

BOTANAS *snacks for sharing*

- CHIPS & SALSA**\$3.50
basket of crispy yellow corn tortilla chips, house spice, tomato-roasted jalapeño salsa
- GUACAMOLE CLASICO**.....\$12
served with corn tortilla chips, white onion, jalapeno, cilantro, tomato, fresh lime juice, queso cotija, radish
- PULPO A LA BRASA**\$16
Grilled octopus, garbanzo-poblano salad, jicama, pepitas, green onions, mango-vinaigrette, fresh cilantro, lime juice
- QUESO Y CHORIZO FUNDIDO**.....\$12
3 quesos blend, Logan's ground chorizo, avocado-tomatillo salsa, pico de gallo, cilantro, warm tortillas
- NACHOS DE BARBACOA DE CORDERO**.....\$15
braised lamb, tortilla chips, corn, pico de gallo, pickled jalapeños, crema mexicana, cilantro, poblano queso sauce

ANTOJITOS *palate teasers*

- TOSTADA DE ATUN**.....\$15
coriander crusted, seared rare, yellowfin tuna, black bean puree, cabbage slaw, cotija crema, avocado, tajin
- AGUACHILE CEVICHE**.....\$15
gulf white shrimp, bay scallops, fresh lime juice, cilantro, serrano chile, corn, cucumber, avocado, crispy tostadas
- TAQUITOS DORADOS DE POLLO**.....\$13
braised chipotle chicken, wrapped in crispy corn tortillas, tomatillo-avocado salsa, 3 quesos blend, queso cotija, cucumbers, greens
- MEJILLONES CON CHORIZO**.....\$13
mussels, chorizo, tecate, charred tomato-poblano broth, garlic, cilantro, roasted garlic country bread
- EMPANADAS DE PICADILLO DE RES**.....\$13
ground beef, potatoes, tomato, garlic, pasilla chiles, cilantro, cabbage slaw, avocado-tomatillo sauce

PARA ACOMPAÑAR *to accompany*

- YUCA FRITA**.....\$7
fried yucca, house spice, pickled red onions, chipotle aioli
- ARROZ Y FRIJOLE NEGROS CON EPAZOTE**.....\$7
black beans, epazote, queso cotija, green onions
- PLATANITOS MADUROS**.....\$7
fried sweet plantains, salsa chingón, crema, queso cotija, cilantro
- ESQUITES**.....\$7
shucked grilled corn, chipotle, cinnamon, garlic, fresh cilantro, crema cotija, lime

ENSALADAS Y SOPAS *salads/soups*

- ENSALADA CESAR**.....\$9
chopped romaine lettuce, herbed chipotle croutons, queso añejo, roasted corn, shaved radish, cesar dressing
- ENSALADA DE AGUACATE Y PALMITAS**.....\$12
avocado, hearts of palm, ruby red grapefruit, spiced nuts, jicama, radish, scallions, tajin, agave-lime-cilantro dressing
- SOPA DE ELOTE Y POBLANO**.....\$8
cream of corn and poblano chile soup, roasted wild mushrooms, corn, crema cotija, cilantro,

TACOS

3 tacos served with Mexican rice and beans

- TACOS DE PESCADO**.....\$18
Mahi Mahi fish tacos, marinated with coriander, cabbage slaw, avocado, salsa verde, cilantro, lime wedge
- TACOS DE LENGUA**.....\$18
beef tongue tacos, braised 4 hours, habanero-mango salsa, fresh mango, chopped white onion, fresh cilantro
- TACOS DE FALDA DE RES**.....\$18
creekstone beef brisket tacos, braised 4 hours, pico de gallo, tomatillo-avocado salsa, fresh cilantro

PLATOS FUERTES

entrees

- MEXI-BURGUESA**.....\$17
8oz. certified angus beef Patty, dry rubbed, 3 quesos blend, grilled onion, salsa macha, piquillo peppers, chipotle aioli, cilantro, house spiced fries, sesame seed bun
- CARNE ASADA DE ARRACHERRA**.....\$25
8oz grilled skirt steak, sautéed onions-peppers-zucchini, side salad, guajillo chile-cilantro salsa
- PESCADO ZARANDEADO**.....\$29
Roasted whole bronzino, pin bone in, parsley sauce, red chile sauce, side salad with agave-lime-cilantro dressing, avocado, lime
- COSTILLA DE RES EN MOLE**.....\$29
braised beef short rib, wild mushrooms, corn, red rice, huitlacoche salsa, grilled green onions
- PECHUGA DE POLLO HORNEADO**.....\$19
oven roasted chicken breast, sweet potato & nopalito hash, sofrito, charred tomatillo-coriander sauce,

POSTRES *desserts*

- TRES LECHES**.....\$9
Sweet soaked sponge cake, fresh fruit, whipped vanilla meringue, pepitas
- CHURROS CON NUTELLA**.....\$9
Deep fried pastry dough, stuffed with dulce de leche, rolled in cinnamon sugar, vanilla ice cream, Nutella
- FLAN CON CARAMELO**.....\$
coming soon, but not yet
- ARROZ CON LECHE**.....\$
coming soon, but not yet

