

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!

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.

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.

CAMARONES AL MOJO DE AJO CON ARROZ BLANCO

Large flavorful shrimp cooked in garlic and served with white rice.

COURSE 4

PASTEL DE TRES LECHES

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

MAYAHUEL DINE | DOWNTOWN VEGAN MENU

COURSE 1

SOPA DE ZANAHORIA

Our famous carrot soup, made with almond milk. Velvety, creamy and full of flavor!

COURSE 2

TAQUITOS DE PAPAS

Rolled 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.

SPAGHETTI CON PISTACHIO MOLE

Pasta with our slightly spicy Pistachio Mole – you'll want to eat every drop!

COURSE 4

PASTEL DE CHOCOLATE VEGANO

Our version of vegan chocolate cake. Rich, dense vegan cake to make you swoon!

Enjoy!



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

FOUR-COURSE FOR ~\$45~

MAKE A RESERVATION

916 441-7200



SUGGESTED DRINKS

Robledo Pinot Grigio.....\$15 glass

Pineapple Fizz.....\$13

(refreshing cocktail, gin, pineapple juice, lime juice, agave, club soda)

mayahuel