MAiiZ

NIXTAMAL DEETÄH

Nixtamal Menu



maiiz.nixtamal

maiiz.nixtamal

MAiiZ Nixtamal Gastroteca & Premium Tortilleria

maiiz.ca

540 Fisgard Street, Victoria, BC
Our Sole Location.

MAiiZ

NIXTAMAL DEETÄH

WHAT IS BECOMING RARE IN MEXICO LIVES HERE, EVERY DAY
Boutique Mexican Cuisine
Rooted in Nixtamal

Everything Begins with Corn.

At MAiiZ, we transform certified organic BC corn into fresh nixtamal masa daily, stone grounded on volcanic rock.

Nixtamalization is the soul of Mexican cuisine.
Corn, mineral, and heat, revealing depth, aroma, and supple texture.
Technique. Science. Heritage.
A ritual now rare, even in Mexico.

We do not use commercial tortillas.
We do not use processed corn flour.
Only whole corn, transformed in house. Every day.

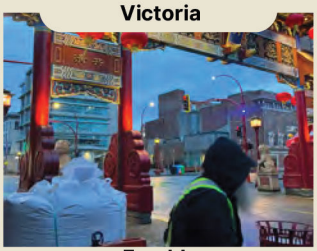
Born as a Tortilleria in 2020, MAiiZ has evolved into a boutique restaurant devoted to precision, depth, and cultural integrity.

From masa to tortilla, from tortilla to plate, each dish invites you to experience corn as it was meant to be.

From the Farm



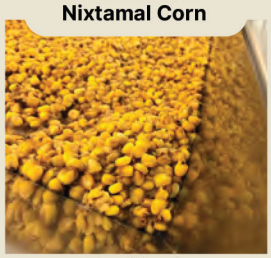
To chinaTown, Victoria



Quality Control



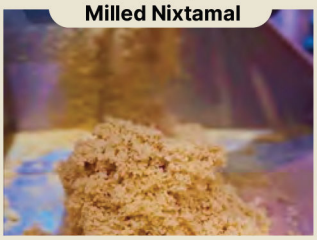
Handcrafted Nixtamal Corn



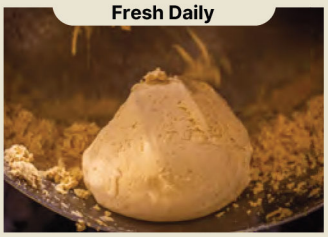
Stone-Ground Nixtamal on Volcanic Rock



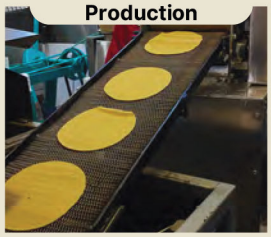
Freshly Milled Nixtamal



Masa Crafted Fresh Daily



Tortillas in Production



Oven-Baked Tortillas



Tortilla at Full Puff



Tortillas Cooling on Conveyor Belt



Taste the Experience Today



MAiiZ

NIXTAMAL DEETÀH

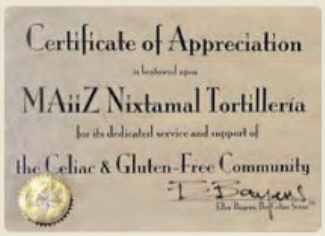














Raised in a culinary tradition where corn is sacred, he served as Chef de Cuisine at Pujol, Mexico City, under the direction of Enrique Olvera.

In Canada, he recognized something missing, the depth, integrity, and soul of true nixtamal. MAiiZ was born from that realization, to restore, refine, and elevate the craft of nixtamalized corn.

A lifetime devoted to corn.
A kitchen built on its transformation.
Rooted in tradition.
Driven by precision.
Devoted to nixtamal.

Want to learn even more? Visit our website or follow us on social media to stay connected.

maiiz.nixtamal

maiiz.ca

MAiiZ Nixtamal Gastroteca & Premium Tortilleria

maiiz.nixtamal

Now that you know our story, it's time to taste our soul.
Savor our elixir of culture, flavour, and passion crafted in every dish, inspired by our story.

#InNixtamalWeTrust

Chef Israel Álvarez Molina

MAïïZ

NIXTAMAL DEETÄH

MENU

BEVERAGES

- Hot Drinks
- Cold Drinks
- Bar

TO BEGIN

1) Appetizers
2) Sopecitos
3) Tamales
4) Quesadillas

GOLDEN CLASSICS

5) Enchiladas
6) Chilaquiles

DEEP FLAVOURS

7) Pozole
8) Birria

THE TACO RITUAL

9) Warm tortillas arrive in a woven basket, held over volcanic stone. Fill, fold, and share, tacos the way they are meant to be

SWEET NIXTAMAL

10) Desserts

BOUTIQUE RETAIL

A small piece of experience to enjoy again at home

HOT DRINKS

BACK TO MENU DIRECTORY



ATOLE

A thick, nourishing, energizing drink from over 10,000 years ago. Pre-Hispanic. From Nahuatl "at!" water and "tol" to eat. Flavours: cacao, honey, amaranth, chile, bean, or fruit, epazote, prickly pear.

It was a breakfast served in jícaras.

Today, it's a hot, comforting drink made with nixtamalized con masa from British Columbia. We cook It with aromatic spices like cinnamon and clove, and sweeten it with piloncillo.

Gluten-free and vegan.

5.95

HIBISCUS TEA

Medicinal and textile hibiscus sailed from the Nile. It arrived in Mexico by two routes: with the Spanish in 1565 aboard the Manila Galleons, and later through English trade in the 1800s.

Pre-Hispanic peoples already valued edible flowers. Hibiscus, with its vibrant crimson hue and bright, tangy flavour, was a natural fit for tacos, salsas, and traditional preparations.

Guerrero made it its own, giving rise to Cotzaltzin, a cherished heritage variety. By the 19th century, it had evolved into refreshing infusions, sorbets, and frozen treats.

When steeped, the calyces release vitamin C, antioxidants, and remarkable flavour. We serve it unsweetened, but for a sweeter experience, add piloncillo syrup, as is traditional in Acapulco.

Touch the dried calyces. Breathe in notes of earth and sun. Take some home. Steep. Sip. Cook.

4.95

CAFE DE OLLA

The Mexican Revolution Classic

The Porfiriato took their land and the good beans. The people were left with the broken coffee.

