



A Chef in Sayulita



2026 - 2027

TASTE OF NAYARIT

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN

THE EXPERIENCE

INSPIRED BY THE PACIFIC COAST OF MEXICO, TASTE OF NAYARIT CELEBRATES THE FRESHNESS OF THE SEA, TROPICAL INGREDIENTS, AND TRADITIONAL RECIPES THAT HAVE SHAPED ONE OF THE COUNTRY'S MOST REMARKABLE CULINARY DESTINATIONS. FRESH FISH, SHRIMP, CITRUS, TROPICAL FRUITS, AND TIME-HONORED COOKING TECHNIQUES COME TOGETHER TO CREATE A VIBRANT AND RELAXED DINING EXPERIENCE. PERFECT FOR TRAVELERS WHO WANT TO DISCOVER NAYARIT THROUGH ITS AUTHENTIC FLAVORS.

PERFECT FOR

- FIRST-TIME VISITORS TO RIVIERA NAYARIT
 - SEAFOOD LOVERS
 - BEACH VACATIONS
 - FAMILIES
- SPECIAL CELEBRATIONS
- FOOD LOVERS AND CULINARY ENTHUSIASTS

INCLUDES

- ONE APPETIZER OF YOUR CHOICE
 - ONE SALAD OF YOUR CHOICE
- ONE MAIN COURSE OF YOUR CHOICE
 - ONE DESSERT OF YOUR CHOICE
 - PRIVATE CHEF SERVICE
- COMPLETE KITCHEN CLEANUP AFTER THE MEAL

OUR PHILOSOPHY

EVERY DISH IS PREPARED WITH FRESH FISH, SHRIMP, AND SEASONAL INGREDIENTS, SOURCING LOCALLY WHENEVER POSSIBLE. THIS MENU REFLECTS THE RELAXED COASTAL LIFESTYLE OF NAYARIT, WHERE SIMPLE PREPARATIONS, FRESH INGREDIENTS, AND BOLD FLAVORS ALLOW EVERY PRODUCT TO SHINE.

APPETIZERS
CHOOSE ONE

TRADITIONAL AGUACHILE VERDE
FRESH SHRIMP CURED IN LIME JUICE WITH SERRANO
PEPPERS, CUCUMBER, RED ONION, AND CILANTRO.
(GLUTEN-FREE)

PINEAPPLE AGUACHILE
FRESH SHRIMP SERVED IN A ROASTED PINEAPPLE AND CHILE
SAUCE WITH CUCUMBER, RED ONION, AND CILANTRO.
(GLUTEN-FREE)

WATERMELON AGUACHILE
A REFRESHING TWIST ON THE NAYARIT CLASSIC, COMBINING
WATERMELON, FRESH LIME, SERRANO PEPPERS, AND SHRIMP.
(GLUTEN-FREE)

NAYARIT CEVICHE
THE TRADITIONAL "DRY-STYLE" CEVICHE PREPARED WITH
FRESH FISH, CARROTS, CUCUMBER, RED ONION, CILANTRO,
AND LIME.
(GLUTEN-FREE)

TROPICAL CEVICHE
FRESH FISH MARINATED IN LIME JUICE WITH MANGO,
PINEAPPLE, CUCUMBER, CILANTRO, AND SERRANO PEPPERS.
(GLUTEN-FREE)

TUNA TIRADITO
THIN SLICES OF FRESH TUNA SERVED WITH A BRIGHT CITRUS
LECHE DE TIGRE, CILANTRO OIL, FRESH PINEAPPLE, AND
CHILE.
(GLUTEN-FREE)

CRISPY FISH BITES (CHICHARRON DE PESCADO)
GOLDEN FRIED FISH BITES SERVED WITH A SWEET AND SPICY
TAMARIND DIPPING SAUCE.

FRESH GUACAMOLE WITH ZARANDEADO SHRIMP
FRESHLY PREPARED GUACAMOLE TOPPED WITH GRILLED
ZARANDEADO SHRIMP AND SERVED WITH TORTILLA CHIPS.

