

Recommended by Señor Ernesto Delgado de Tequila

# THE MAYAHUEL EXPERIENCE

## TASTING MENU

Sunday - Friday 5pm - close

*Mayahuel is a Tequila Bar, Restaurant and serves as a cultural museum of México. Our goal is to bring excellence in hospitality to every aspect of our restaurant, and elevate your experience to one of pleasure and amazement.*

*Enjoy this full four-course tasting dinner and drinks, which has been curated to reflect some of our most popular signature offerings \$40*

### TASTE AND SIP - AMUSE BOUCHE

*A bite to introduce you to the beauty of Mayahuel. In México it's referred to as a 'Cortesía de la Casa' Chef Eduardo offers a different Amuse Bouche daily – depending on seasonal ingredients and subject to his creativity. Our Así Sabe México is the perfect drink to begin your Mayahuel experience. Fresh ripe watermelon, crisp cucumber, Tequila blanco or no Tequila, freshly squeezed lime and a touch of agave syrup. Rimmed with Tajin*

### BEVERAGE

*your choice of a glass of one*

#### **Robledo Family Wines 2016 El Rey Cabernet Sauvignon**

*A beautifully balanced Cabernet, with hints of blackberry, currant and spice and a velvety finish.*

#### **Tequila Don Elias Reposado**

*Aromas of Agave and vanilla give way to flavors of sweet vanilla, a hint of caramel and spice. Smooth finish.*

### COURSE 1

#### APPETIZER

*Choose one*

#### **Tres Bocados de México**

*Three different savory bites highlighting diverse regional flavors.*

#### **Sikil P'ak**

*Made with roasted pumpkin seed and spices, this dip owes its inspiration to the Yucatan. Served with our house-made chips. ~ vegan*

### COURSE 2

#### SOPA

*Choose one*

#### **Sopa de Crema de Chile Poblano**

*Our signature soup. Creamy, spicy and luxurious, this soup begins with fresh fire-roasted Poblano chiles. Highly addictive.*

#### **Sopa de Zanahoria**

*Rich and velvety, this cream of roasted carrot soup has onion, olive-oil fried garlic, almond cream and coriander. ~ vegan*

### COURSE 3

#### ENTREE

*Choose one*

*Mole is the jewel of México! It takes time to properly meld the flavors of up to 32 individual ingredients to create a deeply layered sauce.*

#### **Pollo con Mole Poblano**

*Served over tender braised chicken, this will bring back fond memories of true Mexican cooking.*

#### **Spicy Pistachio Mole**

*A unique and inspired Mole that will make you believe in the Mole Gods. Served over earthy Portobello mushrooms. ~ vegan*

### COURSE 4

#### DESSERT

*Choose one*

#### **Traditional Mexican Flan**

*A dessert with a special place in our hearts. It is a favorite tradition in Mexican families - silky smooth, vanilla custard with rich 'caramelo' sauce that brings back sweet memories of home.*

#### **Pastel de Chocolate**

*Ever since Quetzalcóatl gave chocolate to Toltec priests and royalty, we've been obsessed with it. Rich, dark chocolate cake with a pistachio glaze and roasted pistachio nuts. The stuff of legend. ~ vegan*

Not available with any other offers, specials or substitutions.

**Mayahuel.....where beauty, passion and art conspire with food and drink to cast a spell**

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