1910-1929. Coffee was war currency. The Adelias sun-dried requisitioned beans. The roasted them black on a comal, out of need, not taste. Ground them on a metate. Strained, so you wouldn't chew the war.

Today. We rescue the ritual, not the hardship. Piloncillo, cinnamon, star anise, clove, orange peel. Coarse grind, medium roast. It rests. It reveals itself.

This isn't simple coffee. It's the bullet turned into an embrace. The bean the Adeltas deserved and never tasted. Warm, aromatic, deep. Layers of spice and natural sweetness in every sip.

3.95

CAFE DE CENIZA

coming soon

Nixtamal Tortilla Infusion

A slow-brewed extraction of fire-toasted nixtamal tortillas infused with cinnamon, clove, and orange peel. Layered with roasted corn aromatics, warm spice, and subtle citrus bitterness a cup that feels familiar like coffee, yet speaks entirely in the language of masa.

7

Food Allergen Icons

DAIRY · EGGS · VEGETARIAN · VEGAN · KIDS +6

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

COLD DRINKS

BACK TO MENU DIRECTORY

JAMAICA

Our Agua de Jamaica is a house-made infusion of dried hibiscus flowers, steeped and sweetened in the Acapulco tradition with piloncillo syrup, cinnamon, and warm spices.

Hibiscus journeyed from the Nile to Mexico, arriving first aboard the Manila Galleons in the 16th century and later through English trade in the 1800s. Embraced by Mexican cooks, its vibrant crimson colour and bright, tangy flavour became a natural addition to traditional cuisine. In Guerrero, it gave rise to the beloved Cotzaltzin variety and, by the 19th century, was enjoyed in refreshing infusions, sorbets, and frozen treats.

As the calyces steep, they release a deep ruby colour, bright flavour, vitamin C, and natural antioxidants. Refreshing and deeply rooted in Mexican culinary heritage, our Agua de Jamaica offers a taste of tradition in every glass.

Take home our premium dried hibiscus flowers from our retail boutique to brew your own Agua de Jamaica, or explore their versatility in cooking, baking, and cocktails.

3.95

COLD-BREW NIXTAMAL HORCHATA

Slow-brewed toasted nixtamal tortilla infusion, shaken with horchata and poured over ice. Roasted corn aromatics, warm spice, and subtle citrus bitterness are layered into a drink that feels familiar, like iced coffee, yet is rooted entirely in toasted nixtamal tortillas

8

HORCHATA

Born on the Nile. Tigernut, ḥabb al-ʿazīz. Earthy, sweet. Food of pharaohs.

In the 8th century, the Umayyad Caliphate brought it to the orchards of Balansiya, nourished by acequias now recognized as a UNESCO World Heritage system. The Arabs called it ḫuṣāṣa. By the 13th century, the Taifa of Balansiya knew it as orsata de xufa. After the Crown of Aragon renamed the city Valencia, Christian farmers gave rise to orxata de xufa.

In the pre-Columbian Maya world there was Ja'il neek' luch: toasted morro, cacao, and honey. A dark, sacred horchata. In 16th-century Mexico, tigernuts were absent. Rice arrived aboard the Manila Galleons and met Indigenous atole-making traditions.
By the 17th century, convents in Puebla de los Ángeles and Cuernavaca had woven together Arab methods and pre-Hispanic knowledge, enriched with piloncillo and Ceylon cinnamon.

Our horchata, made with white rice, milk, and cinnamon, is not merely a drink. It is a journey. Four continents.
Three empires. Two worlds.
One glass. Shake gently to awaken its layered richness.

4.95



Food Allergen Icons

DAIRY · EGGS · VEGETARIAN · VEGAN · KIDS +6

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

COLD DRINKS

BACK TO MENU DIRECTORY

COCA COLA

Diet 355ml.

3.95

Mexican Edition 355ml.

9

Mexican edition, with cane sugar



JARRITOS

Guava, lime, pineapple, grapefruit, Mexican cola, mango, mandarin, and fruit punch flavours available. 100% Mexican company specialized in producing and distributing high quality carbonated soft drinks, made with natural flavours and 100% real sugar. 370ml.

5.95

FIJI WATER

FIJI Water has been bringing Earth's Finest Water to the world since 1996. Along the way, its philanthropic efforts have focused on improving the lives of the people of Fiji, and protecting the unique place they call home. 500 ml

5.95

SAN PELLEGRINO SPARKLING NATURAL MINERAL WATER



Sourced from the Italian Alps, a oremum sparkling natural mineral water renowned for its retined taste and gente bubbles. Naturally filtered over 30 years through layers of dolomitic rock, it emerges enriched with mineral salts that give it its distinctive character. With a clean, crisp finish and a subtle hint of bitterness, San Pellegrino is the perfect companion to elevate any meal. 750 ml

7.95

MAiiZ BAR

NIXTAMAL DEETÄH

BACK TO MENU DIRECTORY



CONTAINS GLUTEN

LUNAR BEER

Style: Lager

An aromatic experience of passion fruit and guava, while still being that easy drinking option at 4.5 per cent.

ABV	Price	Origin
4.5%	**7.95**	**Victoria, BC**

355 ml

CONTAINS GLUTEN

SHINE ON HAZY IPA

Style: IPA

Tropical aromas of passionfruit and mango, bright citrus flavors of mandarin and tangerine, juicy and refreshing, smooth tropical finish.

ABV	Price	Origin
6.0%	**8.95**	**Victoria, BC**

355 ml



CONTAINS GLUTEN

FROTH HAZY PALE

Style: Hazy Tropical Ale

A soft, juicy Hazy Pale Ale bursting with tropical notes of mango and passionfruit, bright mandarin citrus, and subtle berry aromas. Smooth and pillowy on the palate with a clean, refreshing finish, Froth delivers bold hop character in an easy-drinking 5% ABV. Perfect for hop lovers craving big flavour without the heaviness.

ABV	Price	Origin
5.0%	**8.95**	**Victoria, BC**

473 ml





MAiiZ BAR

NIXTAMAL DEETÄH

BACK TO MENU DIRECTORY



CONTAINS GLUTEN



MAiiZ

Style: Vienna Lager

Brewed in collaboration with île Sauvage Brewing as a Vienna-style lager, using MAiiZ in-house nixtamalized organic corn from British Columbia. Crisp, malty, and refreshingly balanced, it showcases layered malt and corn flavours.

