



A Chef in Sayulita



SUMMER - AUTUMN SEASON

DINNER MENU

@ACHEFINSAYULITA - @SAYULITAFoodGARDEN



APPETIZERS

MARGARITA AVOCADO:

1 SIDE FROM AN AVOCADO FILLED WITH AVOCADO, CHERRY TOMATO, BASIL AND PANELA CHEESE. TOPPED WITH GREEN OIL

TROPICAL SHRIMP CEVICHE:

SHRIMP SLICES MIXED WITH PINEAPPLE, CARROT, TOMATO, CUCUMBER, BELL PEPPER, CHOPPED CILANTRO, LIMEJUICE AND A SLIGHT TOUCH OF TOMATO JUICE.

TRADITIONAL CEVICHE:

CATCH OF THE DAY, TOMATO, CUCUMBER, RED ONION, CILANTRO AND LIME JUICE. PLATED WITH CHIPS AND SPICY SALSA.

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.

JALAPEÑO POPPERS:

JALAPEÑO SLICES FILLED WITH A CREAMY DIP AND TOPPED WITH BACON.



SALAD

FRESH SALAD:

WATERMELON SLICES, TOPPED WITH FRESH CHEESE,
HERBS AND BALSAMIC VINEGAR

MEXICAN CUCUMBER SALAD:

(SPICY) CUCUMBER, CILANTRO, RED ONION. RED PEPPER
AND JALAPEÑO DRESSING

AVOCADO SALAD

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



MAIN

CATCH OF THE DAY:
GRILLED CATCH OF THE DAY. PLATED WITH VEGETABLES
AND HONEY GINGER GLAZÉ.

MEXICAN STUFFED PEPPERS:
POBLANO PEPPERS FILLED WITH MEXICAN PICADILLO
STEW (GROUNDED MEAT). SERVED WITH BLACK BEANS
AND GARLIC RICE

MEXICAN EMPANADAS:
CHOOSE YOUR FILLING (CHORIZO, TUNA, SHRIMP OR
CHICKEN). SERVED WITH GREENS AND TOPPED WITH SOUR
CREAM AND FRESH CHEESE

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

MUSHROOM "CARNITAS"
TRADITIONAL STEW ON ITS VEGAN VERSION. SERVED
WITH TORTILLAS, RICE AND BEANS



DESSERT

TRADITIONAL KEY LIME PIE:
OUR SIGNATURE DESSERT

HOME MADE CHURRO:
TRADITIONAL CHURRO BITES SERVED WITH DULCE DE
LECHE

COCONUT ICE CREAM
NOTHING SAYS SUMMER VACATION LIKE THIS DESSERT

FROZEN MARGARITA PIE:
SWEET 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.

BIRTHDAY CAKE:
CELEBRATING BIRTHDAY? WE GOT YOU. BUT FYI, A
BIRTHDAY IS NOT NEEDED TO HAVE A CAKE

