

MAYAHUEL VEGAN

Vegans are like your parents,
First you hate them
Then you become them
and realise they were
right all along :)

IT'S SIMPLE, WE GET IT!

Veganism is a way of living which seeks to exclude, as far as is possible and practical, all forms of exploitation of, and cruelty to, animals for food, clothing or any other purpose. There are many ways to embrace vegan living. Yet one thing all vegans have in common is a plant-based diet avoiding all animal foods such as meat (including fish, shellfish and insects), dairy, eggs and honey - as well as products like leather and any tested on animals.

HIGH NUTRITION BASED COCKTAIL

verde sweet México 6.5

taste the nutrition and feel the energy, a beverage made from spinach, watermelon, mango and a touch of mint. **Make it a cocktail style margarita with the addition of tequila 10**

STARTERS

STARTERS ARE SERVED WITH HOUSE MADE CHIPS

sikil p'ak 7

a favorite from yucatan. thick, rich dip made with roasted pumpkin seeds and seasonings

chipotle almond dip 7

creamy almond dip with smokey chipotle chile

APPETIZERS

tacos dorados de papa 9

crispy corn tortillas filled with smashed seasoned potatoes topped with lettuce and fresh salsa

lentil soup 5

simple yet delicious lentil soup

ENTREES

vegan mole poblano

the signature dish of México vegan style with plantains and all the mole ingredients. 17

pistacio spicy mole sauce 16.5

oyster mushrooms sautéed in a pistacio mole sauce with a fresh serrano pepper spice. enjoy this with a vegan white rice and warm corn tortillas.

hongadas 14

blue corn tostadas with a black bean paste, olive-oil-sautéed mushrooms, cactus, chalets and garlic. topped with a chipotle salsa and cilantro

enchiladas zapotecas 13.75

freshness and guacamole are the stars in this dish. black corn tortillas filled with fresh guacamole, nopales (cactus), pico de gallo & topped with steaming mushrooms sautéed in an adobo sauce.

huitlacoche enchiladas 16

mushrooms, black beans and fresh corn in a flavorful huitlacoche sauce wrapped in blue corn tortillas

SWEETS

chocolate cake 7

rich dark, velvety chocolate cake, pistacio nuts and a pistacio glaze

carmalized plantains 6.5

(Not always available)
plantains cooked in olive oil, caramelized with brown sugar until golden, splash of dark rum and a cream glaze made with banana & avocado

5 COURSE PRIX FIXE MENU

Trust in mayahuel 30

an extraordinary exploration of our menu showcasing mayahuels commitment to vegan culture! Choose one from every section.

- please communicate all allergies -

“Your reasons for going – and staying – vegan is a positive life choice”

