

Reservations 916-441-7200



**CALLING ALL FOODIES!
EXPERIENCE THE BEST OF DOWNTOWN
AND THE BEST OF MAYAHUEL
RESTAURANT WEEK JAN 11TH - JAN 21ST**

DINEDOWNTOWN

5 COURSE \$35.00 INCLUDES ONE OF EACH COURSE PER GUEST

TEQUILA

APERITIF

AMUSE-BOUCHE

VERDE SWEET MÉXICO

A toast to your health in 2019 from our Mayahuel team!
Buen provecho y SALUD!!! Taste the nutrition and feel the energy.
Spinach, watermelon, mango, nectar de agave and a touch of mint.

STARTER

AMUSE-BOUCHE

HONGADA

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

APPETIZER

SOPA DE FLOR DE CALABASA

A creamy hot delicate soup

ENTREE

CHOOSE ONE

PISTACIO SPICY MOLE SAUCE

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

CAMARONES A LA DIABLA

Fresh shrimp marinated in citrus orange, sautéed with 'chipotle chile' bell peppers and tomato sauce. Served with white rice & warm tortillas.

RIB-EYE STEAK WITH GRILLED NOPAL

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

SWEET

CHOOSE ONE

MEXICAN HOT CHOCOLATE WITH CHURRO

A favorite beverage of Mexican Hot Chocolate with a warm churro bite

IMPOSIBLE CAKE

Half flan, half chocolate. Rich chocolate cake on the bottom, creamy flan on top with walnuts and caramel.

TEQUILA MEZCAL EDUCATION OPTIONAL

INTRODUCTION TO TEQUILA FLIGHT OR MEZCAL FLIGHT

Tequila Flight \$15 or Mezcal \$18