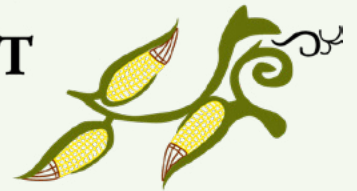
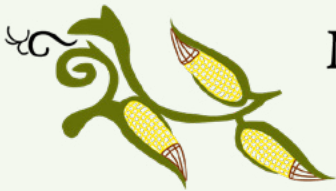


SI SEÑOR

MEXICAN RESTAURANT
SAYULITA - MÉXICO



Menú

DESAYUNO



PARA COMENZAR EL DÍA

| | |
|--|-----|
| AVENA 180 GR | 145 |
| MUESLI CASERO 210 GR | 165 |
| YOGURT NATURAL 185 ML | 145 |
| HOT CAKES 110 GR | 185 |
| PAN FRANCÉS 120 GR | 185 |
| PLATO DE FRUTAS DE LA ESTACIÓN 270 GR | 155 |

SÁNDWICH CON CHAPATA INTEGRAL

| | |
|---------------------------------------|-----|
| SÁNDWICH BTL 110 GR | 189 |
| SÁNDWICH CON HUEVO 65 GR | 189 |
| SÁNDWICH CON ARRACHERA 180 GR | 220 |
| SÁNDWICH CON POLLO AL PESTO 180 GR | 195 |

CLÁSICOS MEXICANOS

| | |
|--|-----|
| CARNE CON CHILE 180 GR | 195 |
| OMELETTE DE CAMARÓN 100 GR | 220 |
| BURRITO DE HUEVO CON CAMARÓN 115 GR | 265 |
| CHILAQUILES CLÁSICOS 180 GR | 165 |
| CON POLLO 180 GR | 189 |
| CON CAMARÓN 180 GR | 210 |
| CON ARRACHERA 180 GR | 245 |
| HUEVOS AL GUSTO 110 GR | 185 |

GUARNICIONES

| | |
|---------------------|----|
| PAN CASERO 3 PIEZAS | 65 |
| PAN BLANCO 125 GR | 40 |
| PAN INTEGRAL 125 GR | 45 |
| CHORIZO 1 PIEZA | 70 |
| SALCHICHA 3 PIEZAS | 70 |
| TOCINO 3 PIEZAS | 70 |

BEBIDAS

| | |
|--------------------------|----|
| CAFÉ AMERICANO 360 ML | 55 |
| LECHE 320 ML | 45 |
| TÉ 240 ML | 45 |
| JUGO DE NARANJA 300 ML | 49 |
| JUGO DE TORONJA 300 ML | 55 |
| JUGO VERDE 300 ML | 79 |
| JUGO DE ZANAHORIA 300 ML | 80 |
| JUGO DE BETABEL 300 ML | 80 |
| CHOCOMILK 320 ML | 55 |



BREAKFAST

Menu



TO START YOUR DAY

| | |
|----------------------------|-----|
| OATMEAL 180 GR | 145 |
| HOMEMADE MUESLI 210 GR | 165 |
| NATURAL YOGURT 185 ML | 145 |
| HOT CAKES 110 GR | 185 |
| FRENCH TOAST 120 GR | 185 |
| SEASONAL FRUIT DISH 270 GR | 155 |

CIABATTA SANDWICH

| | |
|-------------------------------|-----|
| BLT SANDWICH 110 GR | 189 |
| EGG SANDWICH 65 GR | 189 |
| SKIRT STEAK SANDWICH 180 GR | 220 |
| PESTO CHICKEN SANDWICH 180 GR | 195 |

MEXICAN CLASSICS

| | |
|-------------------------------|-----|
| BEEF WITH RED SAUCE 180 GR | 195 |
| SHRIMP OMELETTE 100 GR | 220 |
| SHRIMP AND EGG BURRITO 115 GR | 265 |
| CHILAQUILES 180 GR | 165 |
| WITH CHICKEN 180 GR | 189 |
| WITH SHRIMP 180 GR | 210 |
| WITH SKIRT STEAK 180 GR | 245 |
| EGGS ANY STYLE 110 GR | 185 |

