

LUNCH MENU

Our Private
Banquet Room
Seats upto 60 People



'A Full Tequila Experience'

A Tequila Room dedicated to the presenting the tequila culture and it's magical process. Coa Room is designed for special events, social gatherings, tequila presentations and private parties.



STARTERS

- Chips y Salsa** de Molcajete 3.75 **Guacamole** topped w/ **queso fresco** and cilantro Small 9.99 Large 12.99
Totopos con Chile Tortilla chips, chile Guajillo, queso fresco and crema. 10.75 Chipotle Dip 7.75
Sikil P'ak Thick pumpkin seed dip from the Yucatan with chips, might just be the new guacamole! 7.75

SMALL PLATES

- Brochetas de Chorizo y Queso**
Six toasted and buttered bread bites topped with chorizo, pico de gallo, refried black beans and Oaxaca cheese. 11.75
- Dobladitas de Chile Poblano**
Blue corn tortillas filled with melted cheese, roasted poblano peppers & sautéed onions. Topped with pickled red onion, cilantro and salsa de chile guajillo. 11.75
- Bocaditos de México**
Six savory individual bites showcasing the creative and diverse flavors of México. 12.75
Rajas de Chile Poblano / Requesón / Cochinita Pibil / Nopales / Dobladita de Chile Poblano / Chicken Tinga
- Brochetas con Rajas de Chile Poblano**
Six toasted and buttered brochetas, black beans, rajas de chile poblano and sour cream. 8.5
- Taquitos de Requesón**
Four fresh corn tortillas, fried and stuffed with 'requesón' (like ricotta cheese), topped with lettuce, queso fresco and pico de gallo. 10.75

PLEASE ASK FOR OUR 100% PLANT BASED VEGAN MENU



We take great pride in preparing **TRUE MEXICAN CUISINE**. Mayahuel's recipes uphold centuries of culinary tradition and it is our pleasure to present them to you.

tequila museum



Did you know Maya's Kitchen has a different 'EXPRESS' and 'TO GO' menu?
A casual walk-up Express bar & 'TO GO' counter featuring the Vibrant Foods of México. From the bustling urban centers of Mexico City (D.F.) and Guadalajara to the heartland states of Puebla and Michoacán, the culinary creations found amongst the pedestrian byways is far from typical. From the pre-colonial fare, revolutionary dishes, such as tortas and tacos, there is something for everyone.

SALADS

- Dios de Maíz** [VD] [V] [gf]
Crisp baby spinach, romaine lettuce, sweet corn, black beans, queso fresco, sesame seeds, dried chile ancho peppers with a cilantro pepita (pumpkin seed) dressing. 9.99
Add chicken 5 Add steak 5.75 Add shrimp 6.5
- Ensalada de Pozole** [gf]
An authentic original recipe from Mexico's world-renowned Acapulco coast. A hearty salad with chicken, hominy, lettuce, radishes, red onion with an oregano vinaigrette and chili piquin. 14.95

- Ensalada Tropical** [VD] [V] [gf]
Spring lettuce mix, mango, jicama, pineapple, topped with dry-roasted almonds and a raspberry vinaigrette. 9.99 Add chicken 5 Add steak 5.75 Add shrimp 6.5

SOUPS & STEWS

- Crema de Chile Poblano** [gf] [OUR SIGNATURE SOUP W/ OUR SIGNATURE FLAVOR]
Chile poblano & cilantro give this soup a distinctive, spicy flare. Half 6.5 Full 10
- Sopa de Zanahoria** [VEGAN]
Rich and creamy with amazing roast carrot flavor. This soup will make you wish you had a 'never-ending bowl. Half 6.5 Full 10
- Pozole Verde con Pollo** [gf]
Traditional pre-colonial soup made with a lite tomatillo base, hominy in a cilantro broth with shredded chicken breast. Garnished with diced white onions, oregano, lime wedges and served with tostadas. 16.25
- Albóndigas**
Delectable Mexican smokey stew in-which meatballs are melded with carrots, celery, Mexican squash, and chipotle peppers. Served with corn or flour tortillas. 15.25

[GF] = GLUTEN FREE

ExperienceMayahuel.com

100% PLANT BASED MENU AVAILABLE

Please no separate checks, No Substitutions and 18% gratuity added for parties of 6 or more. No exceptions. Thank you.

