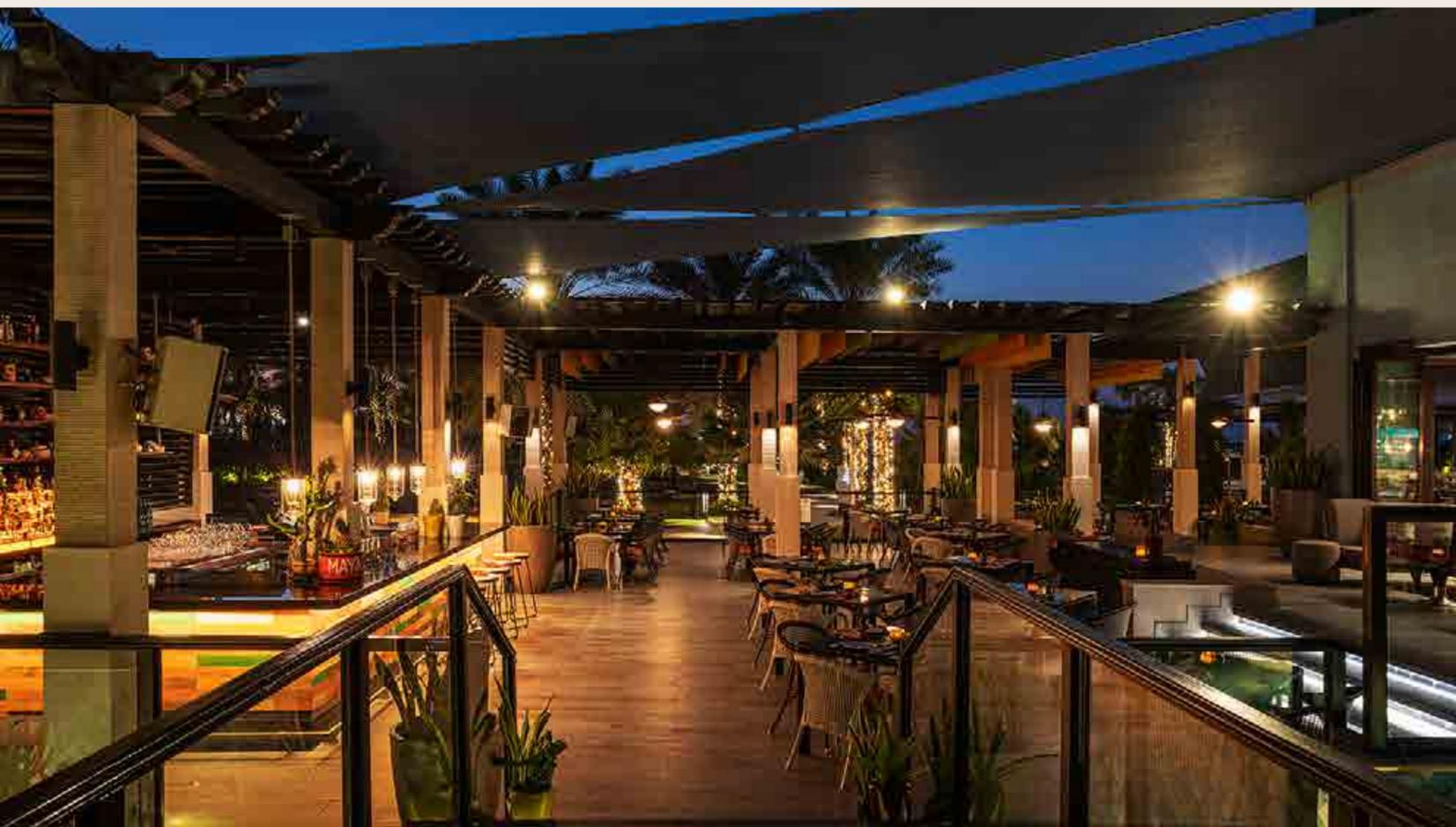
A graduate of the Culinary Institute of America, Sandoval has earned many accolades over the course of his career including Mexico's "National Toque d'Oro," Bon Appétit's "Restaurateur of the Year," Cordon d'Or's "Restaurateur of the Year" and **was a James Beard Semi-Finalist for "Outstanding Restaurateur."** Chef Sandoval is commended for elevating Latin American dining in each market he has a presence, and nine of his restaurants have been voted best in their category with regular features in publications like The New York Times and People. ***Sandoval is also credited for introducing Latin cuisine to the UAE, Qatar and Serbia.***

