




A Chef in Sayulita



2023 - 2024

BRUNCH MENU

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN



INDULGE IN AN UNFORGETTABLE GOURMET BRUNCH EXPERIENCE THAT SEAMLESSLY FUSES THE ELEGANCE OF CLASSIC DISHES WITH THE VIBRANT FLAVORS OF MEXICAN CUISINE. OUR CAREFULLY CURATED MENU IS DESIGNED TO DELIGHT YOUR SENSES AND ELEVATE YOUR BRUNCH EXPERIENCE.

EVERY BRUNCH SERVICE INCLUDES A DELIGHTFUL SELECTION OF SEASONAL FRUITS, SOURCED FROM THE FRESHEST LOCAL PRODUCE, TO ADD A TOUCH OF FRESHNESS AND NATURAL SWEETNESS TO YOUR MEAL.

YOUR SATISFACTION IS OUR PRIORITY. IF YOU HAVE ANY SPECIFIC REQUESTS OR DESIRES THAT EXTEND BEYOND OUR MENU OFFERINGS, PLEASE DON'T HESITATE TO ASK. OUR CULINARY TEAM IS HERE TO BRING YOUR BRUNCH VISION TO LIFE, ENSURING YOUR EVENT IS TAILORED TO PERFECTION.

RELAX, SAVOR, AND LET YOUR TASTE BUDS EMBARK ON A CULINARY JOURNEY THROUGH THE HEART OF SAYULITA, WHERE EVERY BITE IS A CELEBRATION OF EXQUISITE FLAVORS AND CRAFTSMANSHIP.

BUEN PROVECHO!





SAVORY

AVOCADO TOAST WITH SHRIMP:
TOASTED ARTISAN BREAD TOPPED WITH SMASHED AVOCADO, GRILLED SHRIMP, CHERRY TOMATOES, MIXED GREENS, AND ZESTY CHIMICHURRI SAUCE. CHANGE SHRIMP FOR EGGS

MEXICAN CHILAQUILES:
CRISPY TORTILLA CHIPS SMOTHERED IN SALSA VERDE, TOPPED WITH QUESO FRESCO, AVOCADO, AND A FRIED EGG. CHANGE EGG FOR CHICKEN.

HUEVOS RANCHEROS:
TRADITIONAL MEXICAN BREAKFAST WITH SUNNY-SIDE-UP EGGS, RANCHERO SAUCE, REFRIED BEANS, AND CORN TORTILLAS.

BREAKFAST TACOS:
SOFT CORN TORTILLAS FILLED WITH SCRAMBLED EGGS, SAUTÉED VEGETABLES, AND YOUR CHOICE OF PROTEIN (BACON, CHORIZO, OR TOFU).

MOLE CHICKEN SANDWICH:
CRISPY CHICKEN TENDERS SERVED WITH A HOMEMADE BUN DRIZZLED IN RICH MOLE SAUCE AND TOPPED WITH TOASTED SESAME SEEDS.

SOPES WITH CARNITAS:
HANDMADE MASA SOPES TOPPED WITH SLOW-COOKED CARNITAS, PICKLED RED ONIONS, AND A SMOKY CHIPOTLE SALSA.



SWEET

CINNAMON FRENCH TOAST:
THICK-CUT BRIOCHE BREAD DIPPED IN A CINNAMON-INFUSED
BATTER, SERVED WITH FRESH SEASONAL FRUIT AND MAPLE
SYRUP.

TROPICAL SMOOTHIE BOWL:
A REFRESHING BLEND OF TROPICAL FRUITS, TOPPED WITH
GRANOLA, AND COCONUT FLAKES.

GUAVA AND CHEESE CHIMICHANGAS:
MINI CHIMICHANGAS FILLED WITH GUAVA PASTE AND CREAM
CHEESE, DUSTED WITH POWDERED SUGAR.

MEXICAN HOTCAKES:
FLUFFY BUTTERMILK PANCAKES INFUSED WITH MEXICAN
SPICES, SERVED WITH CARAMELIZED BANANAS AND DULCE DE
LECHE.

MIXED BERRY PARFAIT:
LAYERS OF GREEK YOGURT, MIXED BERRIES, AND GRANOLA
FOR A HEALTHY AND DELICIOUS TREAT.

MEXICAN CHOCOLATE CREPES:
THIN CREPES FILLED WITH A RICH MEXICAN CHOCOLATE
GANACHE, TOPPED WITH WHIPPED CREAM AND COCOA NIBS.

BUNUELO ICE CREAM SANDWICHES:
THIN, CRISPY BUNUELOS WITH A SCOOP OF CINNAMON ICE
CREAM IN THE MIDDLE.



DRINKS

MANGO MARGARITA:

A TROPICAL TWIST ON A CLASSIC MARGARITA WITH FRESH MANGO PUREE, TEQUILA, AND LIME JUICE.

HIBISCUS PALOMA (LA SIMONA):

A REFRESHING PALOMA COCKTAIL WITH HIBISCUS-INFUSED TEQUILA, GRAPEFRUIT SODA, AND A SPLASH OF LIME.

MEXICAN COFFEE:

A WARM BLEND OF COFFEE, KAHLÚA, AND WHIPPED CREAM TOPPED WITH A SPRINKLE OF CINNAMON.

MICHELADA:

A SAVORY BEER COCKTAIL WITH MEXICAN PACIFICO OR CORONA, LIME JUICE, HOT SAUCE, AND A SALTED RIM.

CHURRO MILKSHAKE:

A DECADENT MILKSHAKE WITH CHURRO-INFUSED ICE CREAM, WHIPPED CREAM, AND CINNAMON DUSTING

CHAMPAGNE MARGARITA:

A SPARKLING MARGARITA MADE WITH CHAMPAGNE, TEQUILA, AND ORANGE LIQUEUR.

SPICED HORCHATA LATTE:

HORCHATA INFUSED WITH COFFEE AND A DASH OF CINNAMON FOR A WARM AND COMFORTING OPTION.