



A Chef in Sayulita



2023 - 2024

CACAO MENU

@ACHEFINSAYULITA - @SAYULITAFoodGARDEN



WHAT MAKES UNIQUE THIS MENU?

AS YOU MAY (OR MAY NOT) KNOW, I GOT TRAINED BY CACAOTEROS (CACAO TREES GROWERS) TO GRANT THE CACAO CEREMONY

THIS WAS DONE AS A THANK YOU FOR THE WORK I HAVE BEEN DOING WITH THEM IN RESCUING AND PROTECTING THE MEXICAN NATIVE PLANTS.


THIS, AS A CHEF, GAVE ME A WHOLE DIFFERENT PERSPECTIVE ON HOW TO ADD THE CACAO TO OUR DAILY FOOD. IT ALSO OPENED MY EYES TO A WHOLE DIFFERENT GROUP OF RECIPES THAT I'VE NEVER ENCOUNTERED BEFORE.

THIS IS A SELECTION OF DISHES, ALL OF THEM ARE TRADITIONAL AND JUST A FEW ARE MY CACAO TWIST ON A DIFFERENT RECIPE.

THIS GOURMET MENU SHOWCASES THE VERSATILITY OF CACAO IN BOTH SAVORY AND SWEET DISHES, ADDING DEPTH AND RICHNESS TO THE FLAVORS.

I INCORPORATE HIGH-QUALITY CACAO PRODUCTS FOR THE BEST RESULTS.

ENJOY EXPLORING THE UNIQUE COMBINATIONS AND INDULGING IN THE RICH AND DECADENT FLAVORS THROUGHOUT THE MEAL!



TO START...

MUMMIES

GÜERO CHILLIS FILLED WITH GOAT CHEESE AND CACAO.
WRAPPED IN BACON

CACAO NIB AND GOAT CHEESE CROSTINI:
CRISPY CROSTINI TOPPED WITH CREAMY GOAT CHEESE,
CACAO NIBS FOR ADDED TEXTURE, AND A DRIZZLE OF
HONEY.

CACAO-SPICED BEEF TARTARE:
FINELY CHOPPED BEEF SEASONED WITH CACAO POWDER,
SPICES, AND HERBS, SERVED WITH CROSTINI OR
ARTISANAL BREAD.

CACAO AND BLACK BEAN DIP:
CREAMY BLACK BEAN DIP WITH A HINT OF CACAO,
SERVED WITH TORTILLA CHIPS OR CRISPY PLANTAIN
CHIPS.

CACAO-MARINATED GRILLED SHRIMP SKEWERS:
SUCCULENT SHRIMP MARINATED IN A CACAO-INFUSED
MARINADE, GRILLED TO PERFECTION, AND SERVED ON
SKEWERS.

CACAO AND SWEET POTATO BISQUE:
DESCRIPTION: VELVETY SWEET POTATO BISQUE INFUSED
WITH CACAO, TOPPED WITH CRISPY BACON BITS AND
CHIVES.



MAIN
MOLE

YOU CAN'T HAVE A CACAO MENU WITHOUT THE SIGNATURE DISH. CHICKEN BREAST COVERED WITH A THICK CHOCOLATE AND CHILI SAUCE.

ASADO DE BODAS

CHUNKS OF PORK ARE STEWED TOGETHER WITH THE BOLD FLAVORS OF MEXICAN CHOCOLATE AND PIQUANT CHILES IN THIS SUMPTUOUS STEW.

BBQ FISH

FRESH CAUGHT OF THE DAY, PANSEARED AND SERVES WITH A SMOKY HOMEMADE BBQ SALSA WITH THE CACAO TWIST. SPICY SWEET

CACAO AND ANCHO CHILE-RUBBED ROASTED CHICKEN: SUCCULENT ROASTED CHICKEN RUBBED WITH A BLEND OF CACAO AND ANCHO CHILE

CACAO RUBBED STEAK

BEEFSTEAK THAT MEETS THIS RUB: WARM SPICES LIKE CINNAMON, ALLSPICE, AND GINGER GET A DEPTH CHARGE FROM COCOA POWDER AND BIT OF HEAT FROM FIERY MUSTARD POWDER.