MAYAHUEL is a tequila museum, featuring a restaurant, bar, and lounge. At Mayahuel, you don't just drink tequila... you experience it!

LUNCH MENU

Esta carta representa el orgullo Mexicano. Buen provecho!!!

DISHES THAT DEFINE MÉXICO

Mole Poblano con Pollo or Pipian con Pollo

Signature dishes from Puebla. Mole made with 32 ingredients and Pipian made from the roasted pumpkin seed. Served with braised chicken and tortillas on the side. 18.25

Chile Relleno de Queso

A roasted poblano pepper stuffed with queso fresco dipped in an egg batter and fried, topped with a chile tomato sauce. 17.25

Arrachera Mexicana con Enchilada

Marinated flank steak paired with a chicken enchilada in a green tomatillo salsa, side of rajas de chile poblano and is served with rice. 18.99

Carne con Chile Stew [gf]

A stew full of skirt steak, whole beans, bacon bits, green tomatillo, a broth made from chile ancho and cascabel peppers. Garnished w/ avocado, onion and radish. 16.75

Carne de Puerco en Salsa Verde

Juicy pork chunks dipped in a delightful green sauce made with tomatillos, cumin, and serrano peppers. Served with white rice and refried pinto beans. 17.95

Adobo de Res

Slow-cooked beef in adobo ‘tres chiles’ sauce, served with avocado, fresh red onions and white rice. Served with corn or flour tortillas. 18.25

Carnitas de Atacheo de Regalado Michoacán

Braised and simmered tender pork carnitas. Served with charro beans, fresh hand made tortillas, pico de gallo, salsa de ‘chile de arbol’ and a roasted jalapeño. 17.25

COASTAL DISHES

Ceviche Acapulco de Camarón [GF]

Shrimp cooked in lime juice, cucumber, avocado & cilantro.Served with tostadas. 16.75

Pescado Oaxaqueño [GF]

A grilled tilapia fillet bathed in Oaxacan cheese and bean sauce with fried corn strips, queso fresco all on a grilled nopal (cactus). 18.25

Camarónes Moctezuma al Tequila [GF]

Sautéed shrimp ‘al mojo de ajo’, with mushrooms, serrano chile strips, parsley and a splash of tequila. Served with cilantro infused rice. 19.25

TACOS, TOSTADAS Y ENCHILADAS

Tacos Poblanos de Arrachera

Three large tacos on blue corn tortillas filled with marinated flank steak, roasted poblano peppers and onions, garnished with fresh cilantro. Served with ‘charro’ beans. 16.25

Tacos de Pollo

Three large tacos filled with tender broiled chicken strips. Complimented with sautéed red onions and bell peppers. Served with our special house salsa. 16.25

Grilled Fish Tostadas or Tacos

Tostadas - mango, pineapple, marinated red onions, cilantro, lemon & pineapple salsa. Tacos - with grilled tomatoes, onions and cilantro and chile guajillo salsa. 17.25

Tacos de Camarón al Chipotle

Three shrimp chipotle spicy tacos, bacon bits, cabbage, carrot carvings, cilantro and chipotle aoli sauce. 17.25

Enchilada Verdes | Enchiladas de Mole

Three enchiladas stuffed with a marinated shredded chicken, grilled onions, roasted poblano peppers. Choose green tomatillo or mole sauce. Verdes 16.25 | Mole 17.25

Enjococadas Michoacanas [VD]

An experience from the state of Michoacán. Blue corn tortillas filled with epazote herb requeson, (like ricotta) topped w/ green tomatillo & cream sauce. Finished with fresh lettuce and queso fresco. Served with rice. 16.50

Enchiladas Zapotecas [V] [NO OIL OR BUTTER USED IN THIS DISH]

Freshness and guacamole are the stars in this dish. Black corn tortillas filled with cold & fresh guacamole, nopales (cactus), pico de gallo & topped w/ steaming mushrooms sautéed in an adobo sauce. 16.5

KID OPTIONS (12 years or under) Bean Burrito | Cheese Quesadilla | Rolled Chicken Taquitos 10

Complimentary scoop of vallina ice cream.