BEBIDAS

| | |
|-------------------------------|----|
| HOMEMADE SWEET BREAD 3 PIECES | 65 |
| WHITE BREAD 125 GR | 40 |
| WHOLEMEAL BREAD 125 GR | 45 |
| CHORIZO 1 PIECE | 70 |
| SAUSAGE 3 PIECES | 70 |
| BACON 3 PIECES | 70 |

DRINKS

| | |
|------------------------------|----|
| AMERICAN COFFEE 360 ML | 55 |
| MILK 320 ML | 45 |
| TEA 240 ML | 45 |
| ORANGE JUICE 300 ML | 49 |
| PINK GRAPEFRUIT JUICE 300 ML | 55 |
| GREEN JUICE 300 ML | 79 |
| CARROT JUICE 300 ML | 80 |
| BETROOT JUICE 300 ML | 80 |
| CHOCOMILK 320 ML | 55 |



SI SEÑOR SAYULITA

PRICES ARE SHOWN IN MEXICAN PESOS. TAX INCLUDED.

Menú

COMIDA



ENTRADA

| | |
|--|-----|
| GUACAMOLE ^{180 GR} | 259 |
| TARTAR DE ATÚN ^{160 GR} | 335 |
| CEVICHE DE MARISCOS CON SANGRITA DE CERVEZA ^{200 GR} | 340 |
| AGUACHILE DE CAMARÓN ^{180 GR} ... | 335 |
| CALAMAR A LA ROMANA ^{200 GR} | 285 |
| ALITAS BUFALO O BBQ ^{200 GR} | 275 |

SOPAS

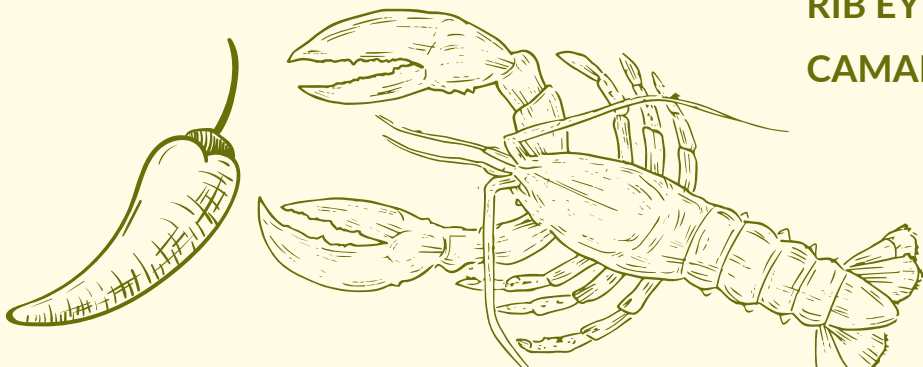
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| SOPA DE TORTILLA ^{270 ML} | 220 |
| SOPA DE MARISCOS ^{350 ML} | 330 |

ENSALADAS

| | |
|--|-----|
| ENSALADA DEL CHEF ^{180 GR} | 240 |
| ENSALADA CÉSAR PREPARADA EN SU MESA. CLÁSICA ^{180 GR} | 270 |
| CON POLLO ^{220 GR} | 320 |
| CON CAMARÓN ^{220 GR} | 390 |