We areproud to be the first establishment to offer both food and beverages made with nixtamalized BC organic corn.

Salud!

ABV	Price	Origin
5.0%	**8.95**	**Victoria, BC**

473 ml

CONTAINS GLUTEN



DARK MATTER

Style: Dark

With subtle hints of dark chocolate aroma and roasted malt, this deceptively light beer is soft and creamy on the palate, leaving you with an otherworldly experience.

ABV	Price	Origin
5.3%	**7.95**	**Victoria, BC**

355 ml

CONTAINS GLUTEN



CORONA SUNBREW (NO ALCOHOL)

The Refreshing and Easy Drinking Taste of Corona. now with 0.0% ABV and Vitamin D. Enjoy Sunshine, Anytime!

ABV	Price	Origin
0.0%	**5.95**	**Mexican brand, Canadian Brewing**

355 ml

MAiiZ BAR

NIXTAMAL DEETÄH

BACK TO MENU DIRECTORY

MEZCAL

SOLMANO DE MANGO

Style: Style:Espadin Agave Angustifolia 7 years

Artisanal Espadín mezcal (7-year maturity) distilled with ripe organic mango. Tahona-crushed naturally fermented, and double-distilled in copper, it offers notes of roasted agave, mango, caramel, and soft smoke, with a long, fruit forward finish. Served with a fresh orange slice dusted in Tajín.

ABV	Origin
44%	**Santiago Matatlán, Oaxaca**

Serve 1oz

19.95

MONTELOBOS

Style: Unaged Espadín

Unaged mezcal from Santiago Matatlán, Oaxaca, crafted from 100% organically certified Espadín agave.
Slow-roasted in earthen pits and small-batch distilled, it offers balanced notes of cooked agave, gentle smoke, and refined complexity.

ABV	Origin
43%	**Oaxaca, México**

Serve 1oz

18.95

TEQUILA

DON FULANO

Style: Blanco

Smooth and expressive with cooked agave, black pepper, olive, and citrus zest; vibrant and elegant over ice.

23.95

Style: Reposado

Rested in oak for added depth, offering vanilla, caramel, baking spice, and roasted agave; silky and round on ice.

25.95

Served 1 oz | ABV: 40%

EL JIMADOR SILVER TEQUILA

Style: Blanco/Silver

Bright and crisp with fresh agave, citrus, and light herbal notes; clean and refreshing on ice.

ABV	Origin
40%	**Jalisco, Mexico**

Serve 1oz

10.95

MOCKTAILS

PALOMA

A refreshing mix of fresh lime and grapefruit juice in equal parts, served with a coarse salt rim, topped with Jarritos Grapefruit soda for a sparkling finish, and garnished with a fresh orange slice.

5.95

MARGARITA

A refreshing blend of fresh lime juice and agave syrup, topped with Jarritos Lime soda and served with a Tajín rim for a bright, citrusy finish with a touch of Mexican spice.

5.95



MAiiZ NIXTAMAL DEETÄH

COCKTAILS

MAiiZ MARGARITA

Tequila and triple sec combined with fresh lime juice in equal parts, served with a Tajin-rimmed glass, a touch of Tajin in the mix, and finished with a drizzle of agave syrup. Presented with a lime garnish.

El Jimador Tequila **21.95**
Montelobos Mezcal **22.95**
Don Fulano Blanco Tequila **23.95**
Don Fulano Reposado Tequila **25.95**

ABV 20.4





CARAJILLO

A classic Spanish-inspired cocktail made with Licor 43 and freshly pulled espresso, shaken with plenty of ice for a chilled, lightly frothy finish. Smooth, aromatic, and perfectly balanced between sweetness and bold coffee flavour. Ideal as a dessert cocktail or a refined after-dinner treat.

ABV 15.5%

13.95

BACK TO MENU DIRECTORY

MAiiZ
NIXTAMAL DEETÄH

COCKTAILS

MAiiZ MEZCALITA

A vibrant hibiscus infusion blended with premium mezcal, and presented with an orange garnish. Offering a balance of smoky depth and floral brightness.
Refreshing, bold, and uniquely Mexican.

Montelobos Mezcal Espadín **21.95**
Solmano Mango Mezcal **22.95**

ABV 8.6%





MAIIZ PALOMA

A refreshing mix of fresh lime and grapefruit juice in equal parts, served with a coarse salt rim, topped with Jarritos Grapefruit soda for a sparkling finish, and garnished with a fresh orange slice.

El Jimador Tequila **21.95**
Montelobos Mezcal **22.95**
Don Fulano Blanco Tequila **23.95**
Don Fulano Reposado Tequila **25.95**

ABV 10.5%

MAiiZ
NIXTAMAL DEETÄH

COCKTAILS

MAiiZ TEQUILA SUNRISE

A vibrant and refreshing classic that captures the warmth of the tropics. This cocktail blends smooth tequila or mezcal with freshly squeezed orange juice, a splash of zesty lime juice, and a touch of grenadine that slowly sinks to create the signature sunrise effect.
The balance between the citrus brightness and the subtle sweetness of the grenadine makes it both lively and smooth. Presented with a dehydrated orange garnish, this drink is as stunning as it is delicious - a perfect choice for those who enjoy a bright, uplifting cocktal. (House's Favorite)

El Jimador Tequila **19.95**
Montelobos Mezcal **21.95**
Don Fulano Blanco Tequila **23.95**
Don Fulano Reposado Tequila **25.95**

ABV 8.0%





CHARRO NEGRO

A classic Mexican highball made with tequila, fresh lime juice, and Jarritos Mexican cola, served over ice with a salted rim. Bright, crisp, and refreshingly balanced, this traditional cocktail highlights the bold character of tequila with citrus and gentle sweetness.

El Jimador Tequila **17.95**
Don Fulano Blanco Tequila **23.95**
Don Fulano Reposado Tequila **25.95**

ABV 13.3%

MAiiZ
NIXTAMAL DEETÄH

COCKTAILS

MAiiZ MICHELADA

A refreshing blend of 6oz of fresh tomato juice, zesty lime and our signature gluten-free umamis, topped with our craft MAiiZ Lager for the perfect balance of tangy, savory, and crisp.

