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

Horchata Ice cream

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.