ESPECIALIDADES DEL CHEF

| | |
|---|-----|
| TACOS DE PESCADO ESTILO BAJA ^{180 GR} | 345 |
| TACOS DE CAMARÓN ESTILO BAJA ^{180 GR} | 365 |
| TACOS DE LANGOSTA ESTILO BAJA ^{180 GR} | 495 |
| TACOS DE RIB EYE ^{250 GR APROX.} | 430 |
| TACOS DE CAMARÓN AL PASTOR ^{180 GR} | 330 |
| BURRITO DE POLLO ^{180 GR} | 310 |
| BURRITO DE ARRACHERA ^{180 GR} | 355 |
| BURRITO DE CAMARÓN ^{180 GR} | 365 |
| FAJITAS DE POLLO ^{250 GR} | 360 |
| FAJITAS DE ARRACHERA ^{250 GR} | 385 |
| FAJITAS DE CAMARÓN ^{250 GR} | 420 |
| HAMBURGUESA DE RES ^{250 GR APROX.} | 295 |
| PESCA DEL DÍA ^{220 GR APROX.} | 420 |
| COLA DE LANGOSTA CARIBEÑA PRECIO DE MERCADO, PREGUNTE A SU ANFITRIÓN. | |
| LANGOSTA ESTILO PUERTO NUEVO PRECIO DE MERCADO, PREGUNTE A SU ANFITRIÓN. | |
| RIB EYE ^{400 GR US PRIME} | 840 |
| CAMARÓN JUMBO ^{250 GR} | 495 |



LUNCH

Menu



STARTERS

| | |
|---|-----|
| GUACAMOLE ^{180 GR} | 259 |
| TUNA TARTARE ^{160 GR} | 335 |
| SEAFOOD CEVICHE WITH SANGRITA BEER ^{200 GR} | 340 |
| SHRIMP AGUACHILE ^{180 GR} | 335 |
| FRIED CALAMARI ^{200 GR} | 285 |
| CHICKEN WINGS BUFFALO OR BBQ ^{200 GR} | 275 |

SOUPS

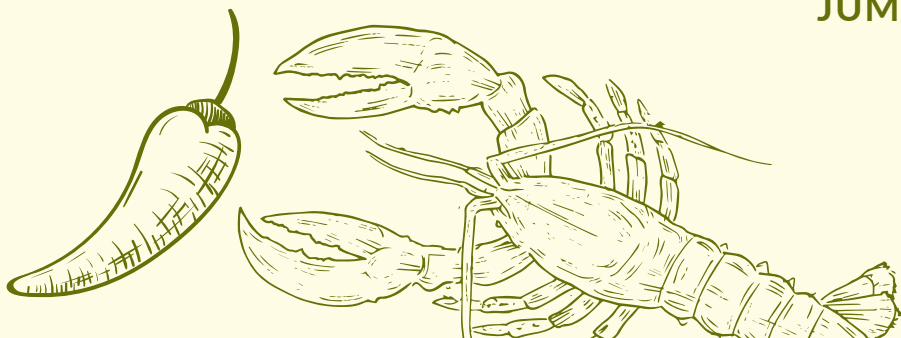
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|---------------------------------------|-----|
| TORTILLA SOUP ^{270 ML} | 220 |
| SEAFOOD SOUP ^{350 ML} | 330 |

SALADS

| | |
|--------------------------------------|-----|
| CHEF'S SALAD ^{180 GR} | 240 |
| CAESAR SALAD TABLESIDE PREPARED. | |
| CLASSIC ^{180 GR} | 270 |
| WITH CHICKEN ^{220 GR} | 320 |
| WITH SHRIMP ^{220 GR} | 390 |

CHEF SPECIALTIES

| | |
|---|-----|
| BAJA STYLE FISH TACOS ^{180 GR} | 345 |
| BAJA STYLE SHRIMP TACOS ^{180 GR} | 365 |
| BAJA STYLE LOBSTER TACOS ^{180 GR} | 495 |
| RIB EYE TACOS ^{250 GR APPROX.} | 430 |
| AL PASTOR SHRIMP TACOS ^{180 GR} | 330 |
| CHICKEN BURRITO ^{180 GR} | 310 |
| SKIRT STEAK BURRITO ^{180 GR} | 355 |
| SHRIMP BURRITO ^{180 GR} | 365 |
| CHICKEN FAJITAS ^{250 GR} | 360 |
| SKIRT STEAK FAJITAS ^{250 GR} | 385 |
| SHRIMP FAJITAS ^{250 GR} | 420 |
| CHEESEBURGER ^{200 GR APPROX.} | 295 |
| CATCH OF THE DAY ^{220 GR APPROX.} | 420 |
| CARIBBEAN LOBSTER TAIL MARKET PRICE, PLEASE ASK YOUR HOST. | |
| PUERTO NUEVO STYLE LOBSTER MARKET PRICE, PLEASE ASK YOUR HOST. | |
| RIB EYE ^{400 GR APPROX. US CHOICE} | 840 |
| JUMBO SHRIMP ^{250 GR} | 495 |



