

BREAKFAST

8:00 am – 12:00 pm

\$150

Fruit Bowl

A selection of 2 seasonal fruits with:

- Honey jelly
- Cereal (granola or flakes)
- Yogurt or milk

To drink:

- Coffee or tea, and juice of the day

Main course options

Eggs

Scrambled, fried or omelette, with two different ingredients **chosen by our chef.**

Sweet Options

- Pancakes
- Bola dulce
- Sweet Molletes
- French toasts

Mexican Specialty of the day*

- House Enfrijoladas
- Red Chilaquiles
- Green Chilaquiles
- Combined Chilaquiles
- Red Entomatadas
- Green Entomatadas
- Salty Molletes
- White empipianadas
- Swiss enchiladas

**Ask our waiters what are the options for the day.*

See our glossary in the last page.



= Vegetarian



= Peanut allergen

ENTRIES TO SHARE

Fish Tempura Tacos – \$130

Homemade fish tempura with red onion, chipotle mayo and Mexican picadillo salad (tomato, onion and cilantro).



Pork Confit Tacos – \$130

Marinated pork confit with ponzu sauce (citric sauce). Served with onion, cilantro and lime.

Al Pastor Tacos – \$130

Classic Al pastor tacos, Paraíso style. Served with pineapple, onion, cilantro and lime.



Pumpkin Seed Stew Tacos – \$120

Mexican-style pumpkin seed stew with red salsa. Served with avocado, onion and cilantro. *The peanut allergen can be removed.*



Mushroom Tinga Tacos – \$120

Mushroom tinga served with avocado, onion and cilantro.



**All of our taco orders come with 3 pieces.*

Homemade Fish Tacos – \$130

Mexican-style fish with al pastor seasoning.
Browned with macha chili and served with
onion, cilantro and lime.

Fish Chicharrón – \$170

Crunchy fried white fish, a typical dish of the
Nayarit region. We serve it with guacamole and
the house pico de gallo sauce: *watermelon,
onion, cilantro and lime juice.*

Tejuino Aguachile with Baked Toasts – \$190

Corn toasts with traditional aguachile sauce (*green
tomato, cucumber, serrano chili, onion and cilantro*)
served with worcestershire sauce, tejuino,
aguacate, onion and cucumber.

Fish/shrimp/mixed

Mooshrooms – \$150

Melted Cheese Molcajete – \$170

Mix of mexican cheeses (*adobera y Oaxaca*) with
a side of tortillas.

Cheese only/with mooshrooms

With chorizo – \$180

**All our toast options come with 3 pieces.*

**You can pick the spiciness of your aguachile: mild, medium and very spicy.*

SALADS

Paraíso Salad – \$130

Mixed greens, ponzu sauce (citrus sauce), avocado, pineapple, cucumber, onion and cherry tomatoes.

Milpa Salad – \$130

Mixed greens, cooked corn kernels, broiled tomato slices and pumpkin, green
tomato, confit *nopal* and pumpkin seeds.



MAIN COURSE

Choose one from our 4 sides:

- Black beans.
- Avocado or guacamole.
- French fries.
- Mexican vegetables (spring onion, nopal and serrano chili).

Fish of the Day – \$220

Coconut and pineapple mole (*tasty sauce made from diverse spices and nuts*) with seasonal, local fish, served with grilled coconut and pineapple.

The peanut allergen cannot be removed.

Pork Confit – \$180

Juicy seasoned confit pork, cooked in low heat. Served with cilantro, onion and ponzu sauce (citrus sauce).

Rib Eye – \$290

Pan-seared steak, served with the side of your choice. *Recommended medium rare.*

Paraíso-Style Chicken Breast – \$180

Chicken breast with creamy sauce made from mayonnaise, chipotle, cilantro, spring onion, worcestershire sauce and huichol sauce (*aromatic sauce with spices and pineapple vinegar*).

Tejuino Aguachile Paraíso Style – \$190

Traditional aguachile sauce (*green tomatoes, cucumber, serrano chili, onion and cilantro*), with worcestershire sauce and tejuino*. Served with avocado, onions and cucumber.

onion and cucumber.

