

We are offering our Vegan Chef Challenge Menu at Maize at the Station during regular business hours.

Tacos de Jamaica (Hibiscus Flower Tacos) • \$12

Three blue corn organic tortillas topped with Hibiscus flower, lettuce, red onion and radish. Served with Morita Sauce.

Gorditas de Nopales (Cactus Gorditas) • \$12

White corn pockets filled with beans, sauteed cactus onion and cilantro and serve with avocado salsa.

Maize Tacos Dinner • \$15

Three organic white tortillas topped with our always available Flor (Zucchini Blossoms) Hongos (Mushrooms) and Huitlacoche (Corn Mushroom) onion and cilantro and served with rice and beans.



Go. Eat. Vote. | April 1-30

veganchefchallenge.org/ Champaign