SI SEÑOR SAYULITA

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• ENTRADAS •

| | |
|---|------------|
| GUACAMOLE 180 gr Preparado en su mesa. | 259 |
| SALSA DE MOLCAJETE 220 gr Ingredientes asados y preparada en su mesa. | 230 |
| QUESO FUNDIDO CON CAMARÓN 180 gr Acompañado con salsa mexicana y tortillas. | 320 |
| TIRADITO DE ATÚN 180 gr | 390 |
| CEVICHE DE MARISCOS CON SALSA DE MANGO 230 gr | 340 |
| TACOS DE RIB EYE 4 piezas | 430 |
| PULPO ARRIERO 200 gr | 320 |
| PIZZA DE LANGOSTA 200 gr | 520 |

• SOPAS •

| | |
|---|------------|
| SOPA DE TORTILLA 270 ml | 220 |
| ALBÓNDIGAS DE PESCADO CON JAIBA 280 ml Estilo San Blas. | 260 |

• ENSALADAS •

| | |
|--|------------|
| ENSALADA MEXICANA 220 gr Mezcla de verdes, flor de jamaica, pepitas, granos de elotes asados, queso de cabra y vinagreta de tamarindo. | 220 |
| ENSALADA CÉSAR 180 gr Receta original de Tijuana, preparada en su mesa. | |
| CLÁSICA 180 gr | 270 |
| CON POLLO 200 gr | 320 |
| CON CAMARÓN 200 gr | 390 |

• A LA PARRILLA •

| | |
|--|------------|
| FILETE DE RES 200 gr Acompañado con puré de papa y vegetales a la parrilla. | 490 |
| LANGOSTA LOCAL 200-300 gr Acompañado con puré de papa y vegetales a la parrilla. | 590 |
| CARNE ASADA A LA TAMPIQUEÑA 220 gr Acompañada con tacos dorados de pollo, nopales, frijoles charros, rajas poblanas, cebollita cambray y salsa mexicana. | 420 |
| RIB EYE USDA PRIME 400 gr Acompañado con puré de papa y vegetales a la parrilla. | 840 |

SI SEÑOR[®]
MEXICAN RESTAURANT
SAYULITA - MÉXICO

• DEL MAR A SU MESA •

| | |
|--|------------|
| PESCA DEL DÍA 200 gr Receta a elegir: A la veracruzana, cajún, 3 chiles, ajillo. | 420 |
| CAMARÓN JUMBO 230 gr aprox. Receta a elegir: Arriero, al mezcal, zarandeado, coco. | 495 |
| HUACHINANGO ENTERO 800 gr aprox. Receta a elegir: Zarandeado, frito, mojo de ajo. | 485 |
| FILETE ROBALO ARRIERO 200 gr Preparado con ajo, mantequilla, chile guajillo, papa y cebolla cambray. | 485 |

• ESPECIALIDADES DEL CHEF •

| | |
|---|------------|
| ENMOLADAS DE POLLO 190 gr Mole rojo hecho en casa. Acompañado con arroz blanco, cebolla con habanero, ajonjolí, crema agria y queso panela. | 395 |
| LANGOSTA ESTILO PUERTO NUEVO 800 gr aprox. | 920 |
| ENCHILADAS DE LANGOSTA 300 gr | 495 |
| MOLCAJETE MIXTO 320 gr Res, pollo, camarón, queso panela, chorizo, nopales cocinados con una salsa ranchera. | 460 |
| CHILE RELLENO DE LANGOSTA 290 gr | 495 |
| PASTA ALFREDO 300 gr | 295 |
| CON POLLO 200 gr | 340 |
| CON CAMARÓN 200 gr | 390 |
| CHAMORRO PIBIL ESTILO SI SEÑOR 310 gr Chamorro de cerdo al horno con salsa pibil de la casa. | 460 |
| MOLCAJETE ARRIERO DE CAMARÓN AZUL 380 gr Camarón azul salteado con ajo, chile guajillo, cebolla y papa cambray. | 765 |



SI SEÑOR SAYULITA

PRECIOS EN PESOS MEXICANOS. INCLUYE IVA. PROPINA NO INCLUIDA.



