

By: Luis E. Herrera

MAYA Restaurant



What's the tres chic way to eat fish in the 21st century? Naked, or minimally dressed? Since sushi and sashimi arrived on the seafood scene in the late 1980s, eating raw fish has evolved into a fashionable dining pastime. South American-inspired ceviche - raw fish "cooked" in a citrus marinade, often including lime juice - is basking in the culinary limelight.

It seems like everybody is serving ceviche, however MAYA restaurant serves the freshest shrimp ceviche, prepared to perfection. From appetizer to dessert, from breakfast (only on Saturdays 9:00 am to 11:30 am) to dinner they have it all. Served from the stove to your table, everything, and I mean everything is from scratch. So if you have the time and a little bit of patience, if you crave it, they have it, and if they don't have it Luis (owner, cook, manager, husband, father, friend, etc) will make it. The atmosphere is built on a one on one basis: Luis makes you feel as if you were a guest at his home. More than reasonable prices and a convenient location (918 Wilson Ave. West of Dufferin) will make you keep coming back for more. MAYA is without a doubt a favourite of mine.

Authentic Centro American Cuisine

MAYA
RESTAURANT

Open:

Tuesday to Sunday
(Saturday and Sunday
open for Breakfast)

918 Wilson Ave. North York

Phone: (416) 633-8705