



2025 - 2026

TACO BAR EXPERIENCE

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN

AT A CHEF IN SAYULIT, WE BELIEVE A TACO CAN TELL A
STORY.

OUR CLASSIC TACO BAR CELEBRATES THE FESTIVE SPIRIT
OF MEXICO – BRIGHT, FAMILIAR, AND MADE FOR
SHARING.

BUT THE TACO EXPERIENCE IS SOMETHING DEEPER. IT'S
A JOURNEY INTO THE FLAVORS OF THE NAYARIT RANCH:
HANDMADE TORTILLAS FROM HEIRLOOM MAIZE, CACAO-
RICH ADOBOS, WILD HERBS, AND THE SMOKY TOUCH OF
THE COMAL.

EVERY DISH IS CRAFTED WITH LOCAL INGREDIENTS, SLOW
TECHNIQUES, AND SEASONAL PRODUCE SOURCED
DIRECTLY FROM NEARBY FARMERS.

THIS IS NOT JUST A TACO BAR – IT'S A CELEBRATION OF
LAND, PEOPLE, AND TRADITION.

WELCOME TO THE SOULFUL SIDE OF MEXICAN CUISINE.

 TACO BAR EXPERIENCE INCLUDES

ALL TACO EXPERIENCES INCLUDE:

HANDMADE HEIRLOOM CORN TORTILLAS
THREE FILLINGS OF YOUR CHOICE
THREE SALSAS FROM OUR SIGNATURE SALSA BAR
TWO SIDE DISHES
TRADITIONAL TOPPINGS

 TACO FILLINGS
(CHOOSE UP TO 3)

POULTRY
CHICKEN WITH CACAO MOLE
FREE-RANGE CHICKEN GLAZED WITH A RUSTIC MOLE
MADE FROM CACAO, PASILLA CHILI, AND ROASTED
TOMATO.

TINGA DE POLLO DE RANCHO
SHREDDED CHICKEN IN SMOKY CHIPOTLE SAUCE WITH
TOMATO AND ONION.

BEEF
BEEF IN PASILLA CHILI & PLANTAIN SAUCE
SLOW-BRAISED BEEF WITH PASILLA CHILI, ROASTED
GARLIC, AND SWEET PLANTAIN – RICH AND DEEPLY
SATISFYING.

GRILLED CARNE ASADA
MARINATED STEAK GRILLED OVER HIGH HEAT WITH LOCAL
SPICES AND LIME.

PORK

PORK IN CAPOMO-PINEAPPLE ADOBO

TENDER PORK MARINATED IN A SMOKY ADOBO OF CAPOMO, PINEAPPLE, AND ACHIOTE.

CLASSIC AL PASTOR

MARINATED PORK COOKED WITH PINEAPPLE, GUAJILLO CHILI, AND SPICES.

FISH

ZARANDEADO FISH (NAYARIT STYLE)

FRESH LOCAL CATCH GRILLED WITH COASTAL ADOBO, LIME, AND ROASTED CHILES.

ORANGE AND GINGER FISH

LOCAL CATCH MARINATED WITH ORANGE JUICE AND GINGER SLICES

SHRIMP

SHRIMP WITH COCONUT-LIME ADOBO

WILD SHRIMP SAUTÉED IN A CREAMY COCONUT AND LIME ADOBO WITH CILANTRO AND TOASTED GARLIC.

GARLIC & LIME SHRIMP

JUICY SHRIMP SAUTÉED WITH GARLIC, LIME, AND SEA SALT.

VEGETARIAN & VEGAN

MUSHROOMS WITH EPAZOTE & GARLIC

LOCAL MUSHROOMS GRILLED WITH GARLIC, HERBS, AND A HINT OF EPAZOTE.

SQUASH IN GREEN PIPIÁN

ROASTED SQUASH WITH A VELVETY SAUCE OF GREEN PUMPKIN SEEDS AND TOMATILLO.

SALSA BAR (CHOOSE UP TO 3)

ROASTED TOMATILLO-AVOCADO SALSA - CREAMY AND TANGY.
SMOKY RED SALSA WITH CHIPOTLE & TOMATO - BOLD,
CLASSIC.

SALSA VERDE ASADA - TOMATILLOS, JALAPEÑO, AND
CILANTRO.

CAPOMO & CHILE DE ÁRBOL SALSA - EARTHY, NUTTY, UNIQUE
TO NAYARIT.

MANGO-HABANERO SALSA WITH CACAO NIBS - TROPICAL HEAT.
CACAHUATE & CHIPOTLE CREAM - PEANUT AND CHILI, RICH
AND BALANCED.

SIDES & ACCOMPANIMENTS (CHOOSE UP TO 2)

FRIJOLES PUERCOS WITH ARTISAN CHORIZO
TRADITIONAL NAYARIT-STYLE BEANS SLOW-COOKED WITH
LOCAL SPICES AND CHORIZO.

MILPA VEGETABLES

A COLORFUL MIX OF GRILLED CORN, SQUASH, ONION, AND
PEPPERS FROM LOCAL FARMS.

ESQUITES WITH QUESO FRESCO & LIME

STREET-STYLE CORN OFF THE COB, LIGHTLY GRILLED AND
DRESSED WITH CREMA.

NOPALES ASADOS WITH OREGANO

GRILLED CACTUS PADDLES WITH SEA SALT AND HERBS.

TRADITIONAL TOPPINGS

DICED ONIONS
FRESH CILANTRO
CRUMBLED FRESH CHEESE
SLICED RADISHES
MEXICAN CREMA
LIME WEDGES
CHARRED JALAPEÑO

BAR RECOMMENDATIONS (OPTIONAL ADD-ONS)

SPICY MANGO MARGARITA WITH CHILI SALT

MEZCAL SOUR WITH PINEAPPLE & CHILE DE ÁRBOL

HIBISCUS-TEQUILA COOLER

CUCUMBER-JALAPEÑO MARGARITA

CAPOMO-CACAO AGUA FRESCA (NON-ALCOHOLIC)

TEPACHE DE PIÑA Y PILONCILLO

DESSERT ADD-ONS

SWEET CORN TAMAL WITH CINNAMON CREAM

AVOCADO-CACAO MOUSSE WITH AGAVE HONEY

PAN DE ELOTE WITH CAPOMO SYRUP

SPICY MANGO MARGARITA: EVERY TACO IS A CONVERSATION
BETWEEN THE COAST AND THE MOUNTAINS – BETWEEN THE
HANDS THAT GROW AND THOSE THAT COOK.

WE INVITE YOU TO TASTE NAYARIT THROUGH OUR TORTILLAS,
OUR ADOBOS, AND OUR LOVE FOR SIMPLE, HONEST FOOD.

WELCOME TO THE TACO EXPERIENCE!

COSTS

4 PEOPLE AND UNDER
5000 PESOS FOR THE GROUP
5 PEOPLE OR MORE
1000 PESOS PER PERSON
11 PEOPLE OR MORE
900 PESOS PER PERSON