
TACOS . . . \$5.49

**Served on organic, yellow corn tortillas*

TURN ANY TACO INTO A BURRITO OR BOWL . . . \$15.36

Includes garlic & onion quinoa, Yucatecan black beans, and crunchy cabbage

EL YUCATECO **NF SF GF**

Our house-made, achiote roasted, Trumpet Royale Mushroom pibil garnished with pickled, habanero onions and freshly, sliced avocado

LONGANIZA CON PAPA **NF SF**

Scratch-made "longaniza" (Yucatecan sausage) scrambled in a plant-based egg and our seasoned fried potatoes on a bed of crunchy cabbage. Garnished with our creamy guacamole and a drizzle of our spicy habanero salsa

NO STAS COCHINITA **NF SF GF**

Tangy & sweet, slow-cooked, Yucatecan-style, organic jackfruit, crunchy corn fresh, off the cob, and whole, homemade black beans

TACO BANH MI? **NF**

Marinated and grilled tofu, pickled carrot and daikon radish, fresh cucumber, our house spicy mayo, garnished with thinly sliced jalapeños, and cilantro on a flour tortilla

**Make it gluten-free and sub for a corn tortilla*

TORTAS . . . \$15.36

LONGANIZA **NF SF**

Whole grilled longaniza (Yucatecan sausage), cabbage, black bean puree, cucumber and tomatoes tossed in lime juice and chili, fresh avocado, cilantro, and house pickled jalapeños

ENSALADA RUSA **NF**

Our Yucatecan "chicken" salad stuffed with achiote roasted Trumpet Royale mushroom stalks, house pickled jalapeños and habanero onions, peas, carrots, potatoes, celery and freshly, sliced avocado

NO STAS COCHINITA **NF SF**

Organic, jackfruit cochinita pibil, black bean puree, fresh guacamole, crunchy cabbage, and garnished with our pickled, habanero onions

EI YUCATECO **NF**

Our house, achiote roasted, mushroom pibil garnished with freshly, sliced avocado, pickled habanero onion, black bean puree, cabbage, vegan mayo, mustard, and vegan cheese

TAMALES . . . \$5.49

JACKFRUIT COCHINITA **NF SF GF**

Hand-made tamale, cooked in banana leaves, and stuffed with our homemade jackfruit pibil and ko'ol sauce. Served on our house pickled cabbaged and garnished with our Yucatecan chiltomate sauce and avocado.

MUSHROOM PIBIL **NF SF GF**

Hand-made tamale, cooked in banana leaves, and stuffed with our house Trumpet Mushroom pibil and ko'ol sauce. Served with our homemade, Yucatecan chiltomate sauce and pickled habanero onions

A TASTE OF YUCATÁN SAMPLER . . . \$15.36

Includes: (1) Longaniza con Papa taco, (1) No Stas Cochinita tamale, and (1) Panucho

WE KINDLY ASK FOR NO MODIFICATIONS

NF = NUT-FREE

SF = SOY-FREE

GF = GLUTEN-FREE

YUCATECAN SPECIALTIES

PANUCHO ... 5.49 NF SF GF

Handmade tortillas filled with our house black bean puree and garnished with freshly, cut cabbage, achiote roasted trumpet mushrooms, tomatoes, pickled habanero onions, and sliced avocado

KIBIS ... 6.75 NF SF

Lightly fried, Yucatecan, croquettes served with a side of our Yucatecan black bean puree, guacamole, and our famous pickled onions

**Two (2) per order*

**Stuffed with "ground beef" +\$2.00; Stuffed with "ground fish"*

POLCAN ... 5.49 NF SF GF

A Yucatecan fritter filled with white beans, ground pumpkin seeds, chives, and epazote. Served with a cabbage slaw, pickled habanero onions, and our chiltomate sauce

ENSALADA RUSA TOSTADA ... 5.49 NF GF

Our Yucatecan "chicken" salad made with achiote roasted Trumpet Royale Mushroom stalks, house pickled jalapeños and onions, peas, carrots, potatoes, and freshly sliced avocado on a house fried tostada

GUACAMOLE or SIKIL PAK (MAYAN HUMMUS) & CHIPS ... 6.75 NF SF GF

Guacamole: Hass avocado, fresh serrano, garlic and a dash of lime

Sikil Pak: Roasted pumpkin seeds, roasted tomatoes, roasted onions, and habaneros

**Four ounce container*

ESQUITES ... 5.49 NF GF

Crunchy corn off the cob, grilled to order, enveloped with our house vegan spicy mayo, vegan parmesan, and topped with our house spices

A MASH MADE IN HEAVEN ... 6.75 NF SF GF

Mashed potatoes, onions, and tomatoes deep fried in a corn tortilla, and garnished with our sliced pickled habanero onion. Served with a side of our homemade, Yucatecan-style, black bean puree and a dallop of our creamy, house guacamole

**Two (2) per order*

**Double the order for +\$2.00; Triple the order for +\$4.00*

CODZITOS ... 5.49 NF SF GF

A Yucatecan favorite. Fried tortillas served with our house chiltomate sauce and sprinkled with Follow Your Heart™ parmesan

**Five (5) per order*



SMOOTHIES . . . \$9.25

GIMME' A BOOST

Organic bananas, blueberries, peanut butter, dates, oat milk

CHOVOHOLIC

Organic bananas, cocoa sauce, avocado, oat milk

MANGO JULIUS

Organic bananas, mangos, dates, orange juice, coconut, oat milk

AGUA FRESCAS . . . \$5.49

SEASONAL & MADE FROM SCRATCH

CAFÉ . . . \$6.50

ORGANIC ESPRESSO COLD BREW

Organic cold brew, oat milk, simple syrup

ORGANIC MOCHA COLD BREW

Organic cold brew, oat milk, house cocoa sauce
+\$1.00

NON-ALCOHOLIC BEER . . . \$6.50

ATHLETIC BREWING CO. | RUN WILD IPA

A hoppy balance to the specialty malt body

ATHLETIC BREWING CO. | UPSIDE DAWN GOLDEN ALE

Refreshing, clean, balanced, and light-bodied with subtle
aromas and floral and earthy notes

SODA FOUNTAIN DRINKS . . . \$2.95

DESSERTS . . . \$5.49

CREMA DE COCO **NF SF GF**

Seasonal fruit custard with a coconut
cream base and adorned with fresh fruit

PASTELITOS **NF SF**

Empanadas brimming with sweet potatoes, hand
cut coconut, and garnished with powdered sugar



@MIHIJODESUMADRE