

Maya delights with Latin cuisine

I have been writing this column for a year now and always enjoy planning out my next adventure. Of all the cuisines available around town, the ones I find to be lacking are a good barbecue or Latin themes.

Imagine my delight to happen upon Maya, a Central American eatery. It was a small storefront with front windows that were reflective and difficult to see in, but a neon sign declared it open for business. Inside, it was simply decorated with pictures and statues and featured a Mayan temple mural on one wall.

A foot-tapping Latin beat was on the

GOOD EATS

LORI LOCKREY

stereo. The tables were topped with cotton tea towel runners that doubled as placemats.

INTERESTING ITEMS

A selection of interesting items jumped out at us from the menu. Patacones, fried green plantain fritters (\$3.25), were crisp delicious morsels

served with a sauce touched with coriander. Other choices were yucca frita (fried cassava root) or tortillas with either mozzarella cheese or beans and pork. We struggled over what to choose from the main dishes. Beef and pork in the Guatemalan style was \$13.95. Pescado, (white snapper) was available with salsa (\$15.95), as was carne asada, an eight-ounce steak with rice, black beans, salad and plantain (\$11.95).

TACOS FRITAS

We decided to go with some classics. For myself, tacos fritos a pollo (\$7.95) were crunchy roll-ups stuffed with chicken, lightly topped with mild sauce and sour cream. Velvety black beans and

a yummy rice mix sided the deep fried tacos.

POLLO Y ARROZ

My companion chose pollo y arroz, a chicken, rice and vegetable dish (\$9.95), served on a platter accompanied with fresh tortillas. A bottle of beer (\$2.99) washed it all down.

Around the room, other diners were nodding amicably as they enjoyed their meals. The owner apologized for the time it took to serve up our food, as it was all made to order. No apologies were necessary. We were intrigued by the breakfast selection of fried eggs with tortillas, refried beans, ground pork and coffee (\$4.99). Pancakes with seasonal fruit were \$3.99.

It sounded like great brunch fare, with one of the specialty coffees (\$3.99). The dulce susto, an Amaretto and Bailey liqueur concoction, would end this Latin experience admirably.

Maya

518 Wilson Ave.
(west of Dufferin Street)
416-633-8705

Hours:

Tuesday to Thursday
from 3 to 9 p.m.

Friday
from 3 p.m. to midnight

Saturday
from 9:30 a.m. to midnight

Sunday
from 9:30 a.m. to 9 p.m.

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