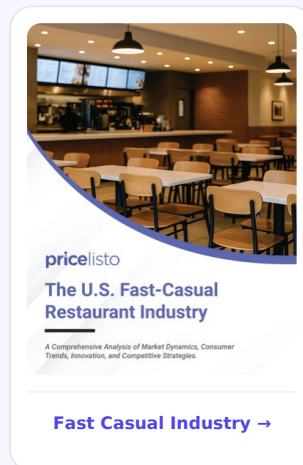




Mayahuel

Menu Prices — August 23, 2026

Restaurant & Food Industry Reports



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Vegan Entrees

ITEM	PRICE
Hongadas Blue corn tostadas with a black bean paste, olive-oil-sautéed mushrooms, cactus, chalets, and garlic. Topped with chipot...	\$14.00
Huitlacoche Enchiladas Mushrooms, black beans, and corn in a flavorful huitlacoche sauce wrapped in blue corn tortillas.	\$16.00
Pistachio Spicy Mole Sauce Portabella mushrooms sautéed in a pistachio mole sauce with a fresh serrano pepper spice. Enjoy this with vegan white ri...	\$16.50
Vegan Mole Poblano The signature dish of México vegan style with plantains and all the mole ingredients.	\$17.00
Enchiladas Zapotecas Freshness and guacamole are the stars in this dish. Black corn tortillas filled with cold, fresh guacamole, nopales (cac...	\$16.50

Kids

ITEM	PRICE
Bean Burrito	\$10.00
Cheese Quesadilla	\$10.00
Rolled Chicken Taquitos	\$10.00

Dishes that Define Mexico

ITEM	PRICE
Mole Poblano con Pollo A signature dish from Puebla made with 32 ingredients. Served with braised chicken and tortillas on the side.	\$18.25
Pipian con Pollo A signature dish from Puebla made from the roasted pumpkin seed. Served with braised chicken and tortillas on the side.	\$18.25
Chile Relleno de Queso Roasted poblano pepper stuffed with queso fresco dipped in an egg batter and fried. Topped with a chile tomato sauce.	\$17.25
Arrachera Mexicana con Enchilada Marinated flank steak paired with a chicken enchilada in green tomatillo salsa and side of rajas de chile poblano. Serve...	\$18.99
Carne con Chile Stew A stew is full of skirt steak, whole beans, bacon bits, green tomatillo, a broth made from chile ancho, and cascabel pep...	\$16.75
Carne de Puerco en Salsa Verde Juicy pork chunks dipped in a delightful green sauce made with tomatillos, cumin, and serrano peppers. Served with white...	\$17.95
Adobo de Res Slow-cooked beef in adobo tres chiles sauce. Served with avocado, fresh red onions, and white rice with corn or flour to...	\$18.25
Carnitas de Atacheo de Regalado Michoacán Braised and simmered tender pork carnitas. Served with charro beans, fresh handmade tortillas, pico de gallo, salsa de c...	\$17.25

Vegan Appetizers

ITEM	PRICE
Tacos Dorados de Papa Four crispy corn tortillas filled with smashed seasoned potatoes. Topped with lettuce and fresh salsa.	\$9.00
Spiced Vegan Lentil Soup Simple yet delicious black bean lentil soup that is considered a superfood and very high in protein.	\$5.00

Small Plates

ITEM	PRICE
Brochetas de Chorizo y Queso Six toasted and buttered bread bites. Topped with chorizo, pico de gallo, refried black beans, and Oaxaca cheese.	\$11.75
Dobladitas de Chile Poblano Blue corn tortillas filled with melted cheese, roasted poblano peppers, and sauteed onions. Topped with pickled red onio...	\$11.75
Bocaditos de México Six savory individual bites showcasing the creative and diverse flavors of Mexico.	\$12.75
Brochetas con Rajas de Chile Poblano Six toasted and buttered brochettes, black beans, rajas de chile poblano, and sour cream.	\$8.50
Taquitos de Queson 4 fresh corn tortillas, fried and stuffed with queson (like ricotta cheese). Topped with lettuce, queso fresco, and pi...	\$10.75