PRIVATE & CORPORATE DINING

With multiple bars throughout the venue and flexible spaces designed for intimate groups of 10 or more, we offer bespoke dining experiences featuring tailored menus crafted to your preferences, customizable entertainment options, and personalized décor to make every celebration truly unforgettable.

CAPACITY	SEATED	STANDING
INDOOR	200	300
OUTDOOR	120	180
ROOFTOP	130	150
ENTIRE VENUE	280	350





TRADICIONAL

AED 295 PER PERSON

NON-VEGETARIAN

FRIOS

TRADITIONAL GUACAMOLE ^{V,G}

avocado - tomato - onion - cilantro - lime

MARKET SALAD ^{D,V}

avocado - heirloom tomato - halloumi cheese - cucumber
red onion - chayote squash

ANTOJITOS

MAYA NACHOS ^{D,V}

corn tortilla chips - black bean purée - maya cheese sauce
pico de gallo - guacamole - jalapeño

BAJA SHRIMP ^{D,E,F,G,M,PN,S,SY}

battered shrimp - pickled cabbage & red onion
salsa macha - flour tortilla

PRINCIPALES

CHIMICHANGA ^{D,G}

crispy pulled chicken burrito - black beans - avocado purée
pico de gallo - sour cream - cotija cheese

CHICKEN FAJITAS ^{D,E,G}

achiote-marinated chicken - roasted capsicum - onion

POSTRES

CHURROS ^{D,E,G,PN,SY,V}

abuelita's chocolate sauce - caramel sauce - sugar - cinnamon

TRES LECHES ^{C,D,E,G,M,TN,PN,SL,SS,SY}

vanilla cake - evaporated-condensed-cow milk

VEGETARIAN

FRIOS

TRADITIONAL GUACAMOLE ^{D,G,V}

avocado - tomato - onion - cilantro - lime

MARKET SALAD ^{D,V}

avocado - heirloom tomato - halloumi cheese - cucumber
red onion - chayote squash

ANTOJITOS

VEGAN TINGA TACOS ^{G,V}

jackfruit chipotle tinga - housemade corn tortilla - mexican rice
avocado - pico de gallo - pickled red onion

VEGETABLE EMPANADAS ^{D,G,V}

lion's mane & baby zucchini stew - housemade corn tortilla
mozzarella cheese - sikil pak sauce - zucchini flower & corn shoot salad

PRINCIPALES

CHIMICHANGA ^{D,G}

vegetable mix - black beans - avocado purée - pico de gallo
sour cream - cotija cheese