CACAO-SPICED VEGETABLE RISOTTO:

CREAMY VEGETABLE RISOTTO INFUSED WITH CACAO AND TOPPED WITH ROASTED SEASONAL VEGETABLES.



DESSERT

MEXICAN CHOCOLATE POTS

THIS DESSERT COMBINES VAINILLA, COCONUT,
CINNAMON AND CAYENNE PEPPER. ACCIDENTALLY
VEGAN

RAWCACAO CREPES

CHOCOLATE CREPES FILLED WITH SEASONAL
FRUITS. TOPPED WITH SWEETENED CONDENSED MILK

CHOCOLATE PUDDING

TRADITIONAL FRENCH RECIPE WITH A MEXICAN
TWIST. ADD CHIPOTLE IF FEELING ADVENTUROUS

CHOCOLATE CHEESECAKE

IDEAL FOR THE HOT DAYS. FROZEN CHEESECAKE
WITH A CACAO BASE.

CHOCOLATE CHURROS

THE TRADITIONAL RECIPE OF CHURROS DIPPED ON A
HOMEMADE NUTELLA SALSA



DRINKS

ALCOHOLIC BEVERAGES:

CACAO OLD FASHIONED:

A TWIST ON THE CLASSIC OLD FASHIONED COCKTAIL, FEATURING BOURBON OR RYE WHISKEY, A DASH OF CHOCOLATE BITTERS, AND A TOUCH OF CACAO SYRUP. GARNISHED WITH AN ORANGE TWIST.

CACAO MARTINI:

A SOPHISTICATED MARTINI MADE WITH VODKA, CACAO LIQUEUR, AND A SPLASH OF ESPRESSO. GARNISHED WITH COCOA POWDER

CACAO RUM PUNCH:

A TROPICAL RUM PUNCH INFUSED WITH CACAO FLAVORS, COMBINING DARK RUM, PINEAPPLE JUICE, ORANGE JUICE, LIME JUICE, AND A HINT OF CACAO SYRUP. GARNISHED WITH A PINEAPPLE WEDGE

CACAO MARGARITA:

A MEXICAN-INSPIRED MARGARITA WITH A CHOCOLATEY TWIST. MADE WITH TEQUILA, CACAO LIQUEUR (HOME MADE), LIME JUICE, AND A TOUCH OF AGAVE SYRUP. SERVED ON THE ROCKS WITH A CACAO RIM AND A LIME WEDGE.



DRINKS

NON-ALCOHOLIC BEVERAGES:

CACAO HOT CHOCOLATE:

A COMFORTING AND INDULGENT HOT CHOCOLATE MADE WITH HIGH-QUALITY CACAO POWDER, MILK, AND A TOUCH OF SWEETNESS.

CACAO BANANA SMOOTHIE:

A CREAMY AND NUTRITIOUS SMOOTHIE BLENDING RIPE BANANAS, ALMOND MILK, CACAO POWDER, AND A SPOONFUL OF PEANUT BUTTER. SWEETEN WITH A DRIZZLE OF HONEY, IF DESIRED.

CACAO ICED COFFEE:

A REFRESHING AND ENERGIZING ICED COFFEE INFUSED WITH CACAO FLAVORS. A BREWED STRONG COFFEE, WITH A SPLASH OF CACAO POWDER, AND SERVE OVER ICE.



DRINKS

CACAO MINT LEMONADE:

A REFRESHING AND INVIGORATING LEMONADE INFUSED WITH CACAO AND MINT. MIX OF FRESH LEMON JUICE, WATER, CACAO SYRUP, AND A FEW MINT LEAVES. SERVE OVER ICE AND GARNISHED WITH A MINT SPRIG.

CACAO BERRY SPRITZER:

A SPARKLING AND FRUITY SPRITZER COMBINING MIXED BERRIES, SPARKLING WATER, A SPLASH OF CRANBERRY JUICE, AND A DRIZZLE OF CACAO SYRUP. GARNISHED WITH A SPRIG OF MINT.