ABV 5.0% **16.95**

! CONTAINS GLUTEN









CHELADA

Our MAiiZ craft beer is brightened with fresh lime juice and served in a tall glass with a salt rim, creating a refreshing, classic Mexican-style chelada.

ABV 5.0% **12.95**

! CONTAINS GLUTEN

BACK TO MENU DIRECTORY

MAiiZ
NIXTAMAL DEETÄH

COCKTAILS

MAiiZ GOLDEN

Our house craft MAiZ beer enhanced with fresh orange juice and finished with a subtle Tajin rim, offering a bright, balanced citrus profile with a gentle savoury edge.

ABV 5.0% **13.95**

! CONTAINS GLUTEN





MAiiZ DRAFT BEER

MAiZ Mexican vienna Lager made with Nixtamalized British Columbia Organic Corn. We are proud to be the first establishment to offer Food and Drink made with Nixtamalized BC Organic Corn!

ABV 5.0% **8.95**

! CONTAINS GLUTEN

APPETIZERS

TAQUITOS FLAUTAS

Golden • Crisp • Comforting

Two 7" black nixtamal tortillas made nixtamal ashes, filled with home-made chicken chorizo and creamy Yukon mashed potatoes hand-rolled and fried until delicately crisp, simmered in a rich adobo of guajillo, ancho, and árbol chiles with cumin, cinnamon, clove, orange, garlic, and achiote. Deeply smoky, warming, and layered with flavour.

A distinctive MAiiZ expression where fire, ash, and ancient corn craft become flavor. Crunchy, warm, around indulgent made to gather around.



BEEF BARBACOA & MASHED POTATOES

Outside round premium CBGA AA-graded Canadian beef 100g + 70g potatoe (Canadian Beef Grading Agency), slowly braised in chile ancho adobo with avocado leaves and hoja santa, reflecting the earthy, smoke-driven
traditions of Central México. Rich and savoury, gently spiced, with a lingering finish of smoke and herbal depth.

22.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

CHICKEN CHORIZO & MASHED POTATOES

House-made chicken chorizo 100g and creamy mashed potatoes 70g, simmered in a rich adobo of guajillo, ancho, and árbol chiles with cumin, cinnamon, clove, orange, garlic, and achiote.
Deeply smoky, warming, and full of layered flavour.

21.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

Food Allergen Icons

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

APPETIZERS

CHIPS, SALSA & CREAMY GUACAMOLE

MAiZ Organic nixtamal tortilla chips 90 g stone-ground and dried, extra crunchy by Oaxaca tradition. Served with Salsa Roja Thänt'i 80g chiles and fire-roasted tomatoes, smooth blend, it coats the palate. Alongside, creamy, vibrant guacamole 100g from raw avocado, crowned with fresh cilantro 3 g and house-pickled onions 30 g



13.95 I Add extra chips +4

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

Sugested Beer Pairing:
Lunar IPA Lager
Sauvage Breawing

ESQUITES

beloved Mexican street classic made with our in-house organic nixtamalized hominy 250 g a traditional process that enhances both flavour and nutrition.
sautéed with epazote and our house chili powder, then served warm with lime, mayo 1oz , crumbled feta 1 oz, chili powder, MAiiZ salsa Roja Thänt'i 1 oz , Pickled onion 3 g and Cilantro 30 g. A comforting, deeply flavourful.

Vegan option available!
(No chees, crema or mayo)

9.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

Food Allergen Icons

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

APPETIZERS



CHIPS, SALSA & CREMA MACHA

Crisp MAiiZ nixtamalized con tortillas 100 gr served with house-made MAiiZ Salsa Roja Thänt'i 1 oz and crema macha 1 oz

7.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD



TUNA TOSTADA

A bold bite of the Pacific. Sashimi-grade albacore Tuna 50 gr, coated with Nixtamal tortilla ash , achiote, and Mexican chile spices. Finished with a bright tomatillo, lime, soy, ginger, and sesame oil dressing. Served on a house-made nixtamal tostada with fresh Creamy Guacamole 30 gr , chipotle mayo 1oz , and a touch of smoky tortilla ash 50 gr

19.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

Food Allergen Icons

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

DAIRY · EGGS · VEGETARIAN · VEGAN · KIDS +6

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

SOPECITOS

Hand-formed, thick corn patties crafted from our signature MAiiZ nixtamalized masa 65 gr, gently pressed to create a delicate well for layered flavours. Each sope begins with our house-made crema macha 10 ml, followed by crumbled feta 10 gr, silky refried beans 170 gr, your choice of main, crisp shredded cabbage, pickled onions 5 gr and fresh cilantro 2 gr. An elevated expression of a timeless Mexican classic.

Dairy-free option available!
(No cheese or crema)

BEEF BARBACOA

Outside round premium CBGA AA Graded Canadian beef 40g (Canadian Beef Grading Agency), slowly braised in chile ancho adobo with avocado leaves and hoja santa, reflecting the earthy, smoke-driven traditions of Central México. Rich and savoury, gently spiced, with a lingering finish of smoke and herbal depth. Served with MAiiZ salsa roja Thänt'i 1oz on the side

14.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

CHICKEN TINGA

Tender shredded Chicken Breast 43g and sautéed Onions, cooked in a house-made tomato sauce with chipotle and chiles guajillo in adobo, garlic and onion. Smoky, comforting, and full of flavour. Served with MAiiZ Salsa Roja Thänt'i 1 oz on the side.

13.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD



Chicken Tinga Sopecito

Food Allergen Icons

DAIRY · EGGS · VEGETARIAN · VEGAN · KIDS +6

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

SOPECITOS

HUITLACOCHE

A naturally occurring fungus 40g that grows on young corn, highly prized in Mexican cuisine for its depth and complexity. Gently sautéed with dried chiles, onion, garlic, chipotle, and fresh epazote, it reveals pronounced umami, earthy richness, and a flavour profile deeply rooted in Mexican culinary tradition. Served with salsa verde 1 oz on the side.

