



# *A Chef in Sayulita*



2021 SEASON

# BRUNCH MENU

@ACHEFINSAYULITA - @SAYULITAFoodGARDEN



SAVORY

MORNING AFTER GRINGAS:

2 QUEDADILLAS WITH FLOUR TORTILLAS, FILLED WITH PASTOR MEAT. TOPPED WITH ONION AND CILANTRO. SERVED WITH GRILLED PINEAPPLE

BURRITO SUIZO:

2 BIG CHICKEN OR CHEESE BURRITOS, TOPPED WITH CREAMY GREEN SAUCE, MELTED CHEESE AND PURPLE ONION. SERVED WITH REFRIED BEANS.

BENITO EGGS (MEXICAN BENEDDICT EGGS):

2 MEXICAN SOURDOUGH TOAST, TOPPED WITH MASHED AVOCADO, CHORIZO, FRIED EGG AND CHIPOTLE DRESSING. SERVED WITH BEANS

HUEVO RANCHERO BOWL:

BLACK BEANS BOWL, PLATED WITH FRIED EGGS, AVOCADO SLICES, PICO DE GALLO AND GRILLED POTATOES. SERVED WITH RED SALSA OR CHIPOTLE CREAM

MEXICAN SANDWICH:

MEXICAN SOURDOUGH BREAD, MASHED AVOCADO, BACON SLICES, FRIED EGG, CUCUMBER SLICES, TOMATO SLICES AND AVOCADO SALSA. SERVED WITH GRILLED VEGGIES AND MORITA HONEY (SWEET AND SPICY)





SWEET

STRAWBERRY STUFFED FRENCH TOAST:  
MEXICAN SOURDOUGH FRENCH TOAST SANDWICH  
STUFFED WITH STRAWBERRY SALSA AND CREAM  
CHEESE FILLING. SERVED WITH TROPICAL SWEET  
SALSA.

MANGO CHEESECAKE PARFAIT:  
HOMEMADE GRANOLA, CHEESECAKE FILLING, GREEK  
YOGURTH AND HOMEMADE MANGO SALSA,  
ACAI PANCAKES: 3 TICK Acai PANCAKES, SERVED  
WITH BANANA SLICES AND RAW HONEY. GLUTEN  
FREE OPTION

RED VELVET CHIMICHANGAS:  
RED VELVET TORTILLAS, FILLED WITH CREAM  
CHEESE, TOPPED WITH HOMEMADE STRAWBERRY  
CARAMEL SALSA AND YOGURT DOTS

GORDITAS DE NATA:  
3 GORDITAS (THICK SWEET TORTILLAS) SERVED WITH  
DULCE DE LECHE