

COURSE 1

**SOPA DE POBLANO WITH GRILLED SWEET CORN**

Rich and creamy with amazing roasted poblano chiles and grilled sweet com, this soup will make you wish you had a 'never-ending bowl'.

COURSE 2

**COCHINITA PIBIL TOSTADAS**

Pulled pork Yucatan style! Pork cooked slowly in citrus, then wrapped in banana leaves and grilled to give it a smoky flavor. Ours is served on tostada rounds.

COURSE 3

**SALMON AL MANGO**

Tender fresh Salmon sauteed with garlic and served with green beans, bell peppers and topped with juicy mango, avocado and red onion.

**RIBE EYE RELLENO CON TOCINO AL CHIPOTLE**

A juicy tender Ribeye steak wrapped in smoky bacon, cooked to order and seasoned with our chipotle sauce. Served with Chef Eduardo's especial potatoes, carrots, nopales and green beans.

**CHICKEN RELLENO**

Tender shredded chicken with cream cheese and spinach tucked into a fire-roasted poblano chile.

COURSE 4

**PASTEL DE CUATRO TRES LECHEs**

Rich and creamy, this cake is made with four milks, to create a velvety dessert that is more like a pudding than a cake. Famous all over Mexico for special events!

**PASTEL DE MANGO**

Tender yellow cake with layers of mango mousse, topped with a mango glaze.

**MAYAHUEL DINE | DOWNTOWN VEGETARIAN MENU**

COURSE 1

**SOPA DE ZANAHORIA**

Rich and creamy with amazing roast carrot flavor. This soup will make you wish you had a 'never-ending' bowl.'

COURSE 2

**TAQUITOS DE PAPAS**

Seasoned smashed potatoes rolled into taquitos and fried until crispy. Served with shredded lettuce and salsa fresca.

COURSE 3

**ENCHILADAS DE FLOR DE CALABAZA**

**CON PISTACHIO MOLE**

Enchiladas filled with gorgeous squash flowers and portobello mushrooms, served with a pistachio mole sauce.

COURSE 4

**PASTEL DE CHOCOLATE VEGANO**

Rich, velvety dark chocolate cake. So tender, you'll never guess it's vegan!



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

MAKE A RESERVATION  
916 441-7200

