

# La Rústica -Sayulita-

## BREAKFAST

From 11 Am To 1 Pm

CHILAQUILES ROJOS // tatemado tomato sauce, morita chili, cream fresh cheese, avocado, refried beans. 300 grs	\$120
HUEVOS RANCHEROS // fried eggs, tatemado tomato sauce, fried tortilla cheese, ham, avocado. 300 grs	\$150
FRENCH TOAST // marinated brioche bread, mango jam, berries coconut ice cream. 220 grs	\$140

## COCINA DE PLAYA - Starters

From 11 Am to 4:30 Pm

CAESAR SALAD // fresh heart of romaine lettuce, caesar dressing, parmesan, lemon parmesan & lemon. 240grs	\$180
CALAMARI // fried calamari rings, arugula, parmesan cheese arrabiata sauce. 320 grs	\$220
PALOMITAS DE CAMARÓN // fried shrimp, parmesan, arugula, habanero aioli. 170grs	\$220
TRUFFLED FRIES // french fries, truffle, and parmesan.	\$110
POKE BOWL // fresh tuna marinated with ponzu sauce, jasmine rice, mango chipotle mayo, cucumber. 400 grs.	\$260

## COCINA DE PLAYA - From the sea

TUNA TOSTADA // marinated with ponzu sauce, chipotle mayonnaise, onion cucumber and fried leek. 140grs	\$120
TARTAR DE ATÚN // fresh tuna, red aguachile sauce, ponzu sauce avocado, onion & cucumber. 140 grs	\$250
AGUCHILE TATEMADO // shrimp marinated in tomatillo tatemada sauce, avocado and cucumber. 450 grs	\$240
FRESH OYSTER // fresh oysters from ensenada [ 6pz ]	\$280

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## DEL JOSPER [ GRILL ]

TACOS RUSTICOS // grilled marlin tacos, green aguachile sauce, avocado, onion cucumber. [ 3 pieces ]	\$190
CHICKEN SANDWICH // lettuce, tomato, monterrey cheese, truffle fries parmesan cheese. 220grs	\$230
BEEF BURGER // quality angus beef, bacon, aioli, mozzarella cheese, lettuce tomato, truffled fries, parmesan cheese. 200grs	\$300

## PIZZAS

From 3 Pm

8 pieces

[ 32cm ]

LA MARGARITA // pomodoro sauce, mozzarella, tomato, basil.	\$240
EL REY // pomodoro sauce, mozzarella pepperoni, ham, salami.	\$300
EL ANCLOTE // pomodoro sauce, octopus, bacon, pesto sauce, serrano chili.	\$330
PASTOR // pomodoro, al pastor meat, pineapple, tomatillo sauce, serano chili.	\$310
EL MAR // pomodoro sauce,shrimp, octopus & mussels marinated in basil pesto.	\$350
LA PRINCESA // spinach, olives, fresh and dehydrated tomato, onion goat cheese, basil, balsamic glaze, pesto, mozzarella cheese. (vegetarian - vegan)	\$290
LA SAYULITA // pepperoni, ham, black olives, mushrooms, green pepper fresh tomato.	\$310

## DESSERT

CARAMEL FLAN // With coconut ice cream, orange supreme. 150g	\$160
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