



2025-2026

BRUNCH MENU

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN

WHAT MAKES UNIQUE THIS MENU?

I BELIEVE THAT FOOD IS NOT JUST ABOUT NOURISHMENT, BUT ALSO ABOUT HERITAGE, TRADITION, AND COMMUNITY.

I BEGAN THE HEIRLOOM MENU DESIGN 3 YEARS AGO WITH THE INTENTION TO CREATE A FINE DINING MOVEMENT, BUT THIS YEAR, WE DECIDED TO FOCUS IN THE MORNING TIME EATING: THE HEIRLOOM BRUNCH MENU IS INSPIRED BY THE DIVERSE AND DELICIOUS WAYS OF EATING FOUND IN RANCHERÍAS AND SMALL TOWNS ACROSS MEXICO.

MANY OF THE RECIPES FEATURED ON THIS MENU HAVE BEEN PASSED DOWN THROUGH GENERATIONS, FROM WOMAN TO WOMAN, MOTHERS TO DAUGHTERS, PRESERVING THE AUTHENTIC FLAVORS AND TECHNIQUES OF MEXICAN CUISINE.

WE INVITE YOU TO EMBARK ON A CULINARY JOURNEY WITH US AS WE CELEBRATE THE HIDDEN GEMS OF MEXICAN GASTRONOMY THAT ARE OFTEN OVERLOOKED IN MAINSTREAM DINING. EACH DISH ON THIS MENU TELLS A STORY OF CENTURIES-OLD TRADITIONS AND THE LOVE AND CARE THAT GOES INTO EVERY BITE

BUEN PROVECHO!

SAVORY

SCRAMBLED EGGS WITH ROASTED TOMATO & QUESO
FRESCO

SOFT EGGS COOKED WITH CHARRED TOMATO, ONION, AND
HERBS, TOPPED WITH CRUMBLED CHEESE AND AVOCADO.

BREAKFAST TACOS WITH CHORIZO AND POTATOES
FLOUR TORTILLAS FILLED WITH HOMEMADE CHORIZO,
ROASTED POTATOES, AND A DRIZZLE OF CHIPOTLE
CREMA.

GREEN CHILAQUILES WITH CREMA AND COTIJA
CRISPY TORTILLA CHIPS IN TANGY TOMATILLO SAUCE,
TOPPED WITH EGG AND FRESH CHEESE.

AVOCADO TOAST WITH CILANTRO-LIME DRIZZLE
SOURDOUGH TOAST WITH SMASHED AVOCADO, PICKLED
ONION, AND MICROGREENS.

BREAKFAST SANDWICH WITH BACON AND GUAJILLO AIOLI
TOASTED BRIOCHE WITH FRIED EGG, CRISPY BACON, AND
A MILD GUAJILLO-LIME MAYO.

QUESADILLA BREAKFAST WRAP
GRILLED TORTILLA FILLED WITH EGG, SPINACH, CHEESE,
AND SALSA DE LA CASA.

BREAKFAST BURRITO BOWL
DECONSTRUCTED BURRITO WITH RICE, BEANS, EGGS,
AVOCADO, PICO DE GALLO, AND LIME CREMA.

SWEET

CINNAMON FRENCH TOAST WITH CAJETA
THICK-CUT BRIOCHE DIPPED IN CINNAMON CUSTARD,
TOPPED WITH GOAT'S MILK CARAMEL AND ALMONDS.

TRES LECHES PANCAKES
SOFT, MILKY PANCAKES DRIZZLED WITH VANILLA CREAM
AND FRESH FRUIT.

TROPICAL FRUIT PARFAIT
LAYERS OF GREEK YOGURT, GRANOLA, AND SEASONAL
TROPICAL FRUITS.

BANANA BREAD WITH MEXICAN VANILLA BUTTER
MOIST BANANA LOAF SERVED WARM WITH WHIPPED
VANILLA BUTTER.

OATMEAL WITH PILONCILLO & TOASTED COCONUT
CREAMY OATS COOKED WITH PILONCILLO SYRUP AND
TOPPED WITH COCONUT FLAKES.

PAPAYA & LIME SMOOTHIE BOWL
FRESH PAPAYA BLENDED WITH LIME AND YOGURT, TOPPED
WITH GRANOLA AND SEEDS.

BEVERAGES (ADD-ON OPTIONS)

COLD BREW COFFEE WITH CINNAMON & ORANGE
ICED MATCHA LATTE WITH AGAVE
CAFÉ DE OLLA (SPICED COFFEE WITH PILONCILLO)
AGUA FRESCA: ORANGE-GINGER, PINEAPPLE-MINT
HIBISCUS ICED TEA WITH ROSEMARY
MIMOSA BAR (OPTIONAL FOR EVENTS)

NOTE:
ALL SWEET DISHES INCLUDE A SEASONAL FRUIT PLATTER
AS A SIDE.

COSTS
PRICING BASED ON A MINIMUM OF 5 GUESTS; SMALLER
GROUPS PAY THE EQUIVALENT TOTAL.

CHOOSE YOUR BRUNCH EXPERIENCE:

1 OPTION (SAVORY OR SWEET) - \$500 MXN PER PERSON

2 OPTIONS (SAVORY + SWEET) - \$650 MXN PER PERSON

3 OPTIONS - \$800 MXN PER PERSON

BEVERAGES, EXTRAS, OR SPECIALTY SIDES (SUCH AS
ATOLE, FRESH JUICES, OR ADDITIONAL BEANS) → \$100-150
MXN EACH