

STARTERS

- Chips y Salsa de Molcajete** 4.95 [V] **Guacamole** topped w/ cilantro [V] Small 9.99 Large 12.99
Sikil P'ak [V] Thick pumpkin seed dip from the Yucatan with chips, might just be the new guacamole! 8.75
Totopos con Chile Tortilla chips, chile Guajillo, queso fresco & crema 12.75
Spicy Chipotle Almond Dip [V] Served with blue corn and yellow corn tortilla chips. 9.5

SMALL PLATES

- Brochetas de Chorizo y Queso or Brochetas con Rajas de Chile Poblano** [VEG]
 Six toasted and buttered bread bites topped with chorizo, pico de gallo, refried black beans and Oaxaca cheese or w/ raja de chile poblano and crema. 12.95
- Three Mini Chicken Tinga Crispy Tostadas** [GF]
 Topped with refry black beans, Tinga de Pollo, lettuce, crema, pickled onion & queso fresco. 13
- Dobladitas de Chile Poblano** [GF] [VEG]
 Blue corn tortillas filled with melted cheese, roasted poblano peppers & sautéed onions. Topped with pickled red onion, cilantro and salsa de chile guajillo. 12.75
- Bocaditos de México**
 Six savory individual bites showcasing the creative and diverse flavors of México. 13.95
 Rajas de Chile Poblano / Requesón / Cochinita Pibil / Nopales / Dobladita de Chile Poblano / Chicken Tinga
- Camarones Enmezcalados**
 Guajillo chile rubbed Prawns, flambéed with Mezcal, glazed in agave nectar. Sweet and spicy! 15
- Taquitos de Requesón** [GF]
 Four fresh corn tortillas, fried and stuffed with 'requesón' (like ricotta cheese), topped with lettuce, queso fresco and pico de gallo. 12.95

[V] VEGAN [GF] = GLUTEN FREE [VEG] VEGETARIAN

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.

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.

mayahuel

TEQUILA MUSEO BY ERNESTO DELGADO

tequila museum

100% PLANT BASED MENU AVAILABLE

SALADS

- Dios de Maíz** [GF] [VEG]
 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 5.5 Add steak 7.5 Add shrimp 7
- Ensalada de Pozole**
 An authentic original recipe from Mexico's world-renowned Acapulco coast. A hearty salad with chicken, hominy, lettuce, radishes, red onion, oregano vinaigrette and chili piquin. 15.95
- Ensalada Tropical de la Playa** [GF] [V]
 Spring lettuce mix, mango, jícama, pineapple, topped with dry-roasted almonds and a raspberry vinaigrette. 9.99 Add chicken 5.5 Add steak 7.5 Add shrimp 7
- Ceviche Acapulco de Camarón**
 Shrimp cooked in lime juice, cucumber, avocado & lettuce. Served with tostadas. 16.95

[GF] = GLUTEN FREE

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 6.95 Full 11.5
- Sopa de Zanahoria** [GF] [V]
 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, lite tomatillo base, hominy in a cilantro broth with shredded chicken breast. Garnished with diced white onions, oregano, lime wedges + tostadas. 16.95
- Albóndigas**
 Delectable Mexican smokey stew in-which meatballs are melded with carrots, celery, Mexican squash, and chipotle peppers. Served with corn or flour tortillas. 16.75
- Carne con Chile**
 A stew full of skirt steak, whole beans, bacon bits, green tomatillo broth made from chile ancho and cascabel peppers. Garnished w/ avocado, onion and radish. 17.5

ExperienceMayahuel.com



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.

