

MX

mayahuel

TX

3-COURSE \$55 DINNER MENU

COURSE 1

choice of one

Cantaloupe & Burrata
olive oil, basil, pepita salsa macha

Avocado & Sikil P'aak
avocado and cucumber salad

Chilled Tomato Soup
sourdough croutons, olive oil

COURSE 2

choice of one

Pan-Seared Redfish*
romesco, roasted tomatoes, coconut broth

Bavette Steak*
celery root, mole almendrado

Pibil Pork Tacos
black bean ragout, habanero

DESSERT

choice of one

Mango
passion fruit and tajín

Cacao & Chocolate Duo

Raspberry
vanilla and crispy meringues

we are happy to accommodate vegetarian or vegan requests



Mayahuel and Culinary Khancepts are proud to support Houston Restaurant Weeks. With every dinner menu ordered, we'll donate \$5 to benefit the vital work of the Houston Food Bank - helping fight hunger right here in our community.

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.