14.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

Vegan option available! (No cheese or crema)

MUSHROOMS

A carefully selected blend of portobello and cremini mushrooms 50 g, grilled to order and finished with chilli oil and MAiZ Salsa Roja Thänt'i 1 oz. Served with salsa verde on the side 1 oz

10.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

Vegan option available! (No cheese or crema)

BUTTERNUT SQUASH

Caramelized Butternut Squashs 43g glazed with our house-made macha sauce, a smoky blend of pumpkin seeds, guajillo and chiles ancho, garlic, and sesame. Paired with tender kale and smooth refried beans 170 gr, offering warmth, balance, and depth.
Served With salsa verde on the side 1 oz

13.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

Vegan option available!
(No cheese or crema)

AR 360°



Food Allergen Icons

DAIRY · EGGS · VEGETARIAN · VEGAN · KIDS +6

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

TAMALES

A single Oaxacan-style Tamal made from BC Organic Nixtamalized Corn Masa, wrapped in fragrant banana leaves and gently steamed in the tradition of Mexico's southern Pacific coast. Served with MAiiZ Salsa Roja Thänt'i 1oz ,crumbled feta 1 oz, coleslaw dressed with Mexican oregano 15 g ,pickled onions 30 g, radish and fresh Cilantro 3g.

Dairy-free option available! (No feta cheese)

CHICKEN TINGA

Tender Shredded Chicken Breast 170 g and Sautéed Onions, cooked in a house-made tomato sauce with chipotle and chiles guajillo in adobo, garlic, and onion. Smoky, comforting, and full of flavour.

12.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

GROUND BEEF

A savoury filling of Meadow Valley Ground Beef, 170 g slow-cooked in rich Chipotle adobo with Oregano 15 g and Epazote, resulting in a tender, deeply flavourful preparation ideal for Tamales.

12.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD



Food Allergen Icons

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

Check out our retail section and bring the flavour home!



TAMALES

HUITLACOCHE

A naturally occurring Fungus 170g that grows on young corn, highly prized in Mexican cuisine for its depth and complexity. Gently sautéed with dried chiles, onion, garlic, chipotle, and fresh epazote, it reveals pronounced umami, earthy richness, and a flavour profile deeply rooted in Mexican culinary tradition.

12.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

Vegan option available! (No feta cheese)

REFRIED BEANS

Hoja Santa-Infused Refried Beans 170 g, a dailv foundation of Mexican cuisine, are corn slow-cooked and infused with hoja santa, avocado leaves, chiles pasilla, garlic, and onion. Smooth, aromatic, and deeply comforting, this preparation reflects the enduring role of frijoles at the Mexican table, from humble homes to ceremonial meals.

11.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

Vegan option available! (No feta cheese)

Food Allergen Icons

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

QUESADILLAS

In Mexico, a Quesadilla begins with corn, not flour, and with masa shaped through nixtamalization, an ancient technique dating back thousands of years. Long before modern interpretations, quesadillas were humble, hand-pressed con tortillas folded over fillings and cooked on a comal, forming a cornerstone or everyday Mexican cooking and family tables.

Our quesadilas honour this tradition, using three premium 7-inch nixtamal corn tortillas, grilled to order and filled with fresh Dutch Edam Cheese 70g, chosen for their clean dairy character and gente melt, and your choice of filling. Each order is served with coleslaw dressed with Mexican oregano, pickled onions 35g, and fresh cilantro 3g, bridging Mexican technique with local Canadian ingredients.



BEEF BARBACOA 120g

Outside round premium CBGA AA-graded Canadian beef 130g (Canadian Beef Grading Agency), slowly braised in chile ancho adobo with avocado leaves and hoja santa, reflecting the earthy, smoke-driven traditions of Central México. Rich and savoury, gently spiced, with a lingering finish of smoke and herbal depth. Served with MAiiZ salsa roja Thänt'i on the side 1oz

26.95



CHICKEN TINGA 130g

Tender shredded Chicken Breast 140g and sautéed onions, cooked in a house-made tomato sauce with chipotle and chile guajillo in adobo, garlic, and onion. Smoky, comforting, and full of flavour.
Served with MAliZ salsa roja Thänt'i 1oz on the side.

24.95

Food Allergen Icons

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

QUESADILLAS

HUITLACOCHE 120g



A naturally occurring Fungus 140 a that grows or young Corn, highly prized in Mexican cuisine for its depth and complexity. Gently sautéed with dried chiles, onion, garlic, chipotle, and fresh epazote, revealing pronounced umami, earthy richness, and a flavour profile deeply rooted in Mexican culinary tradition. Served with Salsa Verde 1oz on the side.

26.95

CHEESE 140g



Gooey melted Edam cheese curds 120gr, soft, comforting and loved by kids. Served with salsa verde 1oz on the side.

14.95

Food Allergen Icons

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

QUESADILLAS



MUSHROOMS

A carefully selected blend of Portobello, Cremini and Shitake mushrooms 150g, grilled to order and finished with chilli oil and MAiiZ Salsa Roja Thänt'i 1oz Served with salsa verde 1oz on the side

20.95

BUTTERNUT SQUASH 140g

Caramelized Butternut Squash 160 gr glazed with our house-made macha sauce, a smoky blend of pumpkin seeds, guajillo and chiles ancho, garlic, and sesame. Paired with tender kale and smooth refried beans 80g, offering warmth, balance, and depth.
Served with Salsa Verde o on the side.

21.95

GRASSHOPPERS 140g

A bold Oaxacan specialty of toasted Grasshoppers 15gr , seasoned with lime, chiles and garlic, offering a crisp, citrus-bright crunch. Served on a single house-made Nixtamal corn Tortilla, pickled onions 35 gr, and fresh cilantro 3g. And ancestral staple of Central and Southern Mexico, revealing deep earthy savor and an intimate connection to pre Hispanic food culture. Served with salsa verde on the side 1oz.

28.95



Food Allergen Icons

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

ENCHILADAS

A classic of Mexican cuisine with roots in Puebla and Mexico City, these enchiladas feature premium organic MAiiZ 4.5 inch nixtamal con tortillas filled with house-made refried beans and gently dressed in smoky MAiiZ salsa roja Thant'inoz, vibrant tomatillo green Salsa o, or served "divorciadas" with both salsas (of each salsa), each offering a distinct expression of tradition.
Topped with your choice of protein or vegetarian main and finished with crema 50 gr, crumbled feta 30 gr, pickled onions 35 gr, fresh cilantro 3g, and crisp radishes, they are served with white rice 90 gr, delivering a harmonious balance of favours. two sauces, one plate. Adding eggs is highly recommended by the chef!
Dairy-free option available! (No cheese or crema)

Add one Fried egg **3.95** Add two Fried egg **7.95** * Extra Plate Charge **$3 CAD** *Sharing Charge **$5 CAD**



BEEF BARBACOA 120 gr

Outside round premium CBGA AA Graded Canadian beef 40g (Can2adian Beef Grading Agency), slowly braised in chile ancho adobo with avocado leaves and hoja santa, reflecting the earthy, smoke-driven traditions of Central México. Rich and savoury, gently spiced, with a lingering finish of smoke and herbal depth.