TEQUILA MUSEO



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TEQUILA MUSEO & TEQUILA MUSEO MEXICAN CUISINE Mayahuel's signature flavor is from the roasted poblano pepper used through-out our entire menu, start exploring with our 'Crema de Chile Poblano Soup'

1200 K street suite 3, Sacramento CA 95814 ~ Corner of 12th and K street ~ 916 | 441.7200

DINNER MENU

Our Private
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SMALL PLATES

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Dobladitas de Chile Poblano [gfi] [VD]
Blue corn tortillas filled with melted cheese, roasted poblano peppers & sautéed onions. Topped with pickled red onion, cilantro and salsa de chile guajillo. 11.75

Bocaditos de México
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Four fresh corn tortillas, fried and stuffed with 'requesón' (like ricotta cheese), topped with lettuce, queso fresco and Mexican pickled red onions. 10.95

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T E Q U I L A M U S E O BY ERNESTO DELGADO

tequila museum



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SALADS

Dios de Maíz [VD] [V] [gfi]
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Add chicken 5 Add steak 5.5 Add shrimp 6.5

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Rich and creamy with amazing roast carrot flavor. This soup will make you wish you had a 'never-ending bowl. Half 6.5 Full 10

Pozole Verde con Pollo [gfi]
Traditional pre-colonial soup made with a lite tomatillo base, hominy in a cilantro broth with shredded chicken breast. Garnished with diced white onions, oregano, lime wedges and served with tostadas. 16.75

Albóndigas
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Mayahuel's
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DISHES THAT DEFINE MÉXICO

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Signature dishes from Puebla. Mole made with 32 ingredients and Pipian made from the pumpkin seed. Served with braised chicken and warm tortillas on the side. 19.25
- Chile Relleno en crema de Epazote (herb) y Camarón**
A unique take on a classic dish. A fire roasted chile poblano filled with crab and shrimp in an epazote cream sauce. Lightly topped with bell peppers & served with white rice. 18.25
- Chile Relleno de Queso** cheese, egg batter, fried and a chile tomato sauce + rice & beans. 17.25
- Arrachera Mexicana con Enchilada**
Marinated flank steak paired with a green chicken enchilada and rajas de chile poblano. Served with rice and ‘charros’ beans on the side. 20.5
- Carne de Puerco en Salsa Verde**
Juicy pork chunks dipped in a delightful green sauce made with tomatillos, cumin, and serrano peppers. Served with white rice and refried pinto beans. 18.25
- Rib Eye con Chorizo**
Juicy cut of steak topped with chorizo, served on a bed of seasoned mushrooms with adobo sauce. A medley of chayote (pear squash), green beans, & bell peppers. 31.75
- Pipian Verde con Chuleta de Puerco**
‘A mole verde’ made from sesame seed served with a juicy cut of pork, white rice and a starter salad. 23.75
- Adobo de Res**
Slow-cooked beef in adobo ‘tres chiles’ sauce, served with avocado, fresh red onions and white rice. Served with corn or flour tortillas. 18.75
- Carnitas de Atacheo de Regalado Michoacán**
An experience from the home town of the owner, Attacheo Michoacán. Braised and simmered tender pork carnitas. Served with charro beans, warm tortillas, pico de gallo, salsa de tomatillo and a roasted jalapeño. 17.95

COASTAL DISHES

- Salmón en Huitlacoche** [GF]
From the Imperial Aztec Kitchen to the tables of Mayahuel, this is a delectable culinary creation. A grilled then baked salmon on a bed of huitlacoche sauce, corn, all on top of white rice. Served with a starter side salad. 27.25
- Ceviche Acapulco de Camarón** [GF]
Shrimp cooked in lime juice, cucumber, avocado & cilantro. Served with tostadas. 16.75
- Camarones Moctezuma al Tequila** [GF]
Sautéed shrimp ‘al mojo de ajo’, with mushrooms, serrano chile strips, parsley and a splash of tequila. Served with cilantro infused rice. 19.95

TACOS AND ENCHILADAS

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Three large tacos on blue corn tortillas filled with marinated flank steak, roasted poblano peppers and onions, garnished with fresh cilantro. Served with ‘charro’ beans. 16.95
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Three shrimp chipotle spicy tacos, bacon bits, cabbage, carrot carvings, cilantro and chipotle aoli sauce. 17.25
- Enchilada Verdes | Enchiladas de Mole**
Three enchiladas stuffed with shredded chicken, grilled onions, roasted poblano peppers. Choose green tomatillo or mole sauce. Verdes 16.95 | Mole 17.95
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