VEGETABLES ^{D,G}

guajillo-marinated vegetables - roasted capsicum - onion

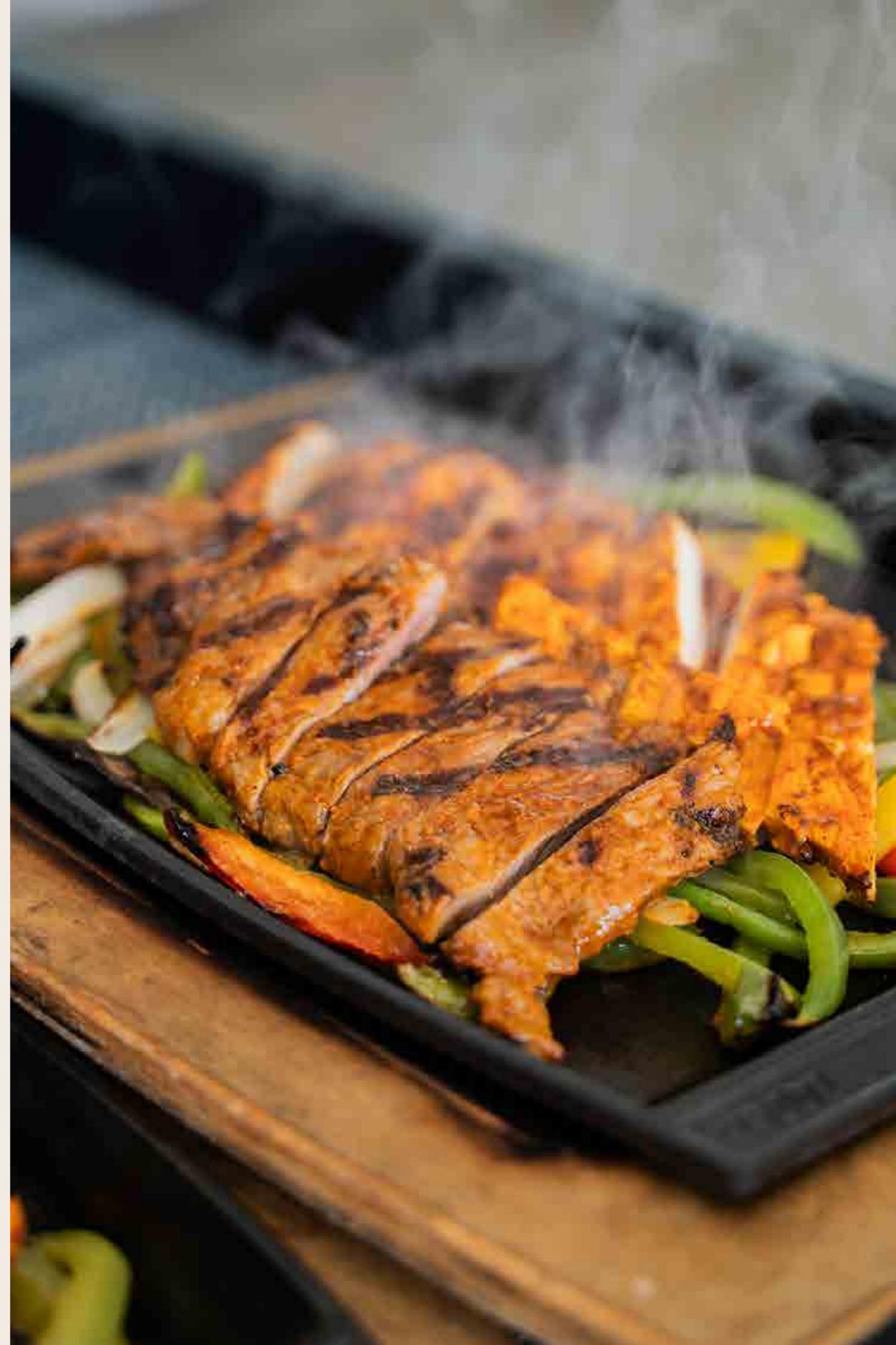
POSTRES

FRUTAS ^{D,E,G,PN,SY,TN,V}

assorted fruit platter - lemon sorbet

CHURROS ^{D,E,G,PN,SY,V}

abuelita's chocolate sauce - caramel sauce - sugar - cinnamon



RESERVA

AED 395 PER PERSON

FRIOS

TRADITIONAL GUACAMOLE ^{V,G}

avocado - tomato - onion - cilantro - lime

PUNTA MITA ^{C,F,S}

prawns - tomato - onion - cilantro - lime - serrano chili

MARKET SALAD ^{D,V}

avocado - heirloom tomato - halloumi cheese - cucumber
red onion - chayote squash

