

SUMMER - AUTUMN SEASON

DINNER MENU

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN



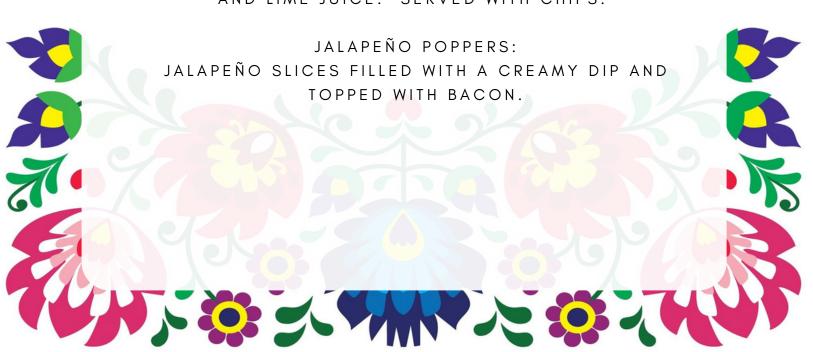
SALSA BAR:

RED SALSA, GREEN SALSA AND MEXICAN DIP. SERVED WITH CORN CHIPS

TRADITIONAL GUAC AND CHIPS:

AVOCADO, TOMATO, ONION, CUCUMBER, CILANTRO

AND LIME JUICE. SERVED WITH CHIPS.





GREENS BASE, AVOCADO, TOMATO, CUCUMBER AND RED ONION. CILANTRO DRESSING

TEXMEX SALAD GREEN BASE, BLACK BEANS, CORN, TOMATO, ONION, CILANTRO, CUCUMBER. GARLIC DRESSING

FAJITA SALAD GREENS BASE, ONION, AVOCADO, BELL PEPPERS, TORTILLA CRUMBLE. GARLIC DRESSING





FAJITAS QUESADILLAS
FLOUR OR CORN TORTILLA. CHICKEN FAJITAS SERVED
WITH REFRIED BEANS.

ENCHILADAS

CHOOSE GREEN OR RED. CHICKEN TAQUITOS COVERED IN SALSA. TOPPED WITH SOUR CREAM, ONION AND FRESH CHEESE. SERVED WITH WHITE RICE AND GREENS





FROZEN MARGARITA PIE:

SSWEET AND SOUR. THIS DESSERT CONTAINS ALCOHOL

FRESAS CON CREMA PARFAIT:
THIS IS A CHILDHOOD RECIPE! FROZEN STRAWBERRIES
COMPOTE, LAYERED WITH A SWEET AND SOUR CREAM.

BBIRTHDAY CAKE:

CCELEBRATING BIRTHDAY? WE GOT YOU. BUT FYI, A

BIRTHDAY IS NOT NEEDED TO HAVE A CAKE