Fish / shrimp / mixed

Mushrooms – \$180

Viajero Burger – \$180

Mix of ground beef with the house seasoning (*carrot and coriander*), chipotle mayo, guacamole, mix of mexican cheeses and jalapeño chili jelly, placed on local artisanal bread. With a side of french fries.

Pomodoro Pasta – \$140

Spaghetti with our pomodoro sauce made from tomatoes, bell peppers, onions and carrots. With a touch of basil oil and shredded *Cotija* cheese.

Mexican Cheese Pasta – \$140

Spaghetti with our mix of Mexican cheeses: *adobera, Cotija and Oaxaca*.

DESSERTS

Cantarito Frozen – \$90

The traditional Cantarito, made dessert. Refreshing orange jelly, fruit wedges marinated in syrup with tequila, frozen orange juice and grapefruit soda.

Cantarito: traditional drink of grapefruit juice, citrus juices, and tequila.

Sayulita Sunset – \$90

Layered dessert with greek yogurt, local fruits purée and crushed cookies.

Chocolate Paradise – \$90

Layered dessert with white chocolate mousse, strawberry jelly, dark chocolate mousse with liqueur, macerated fruits and crushed cookies.





BAR



With this symbol you will recognize those liquors handcrafted in the region and that we select especially for you.

Whiskey

| | |
|---|----------------|
| ◆ Origen 35 - shot \$160 | \$1.900 |
| W. Glenfiddich 12 - shot \$160 | \$1.900 |
| Johnnie Walker Black label - shot \$130 | \$1.500 |
| Johnnie Walker Red label - shot \$80 | \$650 |
| Jack Daniel's - shot \$80 | \$800 |
| Baileys - glass | \$100 |

Gin

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| ◆ Jabalí - shot \$90 | \$1.100 |
| Tanqueray 750 - shot \$90 | \$900 |
| Bombay sapphire - shot \$90 | \$900 |

Vodka

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| ◆ Pepito - shot \$65 | \$800 |
| Grey Goose - shot \$130 | \$1.200 |

Rum

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| Bacardí Añejo - shot \$70 | \$330 |
| Prohibido - shot \$75 | \$530 |
| Bacardi CB - shot \$65 | \$330 |

Tequila

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|--------------------------------------|----------------|
| ◆ Cascahuin plata - shot \$150 | \$1.700 |
| ◆ Cascahuin extra añejo - shot \$260 | \$3.200 |
| ◆ Cascahuin tahona - shot \$170 | \$2.100 |
| Patron Silver - shot \$120 | \$1.200 |
| Don Julio Reposado - shot \$100 | \$1.100 |
| Cuervo 1800 añejo - shot \$150 | \$1.100 |
| Maestro dobel Diamante - shot \$150 | \$1.200 |

Mezcal

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|---------------------------------------|----------------|
| ◆ 100 vidas - shot \$200 | \$2.300 |
| ◆ Espina Negra Tepeztate - shot \$230 | \$2.500 |
| ◆ Espina negra tobalà - shot \$230 | \$2.300 |
| Mil diablos - shot \$80 | \$800 |
| Apaluz Joven | \$900 |

Sotol

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|---|----------------|
| ◆ Onó - shot \$120 | \$1.400 |
| ◆ Flor del desierto Veneno - shot \$230 | \$2.700 |

Raicilla

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| ◆ La estancia - shot \$140 | \$1.700 |
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Aguardiente

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| ◆ Brazo Fuerte - shot \$70 | \$850 |
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Jägermeister

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| Jägermeister - shot \$90 | \$800 |
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Fernet

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| Fernet Branca - glass | \$90 |
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Wine

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| White wine - glass \$110 | \$500 |
| Red wine - glass \$110 | \$500 |
| Rosé - glass \$100 | \$300 |

BEERS

Local

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|-----------------|-------------|
| Pacífico Clara | \$30 |
| Modelo Negra | \$40 |
| Modelo especial | \$40 |
| Corona | \$30 |
| Victoria | \$30 |

Craft beer

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| Brewdog punk Ipa | \$130 |
| Cherry Kriek | \$130 |
| Fortuna pale ale | \$75 |
| Fortuna Stout | \$75 |
| Neippólitta | \$80 |





COCKTAILS FROM PARADISE

When we created Casa Paraíso we wanted to honor the diversity of Sayulita and the Mexican Pacific coast. Here you will find a menu of experiences that gathers local spirits and the best ingredients this tropical weather gives us.