• APPETIZERS •

| | |
|---|------------|
| GUACAMOLE 180 gr Prepared at your table. | 259 |
| MOLCAJETE SAUCE 220 gr Roasted ingredients, prepared at your table. | 230 |
| QUESO FUNDIDO WITH SHRIMP 180 gr Melted cheese with shrimp, served with pico de gallo and tortillas. | 320 |
| TUNA TIRADITO 180 gr | 390 |
| SEAFOOD CEVICHE WITH MANGO SAUCE 230 gr | 340 |
| RIB EYE TACOS 4 pieces | 430 |
| ARRIERO OCTOPUS 200 gr | 320 |
| LOBSTER PIZZA 200 gr | 520 |

• SOUPS •

| | |
|---|------------|
| TORTILLA SOUP 270 ml | 220 |
| FISH AND CRAB MEATBALLS 280 ml Original recipe from San Blas. | 260 |

• SALADS •

| | |
|--|--|
| MEXICAN SALAD 200 gr | 220 |
| CAESAR SALAD Original recipe from Tijuana, prepared at your table. | |
| CLASSIC 180 gr WITH CHICKEN 200 gr WITH SHRIMP 200 gr | 270 320 390 |

• FROM OUR GRILL •

| | |
|---|------------|
| FILET MIGNON 200 gr Served with mashed potatoes and grilled vegetables. | 490 |
| LOCAL LOBSTER 200-300 gr Served with mashed potatoes and grilled vegetables. | 590 |
| CARNE ASADA TAMPIQUEÑA STYLE 220 gr Served with crispy chicken tacos, grilled cactus, charro beans, poblano rajas, cambray onion and pico de gallo. | 420 |
| RIB EYE USDA PRIME 400 gr Served with mashed potatoes and mixed vegetables. | 840 |



• FROM SEA TO PLATE •

| | |
|--|------------|
| CATCH OF THE DAY 200 gr Choose your recipe: Veracruz style, cajun, 3 chilis, garlic. | 420 |
| JUMBO SHRIMP 230 gr approx. Choose your recipe: Arriero, mezcal, zarandeado, coconut. | 495 |
| WHOLE RED SNAPPER 800 gr approx. Choose your recipe: Zarandeado, fried, garlic. | 485 |
| SEA BASS FILLET ARRIERO STYLE 200 gr Prepared with garlic, butter, guajillo chili, potatoes, and onion. | 485 |

• CHEF SPECIALTIES •

| | |
|---|--|
| CHICKEN ENMOLADAS 190 gr Homemade red mole with chicken. | 395 |
| PUERTO NUEVO STYLE LOBSTER 800 gr approx. | 920 |
| LOBSTER ENCHILADAS 300 gr | 495 |
| MIXED MOLCAJETE 300 gr Beef, chicken, shrimp, Mexican chorizo, panela cheese, grilled cactus with ranchera sauce. | 460 |
| CHILE RELLENO WITH LOBSTER 290 gr | 495 |
| ALFREDO PASTA 300 gr WITH CHICKEN 200 gr WITH SHRIMP 200 gr | 295 340 390 |
| CHAMORRO PIBIL SI SEÑOR STYLE 310 gr Ham hock with pibil sauce served with white rice, habanero chili, charro beans, pico de gallo and tortillas. | 460 |
| BLUE SHRIMP MOLCAJETE ARRIERO STYLE 380 gr Blue shrimp sautéed with garlic, onion, cambray potatoes. | 765 |



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