NOW OPEN SATURDAY FOR LUNCH

LUNCH MENU

Starting at 3 PM

Starters

Chips y Salsa de Molcajete 3 [GF] **Guacamole & Chips** [GF] Small 8.5 Large 11

Totopos con Chile Tortilla chips, salsa de arbol, cotija cheese and cream. 6 [GF]

Small Plates

Chorizo y Queso Oaxaca en Brocheta
Six toasted bruchetas topped with chorizo, pico de gallo, refried black beans and Oaxaca cheese. 11

Dobladitas de Chile Poblano y Queso Oaxaca [GF] [VD]
Corn tortillas filled with Oaxaca cheese, roasted poblano peppers and sautéed onions. 12

Bocaditos de México
Six savory individual bites showcasing the creative and diverse flavors of México. 9
Rajas de Poblano Chile / Requesón / Cochinita / Nopales / Dobladita de Queso Oaxaca y Poblano / Tinga

Brochetas con Rajas de Chile Poblano [VD]
Six toasted brochetas topped with rajas de chile poblano and sour cream. 7.5

Taquitos de Requesón [GF]
Four fresh corn tortillas, fried and stuffed with 'requesón'. 8.5

Eclipse de Sol [VD] [V] [GF]
A beautifully layered starter expressing the colors of México. Sliced beets and orange rings, pickled onions, sprinkled with peanuts and finished off with an oregano vinaigrette. 11

[VD] = VEGETARIAN DISHES [V] VEGAN

Our Private Banquet Room
Seats upto 60 People

COA ROOM

'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.

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

mayahuel 'GODDESS OF TEQUILA'

MEXICAN CUISINE & TEQUILA MUSEUM

Greens

Dios de Maíz [VD] [V] [GF]
Crisp baby spinach, romaine lettuce, sweet corn, black beans, panela cheese, sesame seeds, chile ancho peppers with a lime-cilantro vinaigrette. 9
Add chicken/steak 4 Add shrimp 5

Ensalada de Pozole [GF]
An authentic original from Mexico's world-renowned Acapulco coast. A healthy dish with red romaine lettuce, chicken, hominy, radishes, red onion with an oregano vinaigrette and chili piquin. 11

Ensalada Tropical [VD] [V] [GF]
Spring lettuce mix, mango, jícama, pineapple, topped with dry-roasted almonds and a raspberry vinaigrette. 9 Add chicken/steak 4 Add shrimp 5

Soups & Stews

Crema de Chile Poblano [GF] [OUR SIGNATURE SOUP]
Chile poblano & cilantro give this soup a distinctive, spicy flare. Half 6 Full 9

Pozole Verde con Pollo [GF]
Traditional pre-colonial soup made with a light tomatillo base, pumpkin seeds, hominy in a cilantro broth with shredded chicken breast. Garnished with diced red onions, oregano, lime wedges and served with tostadas. 15

Albóndigas
Delectable Mexican smokey stew in-which meatballs are melded with carrots, celery, Mexican squash, and chipotle peppers. Served with corn tortillas. 12.95

[GF] = GLUTEN FREE

MAYA'S CHEF'S EXPRESS BAR TO·GO

Did you know Maya's Kitchen has a different 'EXPRESS' and 'TO GO' menu?

A casual walk-up chef's 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 Michoácan, 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.

TEQUILAMUSEO.COM

Full catering services available!

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

NOW OPEN SATURDAY FOR LUNCH

LUNCH MENU

mayahuel | MEXICAN CUISINE & TEQUILA MUSEUM

Dishes that Define México

Mole Poblano con Pollo
THE signature dish from Puebla made with 32 ingredients. Served with braised chicken. 16

Chile Relleno de Queso
A roasted poblano pepper stuffed with panela cheese, dipped in an egg batter and fried, topped with a chile tomato sauce. 15

Arrachera a la Tampiqueña
Exquisitely marinated flank steak paired with a chicken enchilada in a green tomatillo salsa and is served with rice. 17

Carne en su Jugo [GF]
Spoons full of strips of skirt steak, whole beans, bacon bits, green tomatillo, sauce with chile ancho, chile puya and casabell peppers. Garnished with onion and radish. 16

Trocitos de Puerco en Salsa Verde
Juicy pork chunks dipped in a delightful green sauce made with tomatillos, cumin, and serrano peppers. Served with red rice and refried pinto beans. 14.95

Coastal Dishes

Camarones Maya a la Diabla [GF]
Fresh shrimp sautéed with peppers & onions and simmered in a spicy sweet red chile sauce. 17.50

Camarones Real Moctezuma [GF]
Fresh shrimp sautéed 'al mojo de ajo', with mushrooms, serrano chile strips, parsley and a splash of tequila. Served with cilantro infused rice. 18.50

Pescado Mayahuel [GF]
From the Imperial Aztec Kitchen to the tables of Mayahuel, this is a delectable culinary creation. A grilled tilapia fillet with a Oaxaca cheese, bathed in a bean sauce with fried corn and cheese. 19

Ceviche Acapulco de Camarón [GF]
Tender shrimp in a tomato and clam broth, lime juice, crisp cucumber, avocado and cilantro. 13

Tacos and Enchiladas

Tacos de Arrachera [GF]
Three large tacos filled with marinated flank steak, topped with poblano chile strips and cream, garnished with fresh cilantro. 14.5

Tacos de Puntas de Pollo [GF]
Three large tacos filled with tender broiled chicken strips. Complimented with sautéed red onions and bell peppers. Served with our special house salsa. 13.5

Tacos de Pescado al Cilantro [GF]
Three grilled fish tacos, tomato, onions and cilantro with chile guajillo salsa. 15

Tacos de Camarón en Chile Ancho [GF]
Three tacos filled with ancho chile marinated shrimp, cabbage, cilantro and finished with a cream sauce. 15

Enchilada Verdes de Pollo [GF]
Three enchiladas stuffed with shredded chicken in a green tomatillo sauce with oregano and parsley. 14.5

Enchiladas de Mole
Three corn tortillas filled with shredded chicken breast and bathed in our delicious poblano mole. Finished with a dash of sesame seeds. 15.5

KID OPTIONS Bean Burrito | Dobladitas con Queso | Rolled Chicken Taquitos 7

TEQUILA MUSEO
mayahuel
"GODDESS OF TEQUILA"

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.

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

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

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