29.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

CHICKEN TINGA 130 gr

Tender shredded Chicken Breast 140g and sautéed onions, cooked in a house-made tomato sauce with chipotle and chiles guajillo in adobo, garlic, and onion. Smoky, comforting, and full of flavour.

26.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

Food Allergen Icons

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

ENCHILADAS

HUITLACOCHE
120 gr

A naturally occurring Fungus 140 gr that grows on young corn, highly prized in Mexican cuisine for its depth and complexity. Gently sautéed with dried chies. onion, garlic, chipotle and fresh epazote, reveals pronounced umami, earthy richness, and a flavour profile deeply rooted in Mexican culinary tradition.

Vegan option avallable! (No cheese crema)

27.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

MUSHROOMS **150 gr**

A carefully selected blend or Portobello, Shitake and cremini mushrooms 160 gr. grilled to orde and finished with chilli oil and MAiiZ Salsa Roja Thänt'i 1oz.

Vegan option available! (No cheese or crema)

24.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

BUTTERNUT SQUASH
150 gr

Caramelized Butternut Squash 160 gr. glazed with our house macha sauce, a smoky blend of pumpkin seeds, guajillo and ancho chiles, garlic and sesame. Accompanied by tender kale and smooth refried beans 170 gr., offering warmth, balance, and depth.

23.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD



Food Allergen Icons

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.



CHILAQUILES

A beloved brunch classic of Mexican cuisine originating from Mexico City and the central regions of the country. At MAiiZ, we prepare ours with crispy in-house Nixtamal Tortilla Chips 60 gr. simmered in bright tomatillo green Salsa 6 oz. until tender yet still slightly crunchy Finished with crema, crumbled feta cheese 1 oz, pickled red onions 30 gr, fresh cilantro 3 gr, creamy guacamole, and your choice of protein or vegetarian main, this dish is comforting, bold and deeply flavourful. Adding a fried egg is highly recommended by the chef to complete the authentic chilaquiles experience.
Dairy-free option available! (No cheese or crema)

BEEF BARBACOA

Outside round Premium CBGA AA Graded Canadian Beef 130 gr (Canadian Beef Grading Agency), slowly braised in chile ancho adobo with avocado leaves and hoja santa, reflecting the earthy, smoke-driven traditions of Central México. Rich and savoury, gently spiced, with a lingering finish of smoke and herbal depth.

28.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

CHICKEN TINGA

Tender shredded Chicken Breast 140 gr and sautéed onions, cooked in a house-made tomato sauce with chipotle and chiles guajillo in adobo, garlic and onion. Smoky, comforting, and full of flavour.

23.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

Food Allergen Icons

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

CHILAQUILES

MUSHROOMS

A carefully selected blend of portobello and cremini mushrooms 160 gr, grilled to order and finished with chilli oil and MAiiZ Salsa Roja Thänt'i 1 oz

Vegan option available! (No cheese or crema)

23.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD



BUTTERNUT SQUASH

Caramelized Butternut Squash 160 gr glazed with our house macha sauce, a smoky blend of pumpkin seeds, guajillo and chiles ancho, garlic and sesame.
Accompanied by tender kale and smooth refried beans 170 gr, offering warmth, balance, and depth.

Vegan option avalabe. or cheese crema)

23.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

BIRRIA

A beloved Mexican brunch classic, our chilaquiles feature crispy nouse-made Nixtamal Tortilla Chips 60gr simmered in bright tomatillo Salsa 6oz, MAiiZ Salsa Roja Thänt'i 6oz, or Both Salsas 6oz, until tender yet slightly crunchy. Finished with crema, crumbled feta 1oz, pickled red onions 30 gr, fresh cilantro 2gr, creamy guacamole, and Birria.

Adding a fried egg is highly recommended by the chef!
Dairy-free option available!
(No cheese or crema)

27.95

Food Allergen Icons

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

DEEP FLAVOURS

BACK TO MENU DIRECTORY

POZOLE



A classic Mexican dish originating from central and western Mexico, particularly the state of Guerrero, prepared with MAiiZ nixtamalized BC organic corn hominy simmered in a savoury red chile and chicken broth (9 oz.).

Slow cooking allows the depth of the maize and spices to unfold naturally. Topped with your choice of Beef Barbacoa, Chicken Tinga, or Mushrooms, and finished with traditional garnishes such as shredded cabbage, dried chiles, pickled red onion, crisp radishes, crunchy tortilla chips, and a lime wedge, this dish offers a soulful, comforting expression of ancestral Mexican culinary tradition.

AR 360°

MAiiZ
NIXTAMAL DEETÄH

BEEF BARBACOA

Premium CBGA AA-graded Canadian outside round beef (130 g), slowly braised in a chile ancho adobo with avocado leaves and hoja santa, reflecting the earthy, smoke-driven traditions of Central Mexico. Rich and savoury, gently spiced, with a lingering finish of smoke and herbal depth.

26.95

CHICKEN TINGA

Tender shredded chicken breast (140 g) and sautéed onions, simmered in a house-made tomato sauce with chipotle and guajillo chiles in adobo, garlic, and onion. Smoky, comforting, and full of flavour.

23.95

MUSHROOMS

A carefully selected blend of portobello and cremini mushrooms (180 g), grilled to order and finished with chili oil and MAiiZ's Salsa Roja Thänt'i.

Contains chicken broth.
Not Vegan / vegetarian

23.95



BIRRIA

Birria originates in Jalisco, particularly during the early colonial period (16th to 17th centuries), and is a celebrated dish traditionally prepared for communal gatherings and special occasions. Developed by mestizo and Indigenous communities, it blends pre-Hispanic cooking techniques such as earth ovens, chiles, and slow stewing with Old World animals introduced by the Spanish. Goat and sheep (lamb) were not native to Mexico but thrived rapidly in western Mexico, including Jalisco.