Tacos, Tostadas Y Enchiladas

ITEM	PRICE
Tacos Poblanos de Arrachera Three large tacos on blue corn tortillas filled with marinated flank steak, roasted poblano peppers, and onions. Garnish...	\$16.25
Tacos de Pollo Three large tacos filled with tender broiled chicken strips. Complemented with sautéed red onions and bell peppers. Serv...	\$16.25
Grilled Fish Tostadas Mango, pineapple, marinated red onions, cilantro, lemon, and pineapple salsa.	\$17.25
Grilled Fish Tacos Served with grilled tomatoes, onions, cilantro, and chile guajillo salsa.	\$17.25
Tacos de Camarón Al Chipotle Three shrimp chipotle spicy tacos, bacon bits, cabbage, carrot carvings, cilantro, and chipotle aioli sauce.	\$17.25
Enchilada Verdes Three enchiladas stuffed with a marinated shredded chicken, grilled onions, and roasted poblano peppers.	\$16.25
Enchiladas de Mole Three enchiladas stuffed with a marinated shredded chicken, grilled onions, and roasted poblano peppers.	\$17.25
Enjococadas Michoacanas An experience from the state of michoacán. Blue corn tortillas filled with epazote herb request, (like ricotta). Topped...	\$16.50

Vegan Starters

ITEM	PRICE
Sikil P'ak A favorite from Yucatan. Thick, rich dip made with roasted pumpkin seeds and seasonings.	\$7.00
Chipotle Almond Dip A creamy almond dip with smoky chipotle chile.	\$7.00

Coastal Dishes

ITEM	PRICE
Ceviche Acapulco de Camaron Shrimp cooked in lime juice, cucumber, avocado, and cilantro. Served with tostadas.	\$16.75
Pescado Oaxaqueño A grilled tilapia fillet bathed in Oaxacan cheese and bean sauce with fried corn strips and queso fresco all on a grille...	\$18.25

ITEM	PRICE
Camarones Mochtezuma Al Tequila Sautéed shrimp al mojo de Ajo with mushrooms, serrano chile strips, parsley, and a splash of tequila. Served with cilant...	\$19.25
Soups and Stews	
Crema de Chile Poblano (Half) Chile poblano and cilantro give this soup a distinctive spicy flare.	\$6.50
Crema de Chile Poblano (Full) Chile poblano and cilantro give this soup a distinctive spicy flare.	\$10.00
Sopa de Zanahoria (Half) Rich and creamy with amazing roast carrot flavor. This soup will make you wish you had a never-ending bowl.	\$6.50
Sopa de Zanahoria (Full) Rich and creamy with amazing roast carrot flavor. This soup will make you wish you had a never-ending bowl.	\$10.00
Pozole Verde con Pollo Traditional pre-colonial soup made with a lite tomatillo base, hominy in a cilantro broth with shredded chicken breast....	\$16.25
Albondigas Delectable Mexican smokey stew in which meatballs are melded with carrots, celery, Mexican squash, and chipotle peppers....	\$15.25
Salads	
Dios de Maíz Salad Crisp baby spinach, romaine lettuce, sweet corn, black beans, queso fresco, sesame seeds, and dried chile ancho peppers...	\$9.99
Ensalada de Pozole An authentic original recipe from Mexico's world-renowned Acapulco coast. A hearty salad with chicken, hominy, lettuce,...	\$14.95
Ensalada Tropical Spring lettuce mix, mango, jícama, and pineapple. Topped with dry-roasted almonds and a raspberry vinaigrette.	\$9.99
Starters	
Guacamole (Small) Topped with queso fresco and cilantro.	\$9.99
Guacamole (Large) Topped with queso fresco and cilantro.	\$12.99
Totopos con Chile Lunch Tortilla chips, chile guajillo, queso fresco, and crema.	\$10.75