*This is a journey around Mexico and the world through our drinks.
Trust us and let yourself be taken to paradise.*

Frida – \$160

Local Gin, Mexican strawberries and Brazilian spices give life to a refreshing cocktail, perfect for this tropical weather.

Whitexican – \$170

A huevo paps! An american cocktail with mexican spirit. Mezcal, lime juice, egg whites and agave syrup.

Cascabel – \$200

High grade short drink, made from sotol with rattelsnake's poison, smoked and elegant.

Iguana – \$160

Exotic mix of avocado, mezcal and damiana's liqueur to freshen up your body and relax your mind.

Brumble – \$160

Berries and gin. Delicious.

Burro – \$160

Moscow Mule with mezcal, ginger and lots of love.

Mexicano – \$160

Refreshing regional tejuino with a (big) touch of sotol.

Viajero – \$160

Our house special. Gin, passion fruit syrup and rosemary.

Paleta – \$140

Spicy and Fresh. Welcome to Mexico! Corn Vodka, cucumber and chili.

Lancha

National \$120 – Handcrafted \$190

You will love it! A mix of national or craft beer with a shot of mezcal with hibiscus and ancho chili.

Latino – \$170

A touch of rumba, fiesta and rhythm of local corn whiskey, passion fruit and cocoa powder.

Oaxacan – \$170

A variation of the classic Manhattan with flavours from Oaxaca: local corn whiskey, vermouth and Mexican bitters.

Cantarito – 150

For broken hearts and thirsty mouths. Tequila, lime, grapefruit and orange.

Cantarito: Traditional drink of grapefruit juice, citrus juices, and tequila.



CLASSIC COCKTAILS

Margarita
\$120

Aperol
\$160

Mojito
\$120

Piña Colada
\$140

Negroni
\$110

Moscow Mule
\$140

Long Island
\$120

Mimosa
\$100

Ginger Beer
\$60

COLD DRINKS

Natural Water
\$25

Sparkling Water
\$30

Coke
\$30

Lemonade
\$45

Orange Juice
\$45

Cold Brew
\$60

Carajillo
\$100

Cold Brew Horchata
\$60

Red Bull
\$70

Coconut Water
\$80

Mango Smoothie
\$80

Berries Smoothie
\$80

HOT DRINKS

Cappuccino
\$50

Double Espresso
\$40

Latte
\$60

Hot tea
\$30

Espresso
\$30

Macchiato
\$50

American French Press
\$35

V60
\$50





GLOSSARY

Our guide to understand traditional Mexican preparations.

Breakfast

Entomatadas

Corn tortilla with green salsa, sour cream, onion and cheese. Can come with red or green salsa.

Chilaquiles

Corn tortilla chips with sour cream, onion and cheese that can come with green, red or combined salsa.

White Empipianadas

Corn tortillas with sour cream salsa, onion and Cotija cheese.

Molletes

Sweet: Traditional Mexican bread, butter and powdered sugar.
Salty: Traditional Mexican bread with black beans and cheese.

House Enfrijoladas

Corn tortilla with black beans, onion and cheese.

Swiss Enchiladas

Fried corn tortilla with green chile sauce, onion and cheese.

Salty

Nopal

Edible cactus that grows in dry areas and is used in multiple culinary preparations. It is an important part of the cuisine in some Mexican regions.

Tinga

Is a typical mexican preparation, made with a sauce made from tomatoes, onions, garlic, chili, chipotle and achiote powder.

Beverage

Sotol

It is considered northern Mexico's spirit, artisanally crafted by regional workers throughout generations. It's made from "sereque" which is like a cactus or succulent in the desert.

Tejuino

Is a traditional beverage from western Mexico made from the fermentation of corn, unrefined sugar and water.

