

COURSE 1

SOPA DE ELOTE

A creamy soup made from fresh sweet corn, a touch of cream, onion, garlic, poblano and cumin. One of the most popular soups in Latin America!
Suggested pairing: Prosecco Riondo \$7

COURSE 2

TOSTADITA DE TINGA DE POLLO

A small tostada shell topped with chicken tinga – made with shredded chicken breast, chipotle, onion, and garlic.

COURSE 3 ~ choose one ~

SALMON EN SALSA DE PIÑA CON
ARROZ BLANCO Y PIÑA AL GRILL

A salmon fillet, with fresh pineapple salsa, served with fluffy white rice and grilled pineapple. *Suggested pairing: Robledo Chardonnay \$1*

RIBEYE ENVEULTO EN TOCINO CON
PAPAS AL HORNO Y ESPÁRRAGOS

A juicy Ribeye steak, cooked to order wrapped in bacon. Served with oven cooked potatoes and asparagus. *Suggested pairing: Herradura Selección Suprema Extra Añejo.*

CAMARONES AL MOJO DE AJO CON ARROZ BLANCO

Large flavorful shrimp cooked in garlic and served with white rice. *Suggested pairing: Lalo Tequila Blanco.*

COURSE 4

PASTEL DE TRES LECHE

One of the most loved desserts in all of Mexico! Tender cake made with three milks – moist, silky and delicious. *Suggested pairing: port...*

MAYAHUEL DINE | DOWNTOWN VEGAN MENU

COURSE 1

SOPA DE ZANAHORIA

Our famous carrot soup, made with almond milk. Velvety, creamy and full of flavor! *Suggested pairing; Lalo Tequila Blanco.*

COURSE 2

TAQUITOS DE PAPAS

Rollled corn taquitos filled with seasoned smashed yukon potatoes.

COURSE 3 ~ choose one ~

POZOLE CON PORTABELLA HONGOS

Hominy and portabello mushrooms in a vegetable broth, topped with radish. *Suggested pairing: Elouan Pinot Noir \$12*

SPAGHETTI CON PISTACHIO MOLE

Pasta with our slightly spicy Pistachio Mole – you'll want to eat every drop! *Suggested pairing: Tequila Gran Dovejo Reposado \$*

COURSE 4

PASTEL DE CHOCOLATE VEGANO

Our version of vegan chocolate cake. Rich, dense vegan cake to make you swoon! *Suggested pairing: Spicy Rose with Rose petal reduction, non-alcoholic tequila blanco, and fresh lime juice \$9*

SUGGESTED DRINKS VEGAN MENU

Riondo Prosecco.....\$11 glass
Robledo Chardonnay.....\$14 glasss



“Featuring Lalo Tequila”

Experience the Best of Downtown & the
Best of Mayahuel Dine Downtown!

FOUR-COURSE FOR ~\$45~

MAKE A RESERVATION

916 441-7200



LALO®
TEQUILA

✿ SUGGESTED DRINKS ✿

Lalo Vertical Flight – ½ oz ea blanco,
Reposado and Añejo.....\$30

Robledo Pinot Noir.....\$15 glass

mayahuel



Runs January 9th through January 18th, 2026.

