



# *A Chef in Sayulita*



WINTER SEASON

# DINNER MENU

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN



## APPETIZERS

TROPICAL GUACAMOLE: AVOCADO, MANGO OR PINEAPPLE, TOMATO, CUCUMBER, ONION, CILANTRO. SERVED WITH RED SALSA AND CHIPS

TRADITIONAL GUAC´N CHIPS: AVOCADO, TOMATO, CUCUMBER, CILANTRO, LEMON JUICE, ONION AND SERRANO CHILI (OPTIONAL), SERVED WITH RED SALSA AND CHIPS. MOST REQUESTED DISH.

TRADITIONAL CEVICHE: FISH CATCH OF THE DAY. WITH TOMATO, CUCUMBER, ONION AND SERRANO CHILI (OPTIONAL). SERVED WITH TOSTADAS AND TRADITIONAL CEVICHE SALSA.

STREET CORN DIP: MEXICAN STREET CORN DIP IS A MIX FROM CORN, MAYO, CREAM, CHEESE. SERVED HOT AND WITH CORN CHIPS

MEAT FAJITAS QUESADILLAS: TRADITIONAL FLOUR QUESADILLAS FILLED WITH BEEF OR CHICKEN FAJITAS. SERVED WITH RED SAUCE.

CHICKEN CHIPOTLE TACOS: DEEP-FRIED. CORN TORTILLA TAQUITOS FILLED WITH CHICKEN CHIPOTLE STEW. SIDED WITH CHIPOTLE-CREAM SALSA.



## SALADS

A FRESH BEGINNING FOR A VERY MEXICAN STORY... ALL SALADS INCLUDES ONE HOMEMADE DRESSING.

TEXMEX SALAD: AVOCADO, BLACK BEANS, TOMATO, CILANTRO, CORN, ONION AND LETTUCE

FRESH SALAD: WATERMELON, FRESH CHEESE, MINT LEAVES, BASIL LEAVES AND CUCUMBER

PURPLE SALAD: BEETS, PARSLEY AND PANELA CHEESE.

NOPAL SALAD: GRILLED NOPAL CACTUS, TOMATO, PURPLE ONION, CUCUMBER AND MANGO.

SALPICON SALAD: TRADITIONAL MEXICAN RECIPE. ASADA, TOMATO, PURPLE ONION, GREEN CHILI (OPTIONAL), GRILLED TOMATILLO, AVOCADO AND LETTUCE

SAYULITA FOOD GARDEN SALAD: THIS SALAD INCLUDES A MIX OF WHATEVER GETS HARVESTED THAT DAY. TRUST US! WONT BE DISSAPOINTED!





MAIN

CATCH OF THE DAY: PAN SEARED CATCH OF THE DAY. PLATED WITH VEGETABLES AND GREEN SALAD

MEXICAN CARNE ASADA: TRADITIONAL RECIPE. GRILLED BEEF STEAK, PLATED WITH GRILLED POTATO

TROPICAL FISH: FRESH CATCH OF THE DAY, PLATED WITH MANGO- PICO DE GALLO SALSA AND RICE


CAMARONES A LA DIABLA: TRADITIONAL RECIPE. SHRIMPS MARINATED IN CHIPOTLE SAUCE. PLATED WITH GREEN SALAD AND RICE.

RAJAS CON QUESO: ROASTED POLANO PEPPER STEWED IN CREAM AND CHEESE. PLATED WITH GARLIC RICE

GREEN BUTTER SHRIMP: GRILLED SHRIMP, MARINATED IN A GREEN SPICE BUTTER. PLATED WITH WHITE RICE.

GRINGAS: 3 FLOUR QUESADILLAS FILLED WITH PASTOR MEAT (PORK OR BEEF). SERVED WITH GRILLED PINNEAPPLE AND AVOCADO GREEN SALSA





DESSERT

BUÑUELOS: TRADITIONAL RECIPE. MEXICAN SWEET CHIPS PLATED WITH ICECREAM

KEY LIME PAY: FAMILY RECIPE. THIS IS A VARIANT FROM THE TRADITIONAL RECIPE

HOMEMADE APPLE PIE CHIMICHANGAS: HOME MADE APPLE PIE MIX. PLATED WITH SALTED CARAMEL OR DULCE DE LECHE DRESSING.

CHURRO BITES: TRADITIONAL RECIPE IN FINGER SIZE. TOPPED WITH DULCE DE LECHE

BIRTHDAY CAKE: NO NEED TO ADD YEARS TO YOUR LIFE TO HAVE A BDAY CAKE SLICE

VEGAN RICE PUDDING: TRADITIONAL RECIPE JUST GOT VEGAN

COCONUT ICECREAM: NOTHING SAYS VACATIONS LIKE THIS DESSERT