

Mayahuel

Vegan Chef Challenge 2021

MAY WE SUGGEST:

MAYAHUEL VEGAN EXPERIENCE CHARCUTERIE BOARD \$18

Enjoy a unique Vegan experience with our plant-based Charcuterie board, prepared with fresh, locally harvested produce from Full Belly Farm and River Dog Farms. Lovingly created by our Chefs, this board will take you on an amazing culinary journey.

- ~ Chipotle almond dip with blue corn tostadas
- ~ Mango segment with Chile flakes
- ~ Vegan Bruschetta Rajas with poblano peppers and black bean puree
- ~ Pickled Nantes carrots, Red onions, Jalapeños
- ~ Mini version of spicy Pistachio mole with grilled portobello mushrooms topped w/ micro herbs

PLANT-BASED CHEF CHALLENGE MENU: \$40

AMUSE

MADRE TIERRA

Blue corn tostada, layered with fig jam, portobello mushroom, mole poblano, pickled red onion, Nantes carrots and a bit of jalapeño

COURSE TWO

SPRING CARROT SOUP

Velvety smooth and full of roasted carrot flavor. So rich, you'll never guess it's 100% plant-based

COURSE THREE

HONGADAS

Blue corn tostadas with a silky black bean paste, olive-oil-sautéed mushrooms, cactus, shallots and garlic. Topped with a chipotle salsa and cilantro.

COURSE FOUR

PLANCHA ROASTED POTATO CAKES

Served with Pineapple Salsa, tender roasted Nantes carrots and Summer Squash
The perfect dish to remember Summer

COURSE FIVE

BUÑUELOS

A cinnamon dusted treat featuring crispy tostadas served with fresh summer peaches and figs.
A favorite street dessert in México!

ADD OPTION OF:

BOTTLE OF ROBLEDO CHARDONNAY \$35

BOTTLE OF ROBLEDO CABERNET SAUVIGNON \$40