PARA LOS NIÑOS *kids menu*

- QUESADILLAS**.....\$8
3 quesos blend, side salad or side dish
- NACHOS**.....\$8
crispy corn tortillas, corn, pico de gallo, crema, pickled red onions, queso sauce
- 2 TACOS**.....\$8
Choose 1 taco, side salad or side dish
- MEXI-BURGUESA**.....\$8
3 queso blend, seasoned fries or side dish, sesame seed bun

BEBIDAS

drinks

MARGARITAS

FROZEN MARGARITA 1.....	\$7
FROZEN MARGARITA 2.....	\$7
FROZEN MARGARITA 3.....	\$7
FROZEN MARGARITA 4.....	\$7
FROZEN MARGARITA 5.....	\$7
FROZEN MARGARITA 6.....	\$7

PALOMAS

glass/pitcher

CLASSIC PALOMA.....	\$7/\$18
PALOMA VARIETY 1.....	\$8/\$21
PALOMA VARIETY 2.....	\$8/\$21
PALOMA VARIETY 3.....	\$8/\$21
PALOMA VARIETY 4.....	\$8/\$21
PALOMA VARIETY 5.....	\$8/\$21

MCMX CÓCTELES ARTESANALES

handcrafted cocktails

MAYAHUEL (Signature Cocktail).....	\$14	AMORES PERROS (Life's a Bitch).....	\$12
suscipit etiam nec orci venenatis semper non		suscipit etiam nec orci venenatis semper non	
AMOR A LA MEXICANA.....	\$13	AZTEC PUNCH.....	\$12
suscipit etiam nec orci venenatis semper non		suscipit etiam nec orci venenatis semper non	
QUEEN OF THE SOUTH.....	\$12	EL CHINGON (The Badass).....	\$12
suscipit etiam nec orci venenatis semper non		suscipit etiam nec orci venenatis semper non	

SANGRIAS

glass/pitcher

RED OR WHITE.....	\$7/\$18
Lorem ipsum dolor sit amet, consectetur adipiscing elit. Vivamus gravida orci at enim port laoreet. Fusce sapien eros, mollis eget consectetur ut, rhoncus at tellus. Cras enim orci, lacinia sit amet eros a, auctor dapibus dolor.	

VINO ROJO

glass/bottle

MALBEC.....	\$7/\$18
suscipit etiam nec orci venenatis Semper	
RIOJA.....	\$7/\$18
suscipit etiam nec orci venenatis semper	
TEMPRANILLO.....	\$7/\$18
suscipit etiam nec orci venenatis semper	
MEXI/CALI #1.....	\$7/\$18
suscipit etiam nec orci venenatis Semper	
MEXI/CALI #2.....	\$7/\$18
suscipit etiam nec orci venenatis Semper	
MEXI/CALI #3.....	\$7/\$18
suscipit etiam nec orci venenatis Semper	

ESPUMOSOS Y ROSADOS

glass/bottle

MALBEC.....	\$7/\$18
suscipit etiam nec orci venenatis Semper	
RIOJA.....	\$7/\$18
suscipit etiam nec orci venenatis semper	
TEMPRANILLO.....	\$7/\$18
suscipit etiam nec orci venenatis semper	
MEXI/CALI #1.....	\$7/\$18
suscipit etiam nec orci venenatis Semper	
MEXI/CALI #2.....	\$7/\$18
suscipit etiam nec orci venenatis Semper	
MEXI/CALI #3.....	\$7/\$18
suscipit etiam nec orci venenatis Semper	

VINO BLANCO

glass/bottle

MALBEC.....	\$7/\$18
suscipit etiam nec orci venenatis Semper	
RIOJA.....	\$7/\$18
suscipit etiam nec orci venenatis semper	
TEMPRANILLO.....	\$7/\$18
suscipit etiam nec orci venenatis semper	
MEXI/CALI #1.....	\$7/\$18
suscipit etiam nec orci venenatis Semper	
MEXI/CALI #2.....	\$7/\$18
suscipit etiam nec orci venenatis Semper	
MEXI/CALI #3.....	\$7/\$18
suscipit etiam nec orci venenatis Semper	

TEQUILA

TEQUILA #1.....	\$14
suscipit etiam nec orci venenatis Semper	
TEQUILA #2.....	\$14
suscipit etiam nec orci venenatis Semper	
TEQUILA #3.....	\$14
suscipit etiam nec orci venenatis Semper	
TEQUILA #4.....	\$14
suscipit etiam nec orci venenatis Semper	

MEZCAL

MEXCAL #1.....	\$14
suscipit etiam nec orci venenatis Semper	
MEXCAL #2.....	\$14
suscipit etiam nec orci venenatis Semper	
MEXCAL #3.....	\$14
suscipit etiam nec orci venenatis Semper	
MEXCAL #4.....	\$14
suscipit etiam nec orci venenatis Semper	

CERVEZA EN BOTELLA

TECATE.....	\$6
CORONA.....	\$6
DOS XX.....	\$6
MODELO ESPECIAL.....	\$6
NEGRA MODELO.....	\$6
NOCHE BUENA.....	\$6
SOL.....	\$6
PACIFICO.....	\$6

CERVEZAS EN DRAFT

BEER #1.....	\$6
BEER #2.....	\$6
BEER #3.....	\$6
BEER #4.....	\$5
BEER #5.....	\$7
BEER #6.....	\$7
BEER #7.....	\$6
BEER #8.....	\$6

HOST YOUR PRIVATE EVENT AT MAYAHUEL

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