ANTOJITOS

BAJA SHRIMP ^{D,E,F,G,M,PN,S,SY}

battered shrimp - pickled cabbage & red onion - salsa macha - flour tortilla

QUESABIRRIA ^{D,G,SS}

lamb birria - birria broth - flour tortilla - cheese - chile de árbol salsa
onion - coriander

PRINCIPALES

CHIMICHANGA ^{D,G}

crispy pulled chicken burrito - black beans - avocado purée
pico de gallo - sour cream - cotija cheese

MIXED FAJITAS ^{D,E,G}

ribeye - achote-marinated chicken - mixed capsicum

POSTRES

CHOCO FLAN ^{D,E,G,PN,SY,V}

napolitan flan - chocolate cake - abuelita's chocolate sauce
cinnamon - ice cream

CHURROS ^{D,E,G,PN,SY,V}

abuelita's chocolate sauce - caramel sauce - sugar - cinnamon



GRAN RESERVA

AED 550 PER PERSON

FRIOS

TRADITIONAL GUACAMOLE ^{V,G}

avocado - tomato - onion - cilantro - lime

TUNA TOSTADA ^{D,E,F,PN,SS,TN}

sun-dried chili aioli - avocado - red onion - coriander - crispy leek

WATERMELON SALAD ^{D,N,V}

jocoque - pine nut - habanero sauce - pickled cucumber - heirloom tomato

ANTOJITOS

PRAWNS AL AJILLO ^{D,F,G,S,SY}

sautéed shrimp - mushroom - guajillo chili - garlic - lemon

STEAK QUESADILLA ^{D,G}

ribeye - pico de gallo - avocado foam - tomatillo salsa

SHORT RIB TACOS ^{C,D,E,F,G,M,PN,SS,SY,TN}

beef chorizo - housemade corn tortillas - tomatillo salsa

PRINCIPALES

GRILLED OCTOPUS ^{S,TN}

pistachio jalapeño-marinated octopus - white mole sauce - grilled asparagus - onion
sweet potato crisp - swiss chard - coriander leaves

CHICKEN FAJITAS ^{D,E,G}

achiote-marinated chicken - roasted capsicum - onion

RIBEYE FAJITAS ^{D,G}

adobo-marinated ribeye - roasted capsicum - onion

POSTRES

ELOTE CRÈME BRÛLÉE ^{D,E,V}

corn custard - sugar caramel - heirloom sweet corn - tomatillo fruit salad

CHURROS ^{D,E,G,PN,SY,V}

abuelita's chocolate sauce - caramel sauce - sugar - cinnamon



PASS-AROUND CANAPÉ

CHIHUAHUA

AED 170 PER PERSON

GUACAMOLE TRADICIONAL ^{VG}
avocado - tomato - onion - cilantro - lime

AGUACHILE DE PESCADO
catch of the day - citrus aguachile - pickled kumquat
cucumber & carrot salad - chili serrano

MAYA NACHOS ^{D,V}
corn tortilla chips - black bean purée - cheese sauce
pico de gallo - guacamole - jalapeño

ACHIOTE CHICKEN QUESADILLA ^{D,G}
cheese - pineapple salsa - avocado foam - chile morita sauce

BAJA SHRIMP TACOS ^{D,G}
pickled cabbage - onion - macha sauce - flour tortilla

QUESABIRRIA QUESADILLA ^{D,G}
birria consomé - flour tortillas - cheese
chile de árbol salsa - onion - coriander

SONORA

AED 210 PER PERSON

GUACAMOLE TRADICIONAL ^{VG}
avocado - tomato - onion - cilantro - lime

SEA BASS AGUACHILE ^{C,F}
pickled kumquat - cucumber - carrot salad - red chili

MAYA NACHOS ^{D,V}
corn tortilla chips - black bean purée - cheese sauce
pico de gallo - guacamole - jalapeño