Our version features tender, slow-cooked boneless lamb, gently simmered in an aromatic chile broth of arbol, ancho, and guajillo. It is prepared in a traditional stew-style format to highlight depth, richness, and texture. Served with your choice of four MAiiZ premium nixtamalized corn tortillas or four quesadillas.

26.95

Food Allergen Icons

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

DAIRY · EGGS · VEGETARIAN · VEGAN · KIDS +6

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

THE TACO RITUAL

BACK TO MENU DIRECTORY

Nixtamal tortillas are served warm in handwoven Mexican baskets, wrapped in black linen, and gently heated over volcanic stones, an expression of ancestral technique. Taco fillings arrive sizzling in cast iron, inviting the table to assemble, share, and dine together in the tradition of the Mexican family table.

DUCK CARNITAS

Slow-cooked Duck Leg 160 gr, prepared carnitas-Style and inspired by Chinese imperial Peking duck and Classic French duck à l'orange confit. Gently confited with orange, Mexican cola, condensed milk, five-spice, and chile ancho, then finished crisp. Served atop a bed of coleslaw, crowned with fresh cilantro, and accompanied by pickled onion 30 gr, radish, and a lime wedge. A rich, dark mole of dried plums, sichuan pepper, pasilla and ancho chillies, dried fruits, and dark Chocolate brings Mexican depth to a refined homage to Chinese culinary tradition, celebrating the intersection of three cultures through technique, time, and flavour.

34.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

BEEF BARBACOA

Outside round Premium CBGA AA Graded Canadian Beef 140 gr (Canadian Beef Grading Agency), slowly braised in Chile Ancho adobo with Avocado Leaves and Hoja Santa, reflecting the earthy, smoke-driven traditions of Central México. Rich and savoury, gently spiced, with a lingering finish of smoke and herbal depth. Garnished with raw white onions fresh cilantro 3gr, and MAiiZ Salsa Roja Thänt'i 1 oz.

26.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

Add a side of Guacamole in your order!
The perfect Taco side.



Food Allergen Icons

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

THE TACO RITUAL

BACK TO MENU DIRECTORY



CHICKEN TINGA

Tender shredded Chicken Breast 140 gr and sautèed onions, cooked in a house-made tomato sauce with chipotle and chiles guajillo in adobo, garlic, and onion, Smoky, comforting, and full of flavour.

Topped with Shredded Cabbage, Mexican Oregano dressing, red pickled onion 30 gr, fresh cliantro 3gr and MAiiZ Salsa Roja Thänt'i 1oz.

23.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

AR 360°

Froth Haz Pale Alet Merlot Coming Soon!

HUITLACOCHE

A naturally occurring Fungus 140 gr that grows or young corn, highly prized in Mexican cuisine for its depth and complexity. Gently sautéed with dried chiles, onion, garlic, chipotle, and fresh epazote, it reveals pronounced umami. earthy richness, and a flavour profile deeply rooted in Mexican culinary tradition. Topped with shredded cabbage, Mexican oregano 15 gr, dressing, pickled red onion 30 gr, fresh cilantro and MAiiZ salsa verde.

22.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

Food Allergen Icons

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

THE TACO RITUAL

BACK TO MENU DIRECTORY



ROCKFISH

Al Pastor cooked sous-vide until tender and flaky, deeply infused with a house Al Pastor marinade of guajillo, ancho, and arbol chillies, achiote, cumin, coconut cream, orange juice, and pineapple layered slowly for depth, warmth and subtle sweetness. Served atop a bed or coleslaw, crowned with fresh cilantro 3 gr and accompanied by pickled onion 30gr, raw onion, radish and a lime wedge. Finished with roasted pineapple.

26.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD



TUNA TACO

A bold bite of the Pacific. Sashimi-grade Albacore Tuna 140 gr, pan-seared and coated with Nixtamal tortilla ash, achiote, and mexican chile spices. Finished with a bright dressing of tomatillo, lime, soy, ginger and sesame oil. Served on abase of coleslaw, crowned with fresh cilantro 3gr and accompanied by pickled onion 30gr, radish, and a lime wedge.

29.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

Food Allergen Icons

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

THE TACO RITUAL

BACK TO MENU DIRECTORY

MUSHROOMS

A carefully selected blend of Portobello and Cremini Mushrooms 150 gr, grilled to order and finished with Chilli Oil and MAiiZ Salsa Roja Thänt'i. Topped with Shredded Cabbage, Mexican Oregano dressing, Red pickled Onion 30 gr fresh Cilantro 30 gr and MAiiZ Salsa Verde.

21.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

Add a side of Feta cheese and a side of Guacamole in your order!

Sugested Beer Pairing: Lunar Beer Pairing

GRASSHOPPERS

A bold Oaxacan specialty of toasted Grasshobbers 10 gr seasoned with lime, chiles and garlic, offering a crisp, citrus-bright crunch. Served on a single house-made Nixtamal Corn tortilla with guacamole, pickled onions, and fresh cilantro. An ancestral staple of Central and Southern Mexico, revealing deep earthy savour and a intimate connection to pre-Hispanic food culture.
Served with Salsa Verde o on the side.

9.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

Sugested Beer Pairing: SHINE ON HAZY IPA



Food Allergen Icons

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

THE TACO RITUAL

BACK TO MENU DIRECTORY

BUTTERNUT SQUASH

Caramelized Butternut Squash glazed with our house macha sauce. a smokv blend of pumpkin seeds, guajillo and chiles ancho, garlic and sesame. Accompanied by tender kale and smooth refried beans 170 gr, offering warmth, balance, and depth.

23.95

* Extra Plate Charge $3 CAD
* Sharing Charge $5 CAD

AR 360°

CHORIQUESO

A comforting tribute to the bold flavours of northern Mexico, where melted cheese and chorizo are meant to be shared around the table. Chicken chorizo, crispy potatoes, and molten cheese are served sizzling in a skillet, accompanied by a fresh garnish of cabbage, pickled onions, cilantro, radish, and shishito peppers on the side for brightness and balance. Served with four 4.5" tortillas in a basket, alongside salsa roja for an extra layer of warmth and spice.

