



2026 - 2027

MEXICO'S FAVORITE
WAY TO GATHER.

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN

THE EXPERIENCE

NOTHING BRINGS PEOPLE TOGETHER QUITE LIKE TACOS. WHETHER YOU'RE CELEBRATING A BIRTHDAY, GATHERING WITH FAMILY, HOSTING A WELCOME DINNER, OR SIMPLY ENJOYING YOUR VACATION, OUR TACO BAR IS DESIGNED TO CREATE A RELAXED AND INTERACTIVE DINING EXPERIENCE.

EACH TACO BAR IS PREPARED FRESH ON-SITE AND FULLY CUSTOMIZABLE, ALLOWING EVERY GUEST TO BUILD THEIR PERFECT TACO WITH A VARIETY OF TRADITIONAL FILLINGS, HANDMADE TORTILLAS, FRESH SALSAS, TOPPINGS, AND CLASSIC MEXICAN SIDES.

PERFECT FOR

- LARGE GROUPS
- FAMILY VACATIONS
- WELCOME DINNERS
- BIRTHDAY CELEBRATIONS
- BACHELOR & BACHELORETTE PARTIES
- CASUAL REHEARSAL DINNERS
- CORPORATE RETREATS
- POOLSIDE LUNCHESS

INCLUDES

- THREE TACO FILLINGS OF YOUR CHOICE
 - THREE HOUSE-MADE SALSAS
 - TWO SIDE DISHES
 - THREE TOPPINGS
- PRIVATE CHEF SERVICE
- COMPLETE KITCHEN CLEANUP

OUR PHILOSOPHY

TACOS ARE ONE OF MEXICO'S GREATEST CULINARY TRADITIONS BECAUSE THEY'RE MEANT TO BE SHARED. THIS EXPERIENCE CELEBRATES FRESH INGREDIENTS, REGIONAL FLAVORS, HANDMADE TORTILLAS, AND THE JOY OF GATHERING AROUND THE TABLE. EVERY TACO BAR IS PREPARED FROM SCRATCH USING QUALITY LOCAL INGREDIENTS AND AUTHENTIC RECIPES.

SALSA BAR.

(CHOOSE UP TO 3 OPTIONS):

PICO DE GALLO: FRESH SALSA WITH DICED TOMATOES, ONIONS, CILANTRO, AND LIME JUICE.

SALSA VERDE: TANGY AND SLIGHTLY SPICY GREEN SALSA MADE WITH TOMATILLOS, JALAPEÑOS, AND HERBS.

SALSA ROJA: RICH AND SMOKY RED SALSA MADE WITH TOMATOES, CHIPOTLE PEPPERS, AND SPICES.

MANGO SALSA: SWEET AND TANGY SALSA WITH RIPE MANGOES, JALAPEÑOS, RED ONIONS, AND LIME JUICE.

HABANERO SALSA: SPICY SALSA MADE WITH FIERY HABANERO PEPPERS, ONIONS, AND CITRUS JUICES.

CHIPOTLE CREAM SAUCE: CREAMY SAUCE WITH SMOKY CHIPOTLE PEPPERS, SOUR CREAM, AND LIME JUICE.

PINEAPPLE SALSA: SWEET AND TANGY SALSA WITH FRESH PINEAPPLE, BELL PEPPERS, ONIONS, AND CILANTRO.

TOMATILLO-AVOCADO SALSA: CREAMY AND TANGY SALSA MADE WITH TOMATILLOS, AVOCADOS, AND LIME JUICE.

TACO FILLINGS:
(CHOOSE UP TO 3)

POULTRY

CHICKEN FAJITAS: GRILLED CHICKEN STRIPS WITH BELL PEPPERS
AND ONIONS.

CHICKEN TINGA: SHREDDED CHICKEN COOKED WITH CHIPOTLE
PEPPERS, ONIONS, AND TOMATOES.

BEEF

CARNE ASADA: GRILLED AND MARINATED STEAK STRIPS WITH
MEXICAN SPICES.

BEEF ALAMBRE: GRILLED BEEF WITH BELL PEPPERS, ONIONS,
AND OPTIONAL BACON

PORK

AL PASTOR: MARINATED PORK IN ACHIOTE, PINEAPPLE, AND
SPICES, SLOW-COOKED

PRESSED PORK RINDS: COOKED PORK RINDS IN A RED SAUCE

CHORIZO AND POTATO: SPICY MEXICAN CHORIZO WITH
SAUTÉED POTATOES AND ONIONS. VEGAN VERSION AVAILABLE

FISH

BAJA FISH: BEER-BATTERED FISH FILLETS WITH CRISPY TEXTURE
AND TANGY FLAVOR.

