



2026 - 2027

MEXICAN COMFORT FOOD

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN

SUNDAY SUPPER TRADITIONAL MEXICAN COMFORT FOOD

A RELAXED DINNER INSPIRED BY THE MEALS MEXICAN FAMILIES
GATHER AROUND EVERY DAY.

AFTER A DAY AT THE BEACH, EXPLORING THE TOWN, OR SIMPLY
ENJOYING TIME TOGETHER, SOMETIMES THE BEST DINNER ISN'T THE
FANCIEST ONE—IT'S THE ONE THAT FEELS WARM, GENEROUS AND
FAMILIAR.

OUR SUNDAY SUPPER MENU BRINGS TOGETHER THE COMFORTING
DISHES FOUND IN MEXICAN HOMES: SLOW-COOKED RECIPES,
FRESH LOCAL INGREDIENTS AND FLAVORS THAT HAVE BEEN SHARED
AROUND FAMILY TABLES FOR GENERATIONS.

EVERYTHING IS PREPARED FROM SCRATCH AND SERVED FAMILY
STYLE, SO YOU CAN SPEND LESS TIME MAKING DECISIONS AND
MORE TIME ENJOYING EACH OTHER'S COMPANY.
SIMPLE. HOMEMADE. COMFORTING.

WHO IS THIS EXPERIENCE FOR?

- ✓ FAMILIES TRAVELING WITH CHILDREN
- ✓ COUPLES LOOKING FOR A RELAXED DINNER AT HOME
- ✓ FRIENDS ENJOYING A QUIET EVENING AFTER A DAY OF
ADVENTURE
- ✓ ANYONE WHO WANTS TO EXPERIENCE AUTHENTIC MEXICAN HOME
COOKING WITHOUT LEAVING THEIR VILLA

OUR PHILOSOPHY

AT A CHEF IN SAYULITA, WE BELIEVE THAT SOME OF LIFE'S BEST
MEMORIES HAPPEN AROUND THE DINNER TABLE.
THIS MENU ISN'T ABOUT ELABORATE TECHNIQUES OR FINE DINING.
IT'S ABOUT THE RECIPES THAT MEXICAN FAMILIES PREPARE WHEN
THEY WANT TO TAKE CARE OF THE PEOPLE THEY LOVE.

FRESH INGREDIENTS.
RECIPES MADE FROM SCRATCH.
FOOD MEANT TO BE SHARED.
BECAUSE COMFORT IS A UNIVERSAL LANGUAGE.
WHAT TO EXPECT

FAMILY-STYLE SERVICE
FRESHLY PREPARED DISHES
LOCAL INGREDIENTS WHENEVER POSSIBLE
FLEXIBLE MENU FOR DIETARY NEEDS
RELAXED PACING DESIGNED FOR VACATION EVENINGS

WHY GUESTS LOVE IT
✓ NO COMPLICATED DECISIONS
A CAREFULLY CURATED MENU OF MEXICO'S FAVORITE
HOMEMADE DISHES.
✓ GREAT FOR ALL AGES
COMFORTING FLAVORS THAT BOTH ADVENTUROUS EATERS
AND PICKY CHILDREN ENJOY.
✓ AUTHENTIC WITHOUT BEING INTIMIDATING
TRADITIONAL MEXICAN RECIPES PRESENTED IN A
FAMILIAR AND APPROACHABLE WAY.
✓ THE PERFECT VACATION DINNER
NO GROCERY SHOPPING.
NO COOKING.
NO DISHES.
JUST GOOD FOOD AND GREAT COMPANY.

APPETIZERS
CHOOSE ONE

GUACAMOLE & HOUSE TOTOPOS
FRESH AVOCADO MASHED WITH LIME, CILANTRO, ONION AND
TOMATO, SERVED WITH CRISPY CORN CHIPS.

HOUSE ESQUITES
ROASTED SWEET CORN TOSSED WITH LIME, COTIJA CHEESE,
CHILE POWDER AND A TOUCH OF CREMA.

TRADITIONAL TORTILLA SOUP
ROASTED TOMATO BROTH SERVED WITH CRISPY TORTILLA
STRIPS, AVOCADO, QUESO FRESCO AND MEXICAN CREMA.

QUESO FUNDIDO
MELTED MEXICAN CHEESES SERVED WITH YOUR CHOICE OF
CHORIZO OR SAUTÉED MUSHROOMS, ACCOMPANIED BY WARM
TORTILLAS.

