



A Chef in Sayulita



2024 - 2025

MEXICAN PLANTBASED MENU

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN



WHAT MAKES UNIQUE THIS MENU?

WE UNDERSTAND THE LOVE FOR THE BOLD SPICES, FRESH INGREDIENTS, AND FESTIVE AMBIANCE THAT CHARACTERIZE MEXICAN CUISINE. HOWEVER, WE ALSO RECOGNIZE THE CHALLENGES THAT ARISE WHEN DIETARY PREFERENCES OR RESTRICTIONS INTERSECT WITH A DESIRE FOR AUTHENTIC FLAVORS. THAT'S WHY WE'VE CRAFTED THIS MENU WITH METICULOUS ATTENTION TO DETAIL, ENSURING THAT EVERY DISH CAPTURES THE ESSENCE OF MEXICAN GASTRONOMY WHILE REMAINING ENTIRELY VEGAN AND GLUTEN-FREE.
PLANT BASED.

EACH DISH HAS BEEN THOUGHTFULLY CRAFTED TO EVOKE THE WARMTH AND VIBRANCY OF MEXICO'S CULINARY HERITAGE. OUR MENU OFFERS A TANTALIZING ARRAY OF OPTIONS THAT CATER TO YOUR DIETARY NEEDS WITHOUT COMPROMISING ON TASTE OR AUTHENTICITY.

WE INVITE YOU TO EMBARK ON A CULINARY JOURNEY THAT CELEBRATES THE UNION OF MEXICAN FLAVORS AND PLANT BASED PRINCIPLES.

SIT BACK, SAVOR EACH BITE, AND LET THE VIBRANT SPIRIT OF MEXICO TRANSPORT YOU TO A WORLD OF FLAVOR, COLOR, AND JOY.

¡BUEN PROVECHO!





APPETIZERS


GUACAMOLE WITH HOMEMADE TORTILLA CHIPS:
CREAMY AVOCADO MIXED WITH LIME, CILANTRO,
TOMATOES, ONIONS, AND JALAPEÑOS, SERVED WITH
CRISPY TORTILLA CHIPS.

SWEET POTATO AND BLACK BEAN MINI EMPANADAS:
FLAKY CORN PASTRY FILLED WITH A SAVORY MIXTURE OF
SWEET POTATOES, BLACK BEANS, ONIONS, AND SPICES.

CRISPY PLANTAIN BITES:
RIPE PLANTAINS SLICED AND FRIED UNTIL GOLDEN,
SERVED WITH A SPICY MANGO SALSA

CEVICHE TOSTADAS:
HEARTS OF PALM MARINATED IN LIME JUICE WITH DICED
TOMATOES, ONIONS, CILANTRO, AND JALAPEÑOS, SERVED
ON CRISPY TOSTADA SHELLS.

AGUACHILE:
COLIFLOWER MARINATED IN A SPICY LIME SALSA. SERVED
ON CRISPY TOSTADAS AND TOPPED WITH ONIONS,
CILANTRO AND CUCUMBER





SALAD

TACO SALAD:

CRISP LETTUCE TOPPED WITH SEASONED BLACK BEANS, ROASTED CORN, AVOCADO, CHERRY TOMATOES, AND CRUNCHY TORTILLA STRIPS, SERVED WITH A TANGY LIME-CILANTRO DRESSING.

AVOCADO AND MANGO SALAD:

SLICES OF RIPE AVOCADO AND SWEET MANGO TOSSED WITH MIXED GREENS, RED ONIONS, AND TOASTED PEPITAS, DRIZZLED WITH A LIME-AGAVE VINAIGRETTE

MANGO AND BLACK BEAN SALAD:

SWEET MANGO CHUNKS, BLACK BEANS, RED ONIONS, AND CILANTRO TOSSED IN A LIME DRESSING, SERVED OVER BABY SPINACH

CACTUS SALAD:

TENDER CACTUS STRIPS MARINATED IN LIME JUICE, OLIVE OIL, AND CILANTRO, SERVED WITH DICED TOMATOES AND AVOCADO SLICES.



MAIN

PASTOR TACOS:

MARINATED PORTOBELLO SERVED ON WARM CORN TORTILLAS WITH PINEAPPLE SALSA, ONIONS, CILANTRO, AND A SQUEEZE OF LIME

ENCHILADAS VERDES:

CORN TORTILLAS FILLED WITH SAUTÉED SPINACH, MUSHROOMS, AND VEGAN CHEESE, TOPPED WITH TANGY GREEN TOMATILLO SAUCE

POZOLE:

HEARTY HOMINY STEW SIMMERED WITH MUSHROOMS, TOMATOES, ONIONS, AND A BLEND OF AROMATIC SPICES, SERVED WITH LIME WEDGES, SHREDDED CABBAGE, AND RADISHES.

