



2025-2026

FARM-TO-TABLE BREAKFAST MENU

@ACHEFINSAYULITA - @AXOLOTLCULINARY

AT A CHEF IN SAYULITA, BREAKFAST IS MORE THAN A MEAL
– IT'S A CONNECTION TO THE LAND, THE PEOPLE, AND THE
ANCIENT TRADITIONS OF NAYARIT.

THIS MENU CELEBRATES THE HEART OF RANCHO-STYLE
MEXICAN COOKING, REIMAGINED THROUGH A FARM-TO-
TABLE LENS.

EACH DISH IS CRAFTED WITH LOCAL INGREDIENTS FROM
NEARBY FARMERS, HEIRLOOM MAIZE, AND NATIVE
FLAVORS, BRINGING THE ESSENCE OF OUR REGION TO
YOUR TABLE. HERE, WE COOK SLOWLY, SEASON WITH
INTENTION, AND HONOR EVERY INGREDIENT – FROM THE
SOIL TO THE PLATE.

WELCOME TO A BREAKFAST THAT TASTES LIKE NAYARIT –
RUSTIC, SOULFUL, AND ALIVE.

BUEN PROVECHO!

SAVORY

AVOCADO & CAPOMO TOAST

HOMEMADE SOURDOUGH BREAD TOPPED WITH
GUACAMOLE, TOASTED CAPOMO SEEDS, CHERRY
TOMATOES, AND FRESH CHEESE.
(VEGAN OPTION CHEESE UPON REQUEST)

ENFRIJOLADAS WITH QUELITES & RANCH CHEESE

HOME MADE CORN TORTILLAS COVERED IN CREAMY BEAN
SAUCE, FILLED WITH LOCAL WILD GREENS AND REQUESÓN.
SERVED WITH GOLDEN POTATOES AND PICKLED ONIONS.
UPGRADE TO MOLE WITH AN EXTRA COST.

RANCH EGGS WITH CACAO & PASILLA CHILI SAUCE

FREE-RANGE EGGS ON A TOASTED TORTILLA, BATHED IN A
RUSTIC SAUCE OF CACAO, PASILLA CHILI, AND ROASTED
TOMATO. SERVED WITH REFRIED BEANS.

NAYARIT CHILAQUILES

CRISPY CORN CHIPS IN ROASTED GUAJILLO OR GREEN
TOMATILLO SAUCE, TOPPED WITH SOUR CREAM, CHEESE,
RED ONION, AND AVOCADO.
(CHOICE OF EGG OR FARM CHICKEN)

SWEET-SAVORY CORN TAMAL

FRESH CORN TAMAL FILLED WITH LOCAL CHEESE AND
EPAZOTE, SERVED WITH SOUR CREAM AND ROASTED
SALSA. (PLEASE REQUEST AVAILABILITY)

SWEET

CORN & PLANTAIN HOTCAKES WITH CAPOMO SYRUP
FLUFFY PANCAKES MADE WITH RIPE PLANTAIN, DRIZZLED WITH
LOCAL CAPOMO SYRUP, CACAO SHAVINGS, AND FRESH
FRUIT.

TROPICAL PARFAIT OF PAPAYA, COCONUT & CACAO
COCONUT YOGURT LAYERED WITH PAPAYA COMPOTE, CACAO
NIBS, HOUSE GRANOLA, AND EDIBLE FLOWERS.

ATOLE DE AVENA, NARANJA Y JENGIBRE
A MODERN TAKE ON THE TRADITIONAL ATOLE – ATOLE
INFUSED OATS WITH FRESH ORANGE ZEST AND GINGER.

MANGO, PINNEAPPLE & BANANA BOWL WITH AMARANTH
GRANOLA

A TROPICAL SMOOTHIE BASE TOPPED WITH PUFFED
AMARANTH, TOASTED COCONUT, AND LOCAL SEEDS.

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COSTS

LESS THAN 4 PEOPLE
3000 PESOS FOR THE GROUP
5 TO 15 PEOPLE
700 PESOS PER PERSON
16 PEOPLE OR UP
650 PESOS PER PERSON