ACHIOTE CHICKEN QUESADILLA ^{D,G}
cheese - pineapple salsa - avocado foam - chile morita sauce

SHORT RIB TACOS ^G
short rib - beef chorizo - housemade corn tortilla - tomatillo sauce

BAJA SHRIMP TACOS ^{D,G}
pickled cabbage - onion - macha sauce - flour tortilla

QUESABIRRIA QUESADILLA ^{D,G}
birria consomé - flour tortillas - cheese
chile de árbol salsa - onion - coriander

CHURROS ^{D,E,G,PN,SY,TN}
abuelita chocolate sauce - caramel sauce - sugar - cinnamon



BEVERAGE PACKAGES



PURO

NON-ALCOHOLIC

AED 100 P.P FOR 2-HOUR
+AED 30 P.P PER HOUR

FRESH JUICES
orange | pineapple

ZERO-PROOF
virgin margarita

SOFT DRINKS
pepsi products

WATER
still | sparkling

HOT DRINKS
tea | coffee

MÁS

STANDARD ALCOHOL

AED 140 P.P PER HOUR
+AED 75 P.P PER HOUR

INCLUDES EVERYTHING
FROM THE PURO PACKAGE

BOTTLED BEER
stella artois, belgium
corona, mexico

HOUSE WINES
cabernet sauvignon, vistana, chile
sauvignon blanc, vistana, chile

GUSTO

SILVER ALCOHOL

AED 175 P.P PER HOUR
+AED 90 P.P PER HOUR

INCLUDES EVERYTHING
FROM THE PURO PACKAGE

BOTTLED BEER
stella artois, belgium
corona, mexico

HOUSE WINES
cabernet sauvignon, vistana, chile
sauvignon blanc, vistana, chile

SPIRITS
tanqueray gin
stolichnaya vodka
matusalem platino rum
jose cuervo silver tequila
johnnie walker red label whiskey

MUCHO

GOLD ALCOHOL

AED 210 P.P PER HOUR
+AED 120 P.P PER HOUR

INCLUDES EVERYTHING
FROM THE PURO PACKAGE

BOTTLED BEER
stella artois, belgium
corona, mexico

WINES
la vendimia, alvaro palacios, spain
sauvignon blanc, matua valley, nz
conte fosco brut, italy

SPIRITS
bombay sapphire gin
ketel one vodka
captain morgan black rum
jose cuervo reposado tequila
johnnie walker black label whiskey

FINO

PLATINUM ALCOHOL

AED 350 P.P PER HOUR
+AED 180 P.P PER HOUR

INCLUDES EVERYTHING
FROM THE PURO PACKAGE

BOTTLED BEER
stella artois, belgium
corona, mexico
peroni nastro azzurro, italy

WINES
wines château grand renom, france
sauvignon blanc, matua valley, nz
conte fosco brut, italy

SPIRITS
hendricks gin
ciroc vodka
zacapa rum
jose cuervo tradicional reposado tequila
johnnie walker double black label whiskey



GENERAL TERMS

DEPOSIT REQUIREMENTS

A 50% deposit is required to secure your booking, with the remaining balance payable on the day of your event via cash or credit card. Any additional charges incurred during the event will be settled on-site.

CANCELLATION POLICY

50% charge applies to cancellations made more than 72 hours before your event
100% charge applies to cancellations made within 72 hours of your event