PAN SEARED FISH: FRESH CATCH OF THE DAY PAN SEARED WITH
MEXICAN SPICES

SHRIMP

GRILLED SHRIMP: JUICY AND FLAVORFUL SHRIMP SEASONED WITH GARLIC, LIME JUICE, AND SPICES.

CAMARONES A LA DIABLA: GARLIC AND CHILI-INFUSED SAUTÉED SHRIMP. SPICY

CAMARONES AL AJILLO: GARLIC INFUSED SAUTÉED SHRIMP

VEGETARIAN

GARLIC MUSHROOMS: GRILLED MUSHROOMS WITH GARLIC AND HERBS.

BLACK BEAN AND SWEET POTATO: ROASTED SWEET POTATO AND BLACK BEAN MIXTURE WITH SPICES.

RAJAS CON QUESO: ROASTED POBLANO PEPPERS SAUTÉED WITH ONIONS AND MELTED CHEESE. VEGAN VERSION AVAILABLE

SIDES AND ACCOMPANIMENTS

CHOOSE UP TO 2

REFRIED BEANS: CHOICE OF BLACK OR PINTO BEANS)

MEXICAN RICE: RICE COOKED WITH GARLIC, AND ONION)

GRILLED NOPALES: GRILLED CACTUS PADDLES, SLICED INTO STRIPS

GUACAMOLE: MASHED AVOCADO WITH ONION, CILANTRO, LIME, AND JALAPEÑO.

TOPPINGS
CHOOSE UP TO 3

DICED ONIONS
CHOPPED CILANTRO
FRESH LIMES
CRUMBLLED FRESH CHEESE
MEXICAN CREAM
SLICED RADISHES
CHARRED JALAPEÑOS (GRILLED JALAPEÑOS)
COLESLAW (SHREDDED CABBAGE WITH CARROTS, DRESSED IN
A LIGHT VINAIGRETTE)

DIETARY ACCOMMODATIONS

VEGETARIAN, VEGAN, GLUTEN-FREE, DAIRY-FREE, AND
OTHER DIETARY ACCOMMODATIONS CAN BE INCORPORATED
INTO YOUR TACO BAR. PLEASE LET US KNOW IF ANYONE IN
YOUR GROUP HAS FOOD ALLERGIES OR DIETARY
RESTRICTIONS, AND WE'LL BE HAPPY TO CUSTOMIZE THE
MENU.

OPTIONAL ENHANCEMENTS

SIGNATURE MARGARITA:
A CLASSIC MARGARITA WITH A TWIST, MADE WITH TEQUILA,
FRESH LIME JUICE AND A SPLASH OF ORANGE LIQUEUR.

SPICY PALOMA:
A REFRESHING AND TANGY COCKTAIL FEATURING TEQUILA,
GRAPEFRUIT SODA, LIME JUICE AND A KICK OF SPICY
JALAPEÑO

CUCUMBER JALAPEÑO MARGARITA:

A COOL AND REFRESHING MARGARITA INFUSED WITH THE FLAVORS OF FRESH CUCUMBER AND SPICY JALAPEÑO. MADE WITH TEQUILA, LIME JUICE, CUCUMBER JUICE, JALAPEÑO SYRUP, AND A TOUCH OF AGAVE.

WATERMELON MINT AGUA FRESCA:

DESCRIPTION: A REFRESHING NON-ALCOHOLIC OPTION MADE WITH FRESH WATERMELON JUICE, A HINT OF MINT, LIME JUICE, AND A TOUCH OF AGAVE SYRUP.

SPICY MANGO MARGARITA:

A TROPICAL MARGARITA WITH A KICK, MADE WITH TEQUILA, FRESH MANGO PUREE, LIME JUICE, AGAVE SYRUP, AND A TOUCH OF SPICY CHILI POWDER.

HIBISCUS TEQUILA COOLER:

A VIBRANT AND FLORAL COCKTAIL FEATURING HIBISCUS TEA-INFUSED TEQUILA, FRESH LIME JUICE, AGAVE SYRUP, AND A SPLASH OF SODA WATER.

DESSERT

LEMON CARLOTA: A CHILLED DESSERT WITH LAYERS OF MARIA COOKIES, LEMON CREAM, AND CONDENSED MILK.

NAPOLITAN FLAN: CREAMY FLAN WITH VANILLA AND CARAMEL.