SALADS
CHOOSE ONE

PAPAYA & COCONUT SALAD
FRESH MIXED GREENS WITH PAPAYA, SHREDDED COCONUT,
AND A GARLIC-LIME DRESSING.
(VEGETARIAN | GLUTEN-FREE)

NOPAL CACTUS SALAD
TENDER CACTUS PADDLES TOSSED WITH TOMATOES, RED
ONION, CILANTRO, AND A FRESH LIME VINAIGRETTE.
(VEGAN | GLUTEN-FREE)

TROPICAL SALAD
CRISP JICAMA, RIPE MANGO, CUCUMBER, MIXED GREENS, AND
A CITRUS VINAIGRETTE.
(VEGAN | GLUTEN-FREE)

WATERMELON SALAD
FRESH WATERMELON, CUCUMBER, COTIJA CHEESE, MINT, AND
A BALSAMIC REDUCTION.
(VEGETARIAN | GLUTEN-FREE)

MAIN COURSE
CHOOSE ONE

PESCADO ZARANDEADO

FRESH FISH MARINATED IN THE TRADITIONAL ZARANDEADO ADOBO, GRILLED OVER AN OPEN FLAME AND SERVED WITH GARLIC RICE AND SEASONAL VEGETABLES.
(GLUTEN-FREE)

FISH AL PASTOR

FRESH FISH MARINATED IN TRADITIONAL AL PASTOR SPICES, SERVED WITH PINEAPPLE SALSA, MEXICAN RICE, AND BEANS.
COCONUT-CRUSTED FISH

FRESH FISH COATED WITH SHREDDED COCONUT AND LIGHTLY CRISPED, SERVED WITH COCONUT RICE AND SEASONAL VEGETABLES.

COCONUT SHRIMP

CRISPY COCONUT-CRUSTED SHRIMP SERVED WITH PINEAPPLE-JALAPEÑO SALSA AND COCONUT RICE.

SHRIMP-STUFFED POBLANO PEPPER

ROASTED POBLANO PEPPER STUFFED WITH SHRIMP AND CHEESE, FINISHED WITH ROASTED TOMATO SAUCE.

BAJA FISH TACOS

BEER-BATTERED FISH TACOS SERVED ON CORN TORTILLAS WITH MEXICAN COLESLAW, CREAMY CHIPOTLE SAUCE, AND FRESH LIME.

BAJA SHRIMP TACOS

BEER-BATTERED SHRIMP TACOS SERVED WITH CRUNCHY SLAW, CREAMY CHIPOTLE SAUCE, AND FRESH LIME.

SMOKED MARLIN EMPANADAS
HANDMADE CORN TURNOVERS FILLED WITH SMOKED MARLIN,
SERVED WITH FRESH GREENS, MEXICAN CREMA, AND SALSA.

DESSERT
CHOOSE ONE

FLAN NAPOLITANO
TRADITIONAL BAKED MEXICAN VANILLA CUSTARD TOPPED WITH
CARAMEL.
(GLUTEN-FREE)

KEY LIME PIE
OUR FAMILY RECIPE MADE WITH FRESH MEXICAN LIMES.

COCONUT RICE PUDDING
A TROPICAL VERSION OF THE MEXICAN CLASSIC, PREPARED
WITH COCONUT MILK AND CINNAMON.
(VEGAN | GLUTEN-FREE)

HOMEMADE COCONUT ICE CREAM
HOUSE-MADE COCONUT ICE CREAM PREPARED WITH FRESH
COCONUT.
(GLUTEN-FREE)

FRIED PLANTAINS WITH SWEETENED CONDENSED MILK
GOLDEN FRIED RIPE PLANTAINS TOPPED WITH SWEETENED
CONDENSED MILK AND CINNAMON.

DIETARY ACCOMMODATIONS
THIS MENU CAN BE ADAPTED TO ACCOMMODATE GLUTEN-FREE
AND OTHER DIETARY REQUIREMENTS. IF ANYONE IN YOUR
GROUP HAS ALLERGIES OR SPECIFIC DIETARY NEEDS, I'LL BE
HAPPY TO PERSONALIZE THE EXPERIENCE.

OPTIONAL ENHANCEMENTS

- FRESH GUACAMOLE STATION
- HANDMADE TORTILLA CHIPS
 - COCONUT RICE
- SLOW-COOKED MEXICAN BEANS
 - TROPICAL AGUAS FRESCAS
 - MEXICAN WINE PAIRING
- TEQUILA, MEZCAL, OR RAICILLA TASTING
 - BARTENDER SERVICE
 - CELEBRATION CAKE