MOLE:

RICH AND COMPLEX MOLÉ SAUCE MADE WITH DRIED CHILIES, TOMATOES, SPICES, AND CHOCOLATE, SERVED OVER TOFU OR SEITAN WITH RICE AND BEANS

CHILE RELLENOS:

ROASTED POBLANO PEPPERS STUFFED WITH A MIXTURE OF SEASONED TOFU, CORN, AND DICED TOMATOES, TOPPED WITH RANCHERO SAUCE



DESSERT

ARROZ CON LECHE:

CREAMY RICE PUDDING MADE WITH COCONUT MILK, CINNAMON, AND A TOUCH OF VANILLA, SERVED CHILLED WITH A SPRINKLE OF GROUND CINNAMON ON TOP

MANGO SORBET:

REFRESHING SORBET MADE WITH RIPE MANGOES, COCONUT MILK, AND A SQUEEZE OF LIME JUICE, SERVED IN CHILLED BOWLS


MEXICAN WEDDING CAKE COOKIES:

OATS, SHREDDED COCONUT, CHOPPED PECANS, AND A PINCH OF CINNAMON AND A COAT WITH POWDERED SUGAR

CHIA SEED PUDDING:

A CREAMY PUDDING MADE FROM COCONUT MILK, CHIA SEEDS, AND YOUR CHOICE OF SWEETENER, FLAVORED WITH VANILLA, COCOA POWDER, OR FRUIT PUREE.





CACAO NIB AND TAMARIND TART:
A DELECTABLE TART FILLED WITH A BLEND OF CRUSHED
CACAO NIBS AND TANGY TAMARIND PASTE. THE TART
CRUST WILL BE MADE WITH CRUSHED ALMONDS, GIVING IT
A UNIQUE MEXICAN TOUCH.

AVOCADO LIME CHEESECAKE:
A CREAMY AVOCADO AND LIME CHEESECAKE, PERFECTLY
BALANCED BETWEEN TART AND SWEET. SERVED WITH A
DRIZZLE OF AVOCADO-INFUSED CARAMEL SAUCE.

GUAVA AND GOAT CHEESE EMPANADAS:
FLAKY EMPANADAS FILLED WITH GUAVA PASTE AND TANGY
GOAT CHEESE. SERVED WARM AND TOPPED WITH A
SPRINKLING OF POWDERED SUGAR.

DRINK

COCONUT CAPOMO MARTINI
A UNIQUE MARTINI FEATURING THE RICH FLAVORS OF
COCONUT AND CAPOMO, HIGHLIGHTING THE FUSION OF
TROPICAL AND NUTTY NOTES.

HIBISCUS MARGARITA:
A SOPHISTICATED TWIST ON THE CLASSIC MARGARITA,
THIS COCKTAIL FEATURES A HOUSE-MADE HIBISCUS
SYRUP INFUSED WITH A TOUCH OF MEZCAL. GARNISHED
WITH A HIBISCUS FLOWER AND A SALTED RIM FOR A
DELIGHTFUL VISUAL AND FLAVOR CONTRAST.

CHAMOMILE PALOMA:
A REFRESHING PALOMA COCKTAIL WITH A UNIQUE TWIST,
INCORPORATING A CHAMOMILE-INFUSED TEQUILA.
SERVED OVER ICE WITH GRAPEFRUIT SODA AND
GARNISHED WITH A CHAMOMILE FLOWER.



TAMARIND MICHELADA:

A FLAVORFUL MICHELADA MADE WITH A TAMARIND-INFUSED BEER, COMBINED WITH LIME JUICE, HOT SAUCE, AND SPICES. SERVED IN A CHILI AND TAJIN RIMMED GLASS, GARNISHED WITH A TAMARIND CANDY STICK.

MEZCAL MANGO LASSI:

A TROPICAL AND CREAMY MANGO LASSI INFUSED WITH THE SMOKY NOTES OF MEZCAL, PROVIDING A DELIGHTFUL FUSION OF INDIAN AND MEXICAN FLAVORS.

AGUA DE JAMAICA SPARKLER:

A REFRESHING SPARKLING WATER INFUSED WITH THE FLORAL NOTES OF HIBISCUS (AGUA DE JAMAICA) AND A HINT OF LIME. SERVED IN A CHAMPAGNE FLUTE WITH A TWIST OF LIME PEEL.

GUAVA HORCHATA:

A VELVETY HORCHATA INFUSED WITH THE SWEET AND TANGY FLAVORS OF GUAVA. SERVED OVER ICE WITH A SPRINKLE OF CINNAMON AND A GUAVA SLICE.

CACTUS COOLER:

A REFRESHING MOCKTAIL MADE WITH CACTUS FRUIT, LIME JUICE, AND SPARKLING WATER, GARNISHED WITH A CACTUS PADDLE SLICE.



COCOA AND ANCHO CHILI HOT CHOCOLATE:

A RICH AND INDULGENT HOT CHOCOLATE INFUSED WITH COCOA AND A HINT OF ANCHO CHILI FOR A DELIGHTFUL AND WARMING EXPERIENCE. MAKE IT FRAPPE