




A Chef in Sayulita



WINTER SEASON

DINNER MENU

@ACHEFINSAYULITA - @SAYULITAFoodGARDEN



APPETIZERS

FILLED AVOCADO: THE TRENDIEST APPETIZER IN THE MENU. 1 SIDE FROM AN AVOCADO FILLED WITH TROPICAL SHRIMP SALAD (AVOCADO, MANGO OR PINEAPPLE, TOMATO, CUCUMBER, ONION, CILANTRO) AND PLATED WITH A SMALL PORTION OF SALAD OF THE DAY.

GUAC´ N CHIPS: AVOCADO WITH TOMATO, CUCUMBER, CILANTRO, LEMON JUICE, ONION AND SERRANO CHILI (OPTIONAL), SERVED WITH RED SALSA AN CHIPS. MOST REQUESTED DISH.

TRADITIONAL CEVICHE: FISH CATCH OF THE DAY. WITH TOMATO, CUCUMBER, ONION AND SERRANO CHILI (OPTIONAL). SERVED WITH TOSTADAS AND TRADITIONAL CEVICHE SALSA.

STREET CORN DIP: MEXICAN STREET CORN DIP IS A MIX FROM CORN, MAYO, CREAM, CHEESE. SERVED HOT AND WITH CORN CHIPS

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

MEAT FAJITAS QUESADILLAS: TRADITIONAL FLOUR QUESADILLAS FILLED WITH MEAT QUESADILLAS. SERVED WITH RED SAUCE.

CHICKEN CHIPOTLE TACOS: DEEP-FRIED. CORN TORTILLA TAQUITOS FILLED WITH CHICKEN CHIPOTLE STEW. SERVED WITH GREENS AND CHIPOTLE-CREAM SALSA



SALADS

A FRESH BEGINNING FOR A VERY MEXICAN STORY... ALL SALADS INCLUDES ONE HOMEMADE DRESSING.

TEXMEX SALAD: AVOCADO, BLACK BEANS, TOMATO, CILANTRO, CORN, ONION AND LETTUCE

FRESH SALAD: WATERMELON, FRESH CHEESE, MINT LEAVES, BASIL LEAVES AND CUCUMBER

PURPLE SALAD: BEETS, PARSLEY AND PANELA CHEESE.

NOPAL SALAD: GRILLED NOPAL CACTUS, MANGO, TOMATO, ONION AND CILANTRO.

SALPICON SALAD: TRADITIONAL MEXICAN RECIPE. ASADA, TOMATO, PURPLE ONION, GREEN CHILI (OPTIONAL), GRILLED TOMATILLO, AVOCADO AND LETTUCE

AVO-CUCUMBER SALAD: AVOCADO, CUCUMBER, CHERRY TOMATOES, CILANTRO, RED ONION AND PANELA CHEESE

STREET CORN SALAD: TORTILLA SLICES, LETTUCE, CORN, MAYO, CREAM, CHEESE, PARSLEY AND CHILIFLAKES

MUSHROOM SALAD: GRILLED MUSHROOMS, ROSEMARY, SWEET POTATO, PURPLE CABAGGE AND CHERRY TOMATO



MAIN

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

MEXICAN CARNE ASADA: TRADITIONAL RECIPE. GRILLED FLANK STEAK, PLATED WITH GRILLED POTATO

TROPICAL FISH: FRESH CATCH OF THE DAY, MARINATED WITH WHITE WINE REDUCTION. PLATED WITH MANGO- PICO DE GALLO SALSA.


CAMARONES A LA DIABLA: TRADITIONAL RECIPE. SHRIMPS MARINATED IN CHIPOTLE SAUCE. PLATED WITH GREEN SALAD AND RICE.

RAJAS CON QUESO CHICKEN: GRILLED CHICKEN BREAST TOPPED WITH TRADITIONAL RAJAS CON QUESO (ROASTED POLANO PEPPER STEWED IN CREAM AND CHEESE). PLATED WITH FRESH SALAD.

GREEN BUTTER SHRIMP: GRILLED SHRIMP, MARINATED IN A GREEN SPICE BUTTER. PLATED WITH WHITE RICE.

MEXICAN STUFFED PEPPERS: BELL PEPPERS FILLED WITH MEXICAN PICADILLO STEW (GROUNDED MEAT). SERVED WITH BLACK BEANS

POBLANO PEPPER TOSTADAS: GRILLED POBLANO PEPPER SLICES, CARAMELIZED ONION AND AVOCADO ON A BEANS BED. ADD SOUR CREAM.



DESSERT

BUÑUELOS: TRADITIONAL RECIPE. MEXICAN SWEET CHIPS PLATED WITH ICECREAM

KEY LIME PAY: FAMILY RECIPE. THIS IS A VARIANT FROM THE TRADITIONAL RECIPE

HOMEMADE APPLE PIE CHIMICHANGAS: HOME MADE APPLE PIE MIX. PLATED WITH SALTED CARAMEL OR DULCE DE LECHE DRESSING.

CHURRO BITES: TRADITIONAL RECIPE IN FINGER SIZE. PLATED WITH NUTELLA DRESSING

BIRTHDAY CAKE: NO NEED TO ADD YEARS TO YOUR LIFE TO HAVE A BDAY CAKE SLICE

VEGAN RICE PUDDING: TRADITIONAL RECIPE JUST GOT VEGAN

COCONUT ICECREAM: NOTHING SAYS VACATIONS LIKE THIS DESSERT