HOUSE SALSA FLIGHT
A TASTING OF THREE HOMEMADE SALSAS SERVED WITH CRISPY
CORN CHIPS.

MAIN COURSE
CHOOSE ONE

BEEF
SLOW-BRAISED BEEF IN SMOKY PASILLA CHILE SAUCE
TENDER BEEF SLOWLY BRAISED IN A RICH PASILLA CHILE
SAUCE, SERVED WITH CREAMY MASHED POTATOES.

TRADITIONAL PICADILLO
SEASONED GROUND BEEF COOKED WITH POTATOES, CARROTS,
TOMATOES AND MEXICAN SPICES. SERVED WITH MEXICAN RICE
AND REFRIED BEANS.

CHICKEN FAJITAS

GRILLED STRIPS OF CHICKEN WITH SAUTÉED PEPPERS AND ONIONS, SERVED WITH WARM TORTILLAS, GUACAMOLE AND MEXICAN RICE.

CHICKEN IN SALSA

FREE-RANGE CHICKEN IN ROASTED TOMATILLO OR TOMATO SAUCE. A TRADITIONAL MEXICAN FAVORITE SERVED WITH REFRIED BEANS AND WARM TORTILLAS.

CREAMY POBLANO CHICKEN

TENDER CHICKEN BREAST SERVED IN A ROASTED POBLANO CREAM SAUCE WITH MEXICAN RICE AND SEASONAL VEGETABLES.

CHICKEN IN PEANUT SAUCE (POLLO ENCACAHUATADO)
CHICKEN GENTLY SIMMERED IN A TRADITIONAL PEANUT AND CHILE SAUCE, SERVED WITH MEXICAN RICE AND TORTILLAS.

PORK

COCHINITA PIBIL

SLOW-ROASTED PORK MARINATED WITH ACHIOTE, CITRUS AND TRADITIONAL SPICES, SERVED WITH PICKLED RED ONIONS, BLACK BEANS AND WARM TORTILLAS.

SEAFOOD

LOCAL CATCH WITH GARLIC BUTTER & LIME

FRESH LOCAL FISH PAN-SEARED WITH GARLIC BUTTER, FRESH LIME AND MEXICAN RICE.

VEGETARIAN

CHILE RELLENO

ROASTED POBLANO PEPPER STUFFED WITH CHEESE AND HERBS, TOPPED WITH TOMATO SAUCE AND SERVED WITH MEXICAN RICE.

ENCHILADAS POTOSINAS

TRADITIONAL RED CORN TORTILLAS FILLED WITH CHEESE AND BEANS, TOPPED WITH LETTUCE, CREMA AND SALSA ROJA. SERVED WITH YOUR CHOICE OF GRILLED CECINA OR MEXICAN CHORIZO.

VEGAN VEGETABLE ENCHILADAS

CORN TORTILLAS FILLED WITH SEASONAL VEGETABLES AND TOPPED WITH ROASTED TOMATILLO SAUCE, ONIONS AND TOASTED SESAME SEEDS.

SIDES

CHOOSE ONE

REFRIED BLACK BEANS

MEXICAN RICE

FRESH GREEN SALAD

FRIED PLANTAINS

QUESO FRESCO

DESSERT

CHOOSE ONE

CAFÉ DE OLLA FLAN

TRADITIONAL MEXICAN VANILLA FLAN INFUSED WITH CINNAMON AND COFFEE.

ARROZ CON LECHE

CLASSIC MEXICAN RICE PUDDING FINISHED WITH PILONCILLO AND CINNAMON.

AVAILABLE VEGAN WITH COCONUT MILK.

FRIED PLANTAINS WITH DULCE DE LECHE

WARM CARAMELIZED PLANTAINS SERVED WITH DULCE DE LECHE.

OPTIONAL UPGRADES

FRESH HANDMADE CORN TORTILLAS
HAND-PRESSED AND COOKED THROUGHOUT DINNER.

FRESH SEASONAL AGUA FRESCA

CLASSIC MARGARITAS

MEXICAN DESSERT TRIO

DIETARY ACCOMMODATIONS

VEGETARIAN, VEGAN, GLUTEN-FREE, DAIRY-FREE AND OTHER
DIETARY ACCOMMODATIONS ARE AVAILABLE.

PLEASE LET US KNOW ABOUT ANY ALLERGIES OR DIETARY
RESTRICTIONS BEFORE YOUR DINNER SO WE CAN GLADLY
CUSTOMIZE THE MENU.