



2026 - 2027

STORIES YOU CAN COOK

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN

DISCOVER MEXICO THROUGH THE RECIPES, INGREDIENTS, AND TRADITIONS THAT HAVE SHAPED ITS CUISINE FOR GENERATIONS.

THE EXPERIENCE

FOOD IS ONE OF THE MOST BEAUTIFUL WAYS TO UNDERSTAND A CULTURE. EVERY WORKSHOP COMBINES HANDS-ON COOKING WITH THE STORIES BEHIND THE INGREDIENTS, TRADITIONS, AND TECHNIQUES THAT HAVE SHAPED MEXICAN CUISINE FOR CENTURIES. TOGETHER WE'LL PREPARE AUTHENTIC DISHES FROM SCRATCH WHILE EXPLORING THEIR HISTORY, CULTURAL SIGNIFICANCE, AND THE PEOPLE WHO CONTINUE TO KEEP THESE CULINARY TRADITIONS ALIVE.

NO PREVIOUS COOKING EXPERIENCE IS NECESSARY—JUST CURIOSITY AND A LOVE FOR GOOD FOOD.

PERFECT FOR

- COUPLES
- FAMILIES
- FOOD LOVERS
- FIRST-TIME VISITORS TO MEXICO
- CURIOUS TRAVELERS
- TEAM BUILDING ACTIVITIES
- CELEBRATIONS

INCLUDES

- HANDS-ON COOKING WORKSHOP
- CULTURAL STORYTELLING THROUGHOUT THE EXPERIENCE
 - FRESH LOCAL INGREDIENTS
 - RECIPES TO TAKE HOME
- YOUR FRESHLY PREPARED MEAL
 - PRIVATE CHEF INSTRUCTION
 - COMPLETE KITCHEN CLEANUP

OUR PHILOSOPHY

COOKING IS MORE THAN FOLLOWING A RECIPE—IT'S UNDERSTANDING WHERE INGREDIENTS COME FROM, WHY TRADITIONS EXIST, AND HOW FOOD CONNECTS PEOPLE ACROSS GENERATIONS. EVERY WORKSHOP IS DESIGNED TO CELEBRATE MEXICAN CULTURE THROUGH AUTHENTIC FLAVORS, LOCAL PRODUCTS, AND STORIES THAT TURN EVERY DISH INTO A MEMORABLE EXPERIENCE.

CHOOSE YOUR STORY

MEXICAN SALSAS

THE STORY OF MEXICO BEGINS WITH A MOLCAJETE. DISCOVER THE INCREDIBLE DIVERSITY OF MEXICAN SALSAS WHILE LEARNING HOW DIFFERENT CHILES, ROASTING TECHNIQUES, AND REGIONAL TRADITIONS TRANSFORM SIMPLE INGREDIENTS INTO UNFORGETTABLE FLAVORS.

DURING THIS WORKSHOP YOU'LL PREPARE:

- MOLCAJETE SALSA
- ROASTED GREEN SALSA
 - SALSA MACHA
- FRESH PICO DE GALLO

THE SOUL OF CORN

THE INGREDIENT THAT CREATED A CIVILIZATION. DISCOVER WHY CORN IS THE FOUNDATION OF MEXICAN CUISINE WHILE LEARNING THE ANCIENT PROCESS OF NIXTAMALIZATION AND PREPARING TRADITIONAL RECIPES FROM SCRATCH.

DURING THIS WORKSHOP YOU'LL PREPARE:

- HANDMADE CORN TORTILLAS
 - FRESH QUESADILLAS
 - MINI SOPES
- TRADITIONAL ESQUITES

MOLE & MEXICAN CHOCOLATE

A RECIPE THAT TELLS CENTURIES OF HISTORY.
EXPLORE THE FASCINATING JOURNEY OF CACAO, SPICES, AND
TRADITIONAL MOLE WHILE PREPARING ONE OF MEXICO'S MOST
ICONIC DISHES.

DURING THIS WORKSHOP YOU'LL PREPARE:

- TRADITIONAL MOLE
- CHICKEN IN MOLE
- MEXICAN HOT CHOCOLATE OR CACAO DRINK

TACOS FROM SCRATCH

BUILD THE PERFECT TACO FROM THE TORTILLA UP.
LEARN HOW TO PREPARE AUTHENTIC TACOS USING HANDMADE
TORTILLAS, FRESH SALSAS, AND TRADITIONAL FILLINGS WHILE
DISCOVERING WHY TACOS HAVE BECOME ONE OF MEXICO'S
GREATEST CULINARY SYMBOLS.

DURING THIS WORKSHOP YOU'LL PREPARE:

- HANDMADE TORTILLAS
- TWO TRADITIONAL SALSAS
- TWO TACO FILLINGS
- TRADITIONAL TOPPINGS

MEXICAN STREET FOOD

THE FLAVORS YOU'LL FIND IN EVERY MEXICAN MARKET.
DISCOVER THE VIBRANT WORLD OF MEXICAN STREET FOOD WHILE
PREPARING A SELECTION OF THE COUNTRY'S MOST BELOVED
SMALL DISHES.

DURING THIS WORKSHOP YOU'LL PREPARE:

- HANDMADE QUESADILLAS
- MINI SOPES
- POTATO FLAUTAS
- CHICKEN TINGA TOSTADAS

TASTE OF NAYARIT

THE PACIFIC COAST ON A PLATE.

CELEBRATE THE FRESH FLAVORS OF MEXICO'S PACIFIC COAST WHILE PREPARING DISHES INSPIRED BY NAYARIT'S RICH CULINARY TRADITIONS.

DURING THIS WORKSHOP YOU'LL PREPARE:

- TRADITIONAL CEVICHE
 - AGUACHILE
- ZARANDEADO FISH

MEXICAN DESSERTS

EVERY CELEBRATION ENDS WITH SOMETHING SWEET. LEARN THE TECHNIQUES BEHIND SOME OF MEXICO'S FAVORITE DESSERTS WHILE DISCOVERING THEIR HISTORY AND REGIONAL TRADITIONS.

DURING THIS WORKSHOP YOU'LL PREPARE:

- CHURROS
- MEXICAN RICE PUDDING
 - KEY LIME PIE

OPTIONAL ADD-ONS

MEXICAN SPIRITS TASTING

DISCOVER THE TRADITIONS BEHIND MEXICO'S ICONIC SPIRITS WHILE TASTING A CURATED SELECTION OF REGIONAL DISTILLATES.

INCLUDES:

- TEQUILA
- MEZCAL
- RAICILLA

HANDMADE MARGARITA WORKSHOP

LEARN HOW TO PREPARE CLASSIC AND CONTEMPORARY MEXICAN COCKTAILS USING FRESH INGREDIENTS.

MEXICAN WINE PAIRING

A GUIDED TASTING FEATURING WINES PRODUCED IN MEXICO, CAREFULLY SELECTED TO COMPLEMENT YOUR MENU.

LOCAL MARKET TOUR

VISIT A TRADITIONAL MEXICAN MARKET TO DISCOVER SEASONAL PRODUCE, LOCAL INGREDIENTS, HERBS, SPICES, AND EVERYDAY PRODUCTS USED IN MEXICAN KITCHENS.