

# La Rústica -Sayulita-

**D I N N E R** From 5 pm until 11 pm

## **S T A R T E R S**

<b>Hummus</b> , hummus with onion, pita bread and kalamata olives, 300g	\$140
<b>Palomitas de Camarón</b> , Deep fried shrimp, parmesan, arugula, habanero aioli. 179g	\$220
<b>Calamari</b> , Deep fried calamari, parmesan, arugula, arrabiata sauce. 320g	\$220
<b>Mussels</b> , Fresh mussels, celery, leek, cream, parmesan. 520g	\$220
<b>Tuna tartar</b> , ponzu, red aguachile sauce, avocado, peanut, onion, cucumber, serrano chilli	\$250
<b>Roasted artichoke</b> , Artichoke, gorgonzola dressing, truffle oil. 250g [A Las Brasas, Jospes Grill]	\$250
<b>Burrata pizza</b> , burrata cheese, bread with garlic, tomato confit, arugula	\$230
<b>Oysters (6 pieces)</b> , Fresh - \$280 <b>Rockefeller</b> - \$300	

## **S A L A D S**

<b>Bonita</b> , Roasted beets, arugula, goat cheese, pecan, cherry tomato, balsamic dressing. 260g	\$150
<b>Caesar Salad</b> , Roasted heart of romaine lettuce accompanied by Caesar dressing, Parmesan & lemon [A Las Brasas, Jospes Grill] 180g	\$180
<b>La Guapa</b> , Spinach, avocado, balsamic dressing, almonds, orange, onion, cranberry. 230g	\$160
<b>Wine &amp; Cheese</b> , Spinach, lettuce, balsamic dressing, grape, goat cheese, pecan. 230g.	\$155
<b>Burrata Salad</b> , Burrata cheese, cherry tomato confit, balsamic reduction, sourdough bread. 300g	\$200

**Add to any salad. Chicken** 120g, \$80 | **Shrimp** 120g, \$80 | **Tuna** 190g, \$190

## **B O W L S**

<b>Green Bowl</b> , quinoa, hummus, edamame, avocado, broccoli, spinach, radish, one egg. 360g	\$130
<b>Sunset Bowl</b> , basmati rice, carrot, cucumber, spinach, avocado, tofu, peanut, sesame, ponzu sauce. 390g.	\$150
<b>Add extra.</b> <b>Eggs</b> 1pc. \$30 <b>Shrimp or chicken &amp; Teriyaki Sauce</b> 120g. \$80   <b>Tuna &amp; Teriyaki Sauce</b> 120g. \$130	

## **P A S T A S**

<b>Don Mariscos</b> , Fettuccini, shrimp, octopus, mussels, casse sauce. 400g	\$310
<b>La Jefa</b> , Penne pasta, chicken, arugula, pumpkin seeds, creamy pesto sauce parmesan cheese. 340g	\$270
<b>La Trufa</b> , Penne, mushrooms, pink sauce, parmesan, truffle oil. 340g	\$210
<b>Bolognese</b> , Fettuccini, beef Bolognese sauce, parmesan. 370g	\$220
<b>Raviolis</b> , Stuffed with ricotta cheese with herbs, spinach, parmesan cheese, Basil, sun-dried tomato, Alfredo sauce. 320g	\$250
<b>Pasta Rustica</b> , Fettuccini, shrimp, cherry tomato, sundried chilis, case sauce, basil. 350g	\$240

**Add to any pasta, Chicken** 120g, \$80 | **Shrimp** 120g, \$80 | **Tuna** 190g, \$190

**Minimum payment with debit/credit card \$800 MXN.**

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## A L A S B R A S A S [ JOSPER GRILL ]

<b>Zarandeado octopus</b> , tentacles on the grill, potatoes, mixed lettuce & aioli. 380g	\$360
<b>Meatballs</b> , Rib eye, pancetta, casse sauce, parmesan. 300g	\$330
<b>Atún Rustico</b> , dry chilli adobo, grilled tomatillo sauce, thousand potato leaves, mixed leaves. 360g	\$390
<b>Cazuela de mariscos</b> , seafood with rice, mulata sauce, toasted bread. 380g	\$350
<b>Zarandeado Catch Of The Day</b> , grilled, Mexican rice with guajillo chili, avocado.	\$370
<b>Beef Burger</b> , Angus quality Mignon, bacon, mozzarella, lettuce, tomato, dressing, Truffle fries. 300g	\$300
<b>Rib Eye</b> , with baby veggies sauted with pesto sauce, chimichrri.	\$650
<b>Catch of the Day</b> , kindly ask your server.	----

## P I Z Z A S

Large | 8 Pieces

<b>El Italiano</b> , Prosciutto, arugula, basil, balsamic vinaigrette, parmesan.	\$310
<b>La Princesa</b> , Spinach, olives, fresh and sundried tomatoes, baked onion, goat cheese, basil, balsamic glaze, pesto sauce, mozzarella cheese, (vegan or vegetarian).	\$290
<b>El Mar</b> , Shrimp, octopus & mussels marinated in basil pesto.	\$350
<b>Pastor</b> , Al pastor meat, pineapple, tomatillo, serrano sauce.	\$310
<b>Veggie Land</b> , Pineapple, green peppers, baked onion, fresh tomato, mushrooms, basil (Vegan or vegetarian).	\$260
<b>Funghi</b> , Portobello, mushrooms, truffle oil (vegan or vegetarian).	\$290
<b>El Rey</b> , Pepperoni, ham, salami.	\$300
<b>La Sayulita</b> , Pepperoni, ham, black olives, mushrooms, green bell pepper, fresh tomato.	\$310
<b>El Anclote</b> , octopus, bacon, pesto sauce, serrano chilli.	\$330
<b>Pizza Blanca</b> , smoked salmon, bechamel sauce, avocado, onion, arugula & mozzarella chesse.	\$320
<b>San Francisco</b> , bacon, shrimp marinated in mulata sauce, pineapple, avocado & cilantro.	\$320
<b>El Costeñito</b> , Shrimp, bacon, baked onions, fresh coriander.	\$340
<b>La Rustica</b> , Chicken, pineapple, baked onion, tamarind BBQ sauce, coriander.	\$300

## D E S S E R T S

All our ice creams are Wakika.

<b>Pastel Don Bonito</b> , Chocolate 64% cocoa, vanilla ice cream. 239g	\$215
<b>Crème Brulée</b> , Rich custard base, caramelized sugar, chocolate ice cream. 280g	\$180
<b>Caramel flan</b> , With coconut ice cream, orange supreme. 150g	\$160
<b>Tiramisu</b> , Mascarpone cheese, cream, amaretto liqueur, cocoa ganash. 150g	\$170

Minimum payment with debit/credit card \$800 MXN.