MINIMUM SPEND REQUIREMENTS

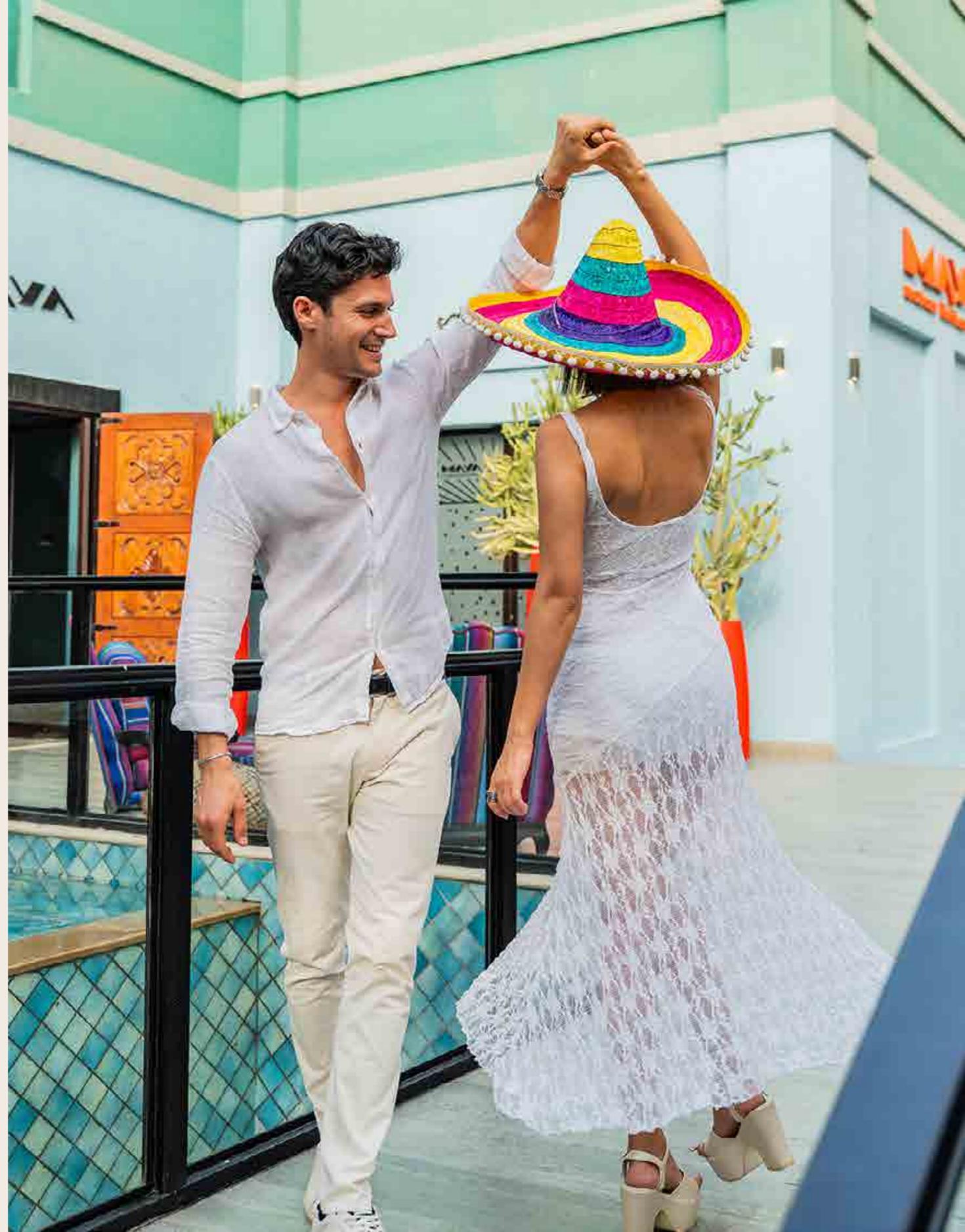
Private Dining: AED 2,500 minimum spend / 12 guests
Exclusive Venue Buyout: AED 175,000 (food and beverages only)

EQUIPMENT RENTALS

All rental requirements and associated costs will be discussed and confirmed with you prior to your event.

BESPOKE EVENT SERVICES

Our expert event team can create fully customized experiences tailored to your vision, including themed decorations, live entertainment, DJ services, floral arrangements, lighting design, and specialized entertainment to transform your celebration into an extraordinary occasion.



JOIN THE FIESTA & HOST YOUR CELEBRATION WITH US!

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