

Masala Y Maiz Menu

Address : C. Artículo 123 116, Colonia Centro, Centro, Cuauhtémoc, 06040
Cuauhtémoc, CDMX, Mexico

Phone : +52 55 6227 9468

Opening times : 12:00 PM - 06:00 PM

Pa' Empezar

Encurtidos,	MX\$100.00
Sambusas De Temporada,	MX\$160.00
Esquites Makai Pakka,	MX\$150.00
Patra,	MX\$210.00
Crudo,	MX\$175.00

Pa' Llenarte

Uttapam,	MX\$185.00
Pollo Frito,	MX\$220.00
Tetela De Barbacoa,	MX\$220.00

Happy Ending

Postre Del Dia	MX\$145.00
Café Americano De Veracruz	MX\$30.00

Pa' La Cruda

Cafe	MX\$30.00
Chai	MX\$70.00
Jugo	MX\$40.00
Kombucha Nopa	MX\$105.00
Mimosa	MX\$240.00

Bebidas

Jugo De Naranja Y Cúrcuma	MX\$40.00
Masala Chai	MX\$70.00

Desayuno

Dona	MX\$45.00
Papaya	MX\$135.00
Anda Masala Y Paratha	MX\$185.00
Esquites Makai Pakka	MX\$150.00
Frijoles Adobados	MX\$175.00

Pet Nat

Col Fondo 2015, Zanotto, (Glera), Italia	
Pet Lune 2017, La Ferme De 7 Lunes, (Viognier), Francia	MX\$1,000.00
Petmex 2016, Bichi, (???), Mexico	

Blanco-Ish

Bianco Anfora 2017, Lammidia, (Trebiano D'abruzzo) Italia
Blanco 2017, Bichi, (Palomino, Sauvignon Blanc) México

Tinto

Listan 2017, Bichi, (Misión) México
Flama Roja 2017, Bichi, (Tempranillo, Nebbiolo, Cabernet Sauvignon) México
Rosso Anfora 2017, Lammidia, (Montepulciano D'abruzzo) Italia
Côte De Brouilly 2017, Jean Claude Lapalu, (Gamay), Francia
Erebe 2015, Les Maisons Brûlées, (Côt, Cab Franc), Francia

Cerveza

Pilsner, Charro, Mexico

Kombucha

Tamarindo, Nopa, Mexico

Jamaica, Nopa, Mexico

Cóctel

La Peligrosa

MX\$130.00

Michelada Masala Y Maiz

Cerveza Clara, Chamoy De Jamaica Y Sal De Chaat

MX\$55.00

Blanco

La Miquale 2016, L'alezan (Muscat Petit Grain)

Rosado

Louis Antoine Luyt, Pipeño Pilluco 2015 (País)

MX\$700.00

Fai Virar 2015, Mas De L'escarida (Gamay)

MX\$995.00

Espumoso

Mead Con Flor De Jamaica, Cervecería Paracaidista 2017

MX\$500.00

Antonutti Collevento, Prosecco 921

A La Carta

Encurtidos Y Escabeches De La Casa

MX\$60.00

Esquites Makai Paika Con Leche De Coco Y Masala Keniano

MX\$310.00

Zanahorias Rostizadas Y Espinacas Con Raita De Cúrcuma

	MX\$90.00
Camarones Pa' Pelar Con Masala De La Casa, Encurtido De Col, Jícama Y	MX\$165.00
Ensalada De Lechugas Chinamperas Con Pato Ahumado En Hoja De	MX\$160.00
Aguacate, Higos, Aguacate Y Vinagreta De Tamarindo	

Others

Dona	MX\$45.00
Papaya	MX\$135.00
Anda Masala Y Paratha	MX\$185.00
Frijoles Adobados	MX\$175.00
Hotcake	MX\$105.00

At **Masala Y Maíz**, located at C. Artículo 123 116, Colonia Centro, Centro, Cuauhtémoc, 06040 Cuauhtémoc, CDMX, Mexico, the menu offers a delightful fusion of flavors that truly reflect the restaurant's unique approach to modern Mexican cuisine with a hint of Indian influence.

For starters, the **Pa' Empezar** section is perfect for those looking to indulge in a variety of small, flavorful bites. The **Encurtidos** (pickled vegetables) are a zesty and tangy way to begin your meal, while the **Sambusas De Temporada** bring a crispy, golden exterior filled with seasonally fresh ingredients. If you're craving something with a bit more texture, the **Esquites Makai Pakka** combines the crunchiness of corn with a blend of spices and herbs. For a more adventurous option, try the **Patra**, a savory steamed snack wrapped in leafy greens that bursts with flavor. The **Crudo** is a refreshing choice, with raw fish or vegetables, highlighting the freshness of the ingredients.

Moving to the **Pa' Llenarte** (to fill you up) section, there are dishes that will leave you satisfied. The **Uttapam** is a South Indian-inspired pancake topped with vegetables and spices, offering a light yet filling option. For those who enjoy crispy, flavorful chicken, the **Pollo Frito** is a must-try, with its perfectly seasoned coating and juicy interior. The **Tetela De Barbacoa** is a beautiful dish filled with slow-cooked, tender meat and wrapped in a soft, handmade tortilla, a true comfort food favorite.

For a sweet finish, the **Happy Ending** section includes the **Postre Del Dia** (dessert of the day), which varies based on fresh, seasonal ingredients. Pair this with a cup of **Café Americano De Veracruz** to complete the meal on a high note, enjoying the rich coffee flavors that complement the sweetness of the dessert.

Masala Y Maíz also offers refreshing drinks in their **Pa' La Cruda** section, perfect for easing into your meal or enjoying with friends. Their **Cafe** and **Chai** are both excellent choices for those who appreciate warm, spiced beverages, while the **JugoKombucha Nopa** offers a tangy and refreshing twist. If you're in the mood for something festive, the **Mimosa** is a light and bubbly choice to celebrate any occasion.

For a more health-conscious option, their **Bebidas** menu features the **Jugo De Naranja Y Cúrcuma**, a fresh orange juice with a hint of turmeric, packed with antioxidants, and the **Masala Chai**, a spiced tea that will warm you from the inside out.

Overall, **Masala Y Maíz Menu** blends traditional Mexican flavors with vibrant Indian spices, offering an unforgettable dining experience in the heart of Mexico City. Whether you're stopping by for a quick snack or a full meal, the menu promises an explosion of flavors and textures that will keep you coming back for more.

