



2026 - 2027

VERDE MEXICO

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN

VERDE MÉXICO
CELEBRATING MEXICO'S PLANT-BASED TRADITIONS THROUGH
SEASONAL INGREDIENTS, ANCESTRAL RECIPES, AND VIBRANT
FLAVORS.

THE EXPERIENCE

LONG BEFORE "PLANT-BASED" BECAME A GLOBAL MOVEMENT,
MEXICAN CUISINE HAD ALREADY MASTERED THE ART OF
COOKING WITH CORN, BEANS, CHILES, CACTUS, HERBS, FRUITS,
AND SEASONAL VEGETABLES. VERDE MÉXICO IS A CELEBRATION
OF THOSE TRADITIONS, SHOWCASING THE INCREDIBLE DIVERSITY
OF INGREDIENTS THAT HAVE NOURISHED OUR COMMUNITIES FOR
GENERATIONS.

THIS EXPERIENCE INVITES YOU TO DISCOVER THE RICHNESS OF
MEXICAN CUISINE THROUGH VIBRANT, COLORFUL DISHES WHERE
VEGETABLES ARE NOT SUBSTITUTES—THEY ARE THE STARS OF
THE TABLE.

- PERFECT FOR
- VEGETARIANS AND VEGANS
 - FOOD LOVERS
 - WELLNESS RETREATS
 - FAMILIES
 - COUPLES
 - TRAVELERS LOOKING FOR LIGHTER MEALS
 - ANYONE CURIOUS ABOUT AUTHENTIC MEXICAN CUISINE
BEYOND MEAT

OUR PHILOSOPHY

MEXICAN CUISINE HAS ALWAYS CELEBRATED THE ABUNDANCE OF
THE MILPA—CORN, BEANS, SQUASH, CHILES, HERBS, AND NATIVE
VEGETABLES. RATHER THAN RECREATING MEAT-BASED DISHES,
THIS MENU HONORS INGREDIENTS THAT HAVE BEEN AT THE HEART
OF OUR CULINARY TRADITIONS FOR CENTURIES. EVERY PLATE IS
PREPARED WITH FRESH SEASONAL PRODUCE, ALLOWING NATURE
TO GUIDE THE EXPERIENCE.

APPETIZERS
CHOOSE ONE

FRESH GUACAMOLE

FRESHLY MASHED AVOCADO PREPARED WITH TOMATOES, ONION,
CILANTRO, SERRANO PEPPERS, AND LIME, SERVED WITH
HANDMADE TORTILLA CHIPS.
(VEGAN | GLUTEN-FREE)

CAULIFLOWER AGUACHILE

FRESH CAULIFLOWER MARINATED IN LIME JUICE WITH SERRANO
PEPPERS, CUCUMBER, CILANTRO, AND RED ONION.
(VEGAN | GLUTEN-FREE)

HEARTS OF PALM CEVICHE

HEARTS OF PALM MARINATED WITH LIME, TOMATOES, CUCUMBER,
CILANTRO, AVOCADO, AND SERRANO PEPPERS.
(VEGAN | GLUTEN-FREE)

HIBISCUS TINGA TOSTADAS

SLOW-BRAISED HIBISCUS FLOWERS IN TRADITIONAL ADOBO
SERVED OVER CRISPY CORN TOSTADAS WITH AVOCADO,
(VEGAN)

GRILLED NOPAL TOSTADAS

FIRE-ROASTED CACTUS PADDLES SERVED OVER CRISPY CORN
TOSTADAS WITH BLACK BEANS, AVOCADO, PICKLED ONIONS, AND
SALSA.
(VEGAN | GLUTEN-FREE)

SALADS
CHOOSE ONE

PAPAYA & COCONUT SALAD

FRESH GREENS WITH PAPAYA, SHREDDED COCONUT, TOASTED
PUMPKIN SEEDS, AND A GARLIC-LIME VINAIGRETTE.
(VEGAN | GLUTEN-FREE)

TRADITIONAL NOPAL SALAD

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

TROPICAL SALAD

JICAMA, MANGO, CUCUMBER, MIXED GREENS, AND CITRUS
VINAIGRETTE.
(VEGAN | GLUTEN-FREE)

ROASTED BEET SALAD

ROASTED BEETS WITH CARAMELIZED WALNUTS, FRESH HERBS,
AND CITRUS VINAIGRETTE.
(VEGAN | GLUTEN-FREE)

MAIN COURSE
CHOOSE ONE

CAULIFLOWER AL PASTOR

ROASTED CAULIFLOWER MARINATED IN TRADITIONAL AL PASTOR
SPICES, SERVED WITH PINEAPPLE SALSA, HANDMADE TORTILLAS,
AND BLACK BEANS.
(VEGAN)

CHILE RELLENO DE QUELITES & HUITLACOCHÉ*

ROASTED POBLANO PEPPER FILLED WITH SEASONAL WILD GREENS
AND HUITLACOCHÉ, SERVED WITH ROASTED TOMATO SAUCE.
SEASONAL AVAILABILITY.
(VEGETARIAN | GLUTEN-FREE)

MUSHROOM MOLE*

SEASONAL MUSHROOMS SERVED IN TRADITIONAL MEXICAN MOLE
WITH HANDMADE TORTILLAS.
SEASONAL AVAILABILITY.
(VEGAN)

MUSHROOM POZOLE VERDE*

A COMFORTING GREEN POZOLE PREPARED WITH SEASONAL
MUSHROOMS, HOMINY, HERBS, AND TRADITIONAL GARNISHES.
SEASONAL AVAILABILITY.
(VEGAN | GLUTEN-FREE)

GREEN ENCHILADAS

CORN TORTILLAS FILLED WITH SPINACH AND MUSHROOMS,
TOPPED WITH ROASTED TOMATILLO SALSA.
(VEGETARIAN)

DESSERT
CHOOSE ONE

COCONUT RICE PUDDING

A TROPICAL TWIST ON THE MEXICAN CLASSIC PREPARED WITH
COCONUT MILK AND CINNAMON.
(VEGAN | GLUTEN-FREE)

MANGO SORBET

HOUSE-MADE MANGO SORBET PREPARED WITH SEASONAL FRUIT.
(VEGAN | GLUTEN-FREE)

FRIED PLANTAINS

GOLDEN FRIED RIPE PLANTAINS SERVED WITH AGAVE SYRUP AND
CINNAMON.
(VEGAN)

GUAVA PASTE WITH CARAMELIZED NUTS

A CONTEMPORARY INTERPRETATION OF A MEXICAN CLASSIC,
PAIRING SWEET GUAVA WITH CRUNCHY CARAMELIZED NUTS.
(VEGAN | GLUTEN-FREE)

DIETARY ACCOMMODATIONS

THIS MENU IS NATURALLY VEGETARIAN-FRIENDLY AND CAN BE
FULLY ADAPTED FOR VEGAN, GLUTEN-FREE, AND OTHER DIETARY
PREFERENCES. IF ANYONE IN YOUR GROUP HAS ALLERGIES OR
SPECIFIC DIETARY NEEDS, I'LL BE HAPPY TO PERSONALIZE THE
EXPERIENCE.

OPTIONAL ENHANCEMENTS

- HANDMADE TORTILLA WORKSHOP
- TRADITIONAL SALSA TASTING
 - MEXICAN WINE PAIRING
- SEASONAL CRAFT MOCKTAILS
 - FRESH AGUAS FRESCAS
 - LOCAL MARKET TOUR
- MEXICAN DESSERT TASTING
 - BARTENDER SERVICE