

MAYAHUEL

DINNER
RESTAURANT

CALLING ALL FOODIES!
EXPERIENCE THE BEST OF DOWNTOWN
AND THE BEST OF MAYAHUEL
RESTAURANT WEEK JAN 12TH - JAN 21ST

5 COURSE

\$35.00 INCLUDES ONE OF EACH COURSE PER GUEST

APERITIF

AMUSE-BOUCHE

THE MÉXICO (Add tequila and make it a cocktail \$5)
Awaken your palate with a beverage made from fresh watermelon, crisp cucumber & freshly squeezed lime juice.

STARTER

AMUSE-BOUCHE

HONGADA DIP
Thick, rich dip with a little kick made with mushrooms, garlic, shallots, cilantro & fresh serrano. All cooked in olive oil. Enjoyed with chips.

APPETIZER

SOPA DE FLOR DE CALABASA

A creamy hot delicate soup

ENTREE

CHOOSE ONE

TACOS DE FLOR DE JAMAICA (VEGAN)

An amazing experience introduced by our immense selection of Mexican ingredients show casing the complexity of our cuisine through the hibiscus flower combined with carrots and jicama.

PISTACIO SPICY MOLE SAUCE

Stewed chicken served with a sautéed pistacio mole sauce with a fresh serrano pepper spice.

HONGADAS (VEGAN)

Blue corn tostadas with a black bean paste, olive-oil-sautéed mushrooms, cactus, shallots and garlic. Topped with a chipotle salsa and cilantro

RIB-EYE STEAK WITH GRILLED NOPAL

Rib eye steak cooked to a medium-rare temperature served with grilled cactus and an adobo sauce.

SWEET

CAFE CON LECHE ICE CREAM

A favorite beverage of México ice-cream-style with a hot churro bite

CARMALIZED PLANTAINS (vegan)

Plantains caramelized in brown sugar until golden, with a splash of dark rum

TEQUILA MEZCAL EDUCATION OPTIONAL

INTRODUCTION TO TEQUILA FLIGHT OR MEZCAL FLIGHT

Tequila Flight \$15 or Mezcal \$18