23.95



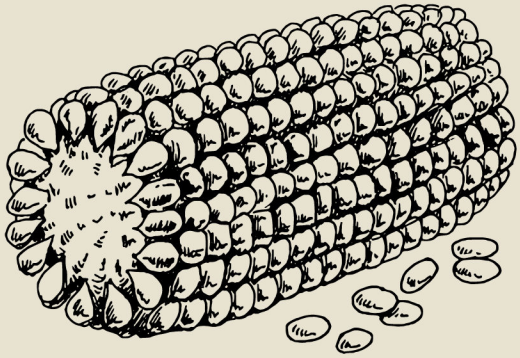
Food Allergen Icons

Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

BACK TO MENU
DIRECTORY



Sides

EXTRA CHICKEN TINGA
7

EXTRA BEEF
9

EXTRA DUCK
16

EXTRA HUITLACOCHE
8

EXTRA TUNA
11

SIDE FETA CHEESE 56gr
2.95

MAIIZ SALSA ROJA THÄNT'I 56gr
2.95

MAIIZ BLACK MOLE
8.95

SOUR CREAM 56gr
1.95

TORTILLA
2.95

WHITE RICE 80gr
Rice, Vegetables, Water, Oil, Lime Juice, Vinegar, Salt, Garlic
2.95

CREAMY GUACAMOLE 113gr
6

HOT SAUCE
2.95

LIME WEDGE ¼ gr
1.95

REFRIED BEANS 113gr
2.95

SALSA VERDE 56gr
2.95

MAIIZ TORTILLA CHIPS
4

PINEAPPLE
1.95







Food Allergen Icons

DAIRY EGGS VEGETARIAN VEGAN KIDS +6

Desserts

Churros 125 gr

Gluten-free, nixtamalized corn churros, lightly crisp on the outside and tender within, finished with cinnamon sugar.

Expect a unique texture: softer and more delicate than traditional Iberian wheat churros. Made with a blend of 70% fresh organic nixtamalized corn and 30% gluten-free flours, chickpea, potato, tapioca, fava bean, and sorghum. These churros honour tradition while advancing technique, and are the first gluten-free, nixtamalized churros of their kind in Victoria. Served with your choice of sweet-tart hibiscus condensed milk, chocolate, or spicy chocolate for dipping.

MAiiZ calls Victoria's Chinatown home.
Nixtamal is our Mexican root. Youtiao, the original Chinese "churro," dates back to the Song dynasty, fried, unsweetened, and hollow.

Can be made vegan by omitting the dipping sauce.

8.95

Cornbread 110 gr

Sweet nixtamalized cornbread made with hominy corn, eggs, condensed milk, and butter, baked to a light, fluffy, corn-forward texture. Drizzled with house-made hibiscus condensed milk and garnished with popcorn, this dessert is a sweet expression of nixtamal, often shared and celebrated at MAiiZ tables, especially for birthdays.

8.95

Hibiscus Nicuatole

Necuatl: agave honey of the gods. Atolli: sacred maize atole that sustained empires. For centuries, it was Zapotec ceremonial drink. Earth's blood, served in jícaras.

19th century, Municipality of San Agustín Yata-reni: someone tamed the starch. Cold nixtamal = solid ritual. Its gelatinous texture isn't just sweet. It's tactile pleasure.

2026, Oaxaca declares it Intangible Heritage. At MAiiZ it's alchemy: Armstrong, BC nixtamalized maize, mineral sweetness of agave in a mezcal compote with berries and orange. Piloncillo, zero refined sugar. Edible violas like a Monte Albán sunset.

Served cold. It trembles on the plate. Leaves cocoa powder lingering for seconds on the palate.

You're not eating dessert. You're eating Zapotec ritual all the way to Victoria. From kings' drink to gelée. Every spoonful is a passport: México, Armstrong's field, the tortillería where nixtamal is born in hours.

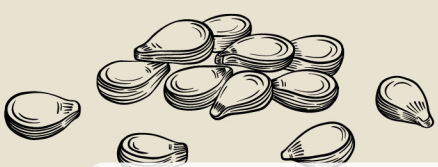
MAiiZ is guardian of heritage that doesn't belong in museums. It belongs in every bite.

13









Our dishes are crafted as a ritual—time, technique, and territory. We respectfully cannot accommodate ingredient preferences.

Food Allergen Icons

DAIRY · EGGS · VEGETARIAN · VEGAN · KIDS +6

Please inform us of any allergies or dietary restrictions for religious reasons, and we will do our best to accommodate them.

BACK TO MENU
DIRECTORY

MAiiZ

NIXTAMAL DEETAH

Boutique Retail

Bring MAiiZ Home

Fell in love with the flavour? Take it home. Our tortillas, Tamales, Salsas, Chips, and other star ingredients are available in our retail section.
Ask your server and bring the soul of MAiiZ to your kitchen.
Don't just remember the flavour, relive it.



Tamales Kit



Chips & Salsa

Beef Barbacoa Kit 48
Chiken Tinga Kit 24.95
Pozole Kit (no hominy) 19.95
Pozole kit with hominy 22



MAiiZ Heritage Tote



Tacos Kits

Our Products are Available at the Following Stores!

THRIFTY FOODS · fairway market · The Root Cellar · GENERAL STORE · PEPPER'S · the Market · the Market Stores · The Old Spaniard Meadows · MICHELL'S · URBAN GROCER · LIFESTYLE MARKETS · THE LOCAL GENERAL STORE

BACK TO MENU DIRECTORY

MAiiZ
NIXTAMAL DEETÄH

SCAN HERE
TO JOIN OUR
LOYALTY PROGRAM

Earn **1 Kernel** for every **$4 spent.**

Rewards starting at **25 Kernels,**
with bigger rewards at **100, 400, 800 & 1,600 Kernels.**

Every item on our menu earns you **Kernels!**

Stay connected with MAiiZ

JOIN OUR MAILING LIST FOR EXCLUSIVE OFFERS, SEASONAL SPECIALS AND THE LATEST NEWS FROM OUR GASTROTECA.

SCAN THE QR CODE TO SUBSCRIBE!

540 Fisgard Street.
Only location.

maiiz.nixtamal

MAiiZ Nixtamal Gastroteca & Premium Tortilleria

maiiz.ca

BACK TO MENU
DIRECTORY

