

SUMOMAYA

DESSERTS

TRES LECHES CAKE | 14

*sweet milk, mango-yuzu cremeux
+ meringue*

MEZCAL CREMOSO | 14 GF

*dark chocolate ganache, mango-
yuzu cremeux + horchata ice cream*

STICKY CAKE | 14

*chocolate date cake, bourbon-butter
toffee sauce + Mayan chocolate*

BREAD PUDDING | 15

*cinnamon, banana, chocolate,
horchata ice cream + almond
coconut cream*

ICE CREAM OF THE MOMENT | 7

*aji limo, ginger, lime, sweet chili
sauce & jalapeño ranch*

COFFEE

REGULAR COFFEE | 5

Executive Chef — Lorenzo Lopez / General Manager — Paul Gerhard

GF | Gluten-Free **GFO** | Gluten-Free Upon Request

VGN | Vegan **V** | Vegetarian

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 2.5% tax inclusive Prop 206 fee will be applied to all food & beverage purchases.