DISHES THAT DEFINE MÉXICO

Mole Poblano con Pollo [PEANUT ALLERGY] **or Pistachio Spicy Mole Sauce con Pollo** [GF]

Signature dishes from Puebla. Mole made with 32 ingredients and Pistachio made from the roasted pistachios. Served with braised chicken and tortillas on the side. 19.95

Chile Relleno de Queso

Traditional Relleno [VEG] Cheese, egg batter, fried and a chile tomato sauce + rice & beans. 18.5

Crema de Epazote (herb) y Camarón Filled with crab and shrimp in an epazote cream sauce. Lightly topped with bell peppers & served with white rice. 19.5

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. 23.95

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. 18.95

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. 36

Pipian Verde con Chuleta de Puerco (Pork Chops)

An ancient sauce made from sesame seed served with juicy cuts of pork, white rice and a starter salad. 25

Adobo de Res

Beef adobo in a thick 'tres chiles' sauce, served with avocado, fresh red onions and white rice. Served with warm corn or flour tortillas. 19.50

Yucatan's Cochinita Pibil

Shredded tender Pork Loin in a Yucatan-Style Pibil sauce topped with vinaigrette onions served with rice, black beans & corn tortillas on a banana leaf. 19.75

Carnitas de Atacheo Regalado Michoacán

Braised and simmered tender pork carnitas. Served with charro beans, warm tortillas, pico de gallo, salsa de tomatillo and a roasted jalapeño. 18.95

Exhibiting México [GF]

Three enchiladas filled with tender, delicately seasoned shredded chicken. Each is topped with our version of a traditional sauce which represents the heart of Mexican Gastronomy: Mole Poblano, Pipian Verde, and Huitlacoche. 19.5

Pollo Guajillo a la Plancha

Flat iron grilled seasoned Chicken in a rich mushroom-guajillo sauce. Topped w/ fresh cilantro and pickled red onion. House-made Charro beans, white rice & warm tortillas. 17.95

COASTAL DISHES

Salmón en Huitlacoche [GF] *"A Culinary Creation from the Aztec Kitchens to Mayahuel"*

A grilled and baked salmon cooked to perfection, on a bed of huitlacoche sauce, corn, on top of a bed of white rice. Served with a starter side salad. 30.25

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). 18.95

Camarones Moctezuma al Tequila [GF]

Sautéed shrimp 'al mojo de ajo', with mushrooms, jalapeño chile strips, parsley and a splash of tequila. Served with cilantro infused rice. 21

TACOS AND ENCHILADAS

Tacos Poblanos de Arrachera or Tacos de Pollo

Three large tacos on blue corn tortillas filled with marinated flank steak, roasted poblano peppers and onions, **or** grilled chicken and mushrooms in a guajillo sauce, both garnished with fresh cilantro. Served with 'charro' beans. 17.5

Tacos de Camarón al Chipotle [GF]

Three shrimp chipotle spicy tacos, bacon bits, cabbage, carrot carvings, cilantro and chipotle aoli sauce. 18.95

Tacos Adobobados de Res

Four large crispy tacos filled with slow-cooked beef in adobo 'tres chiles' sauce, served with avocado, fresh red onions and lettuce. 16.95

Grilled Fish Tacos or Tostadas [GF]

Tacos - with grilled tomatoes, onions and cilantro and chile guajillo salsa. 17.25

Tostadas - mango, pineapple, marinated red onions, cilantro, lemon & pineapple salsa. 17.95

Enchilada Verdes [GF] | **Enchiladas de Mole** [PEANUT ALLERGY]

Three enchiladas stuffed with shredded chicken, grilled onions, roasted poblano peppers. Choose green tomatillo or mole sauce. Verdes 16.95 | Mole 18.5

Enjococadas Michoacanas [GF] [VEG] *"An experience from the state of Michoacán"*

Blue corn tortillas filled with requeson cooked w/ epazote herb, (like ricotta) topped w/ green tomatillo & cream sauce. Finished with fresh lettuce, queso fresco & white rice. 16.95

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

Complimentary scoop of vallina ice cream.

MUSEUM

MEXICAN CUISINE



TEQUILA MUSEO
MAYAHUEL
By Ernesto Delgado

Mayahuel's signature flavor is from the roasted poblano pepper used through-out our entire menu, please ask your server about it.

TEQUILA MUSEO



MAYAHUEL is a tequila museum, featuring a restaurant, bar, and lounge. At Mayahuel, you don't just drink tequila, you experience tequila. Tequila represents much about Mexico's proud heritage and its people, culture, art and livelihood. Mayahuel's menu, artwork and monumental tequila selection captures and delivers a unique blend of that ancient tradition with a contemporary eye towards what's fresh and on the horizon.