

MENU

OUR MENU IS CONSTANTLY CHANGING AS WE SEARCH DAILY FOR THE FRESHEST MOST LOCAL INGREDIENTS WE CAN SOURCE. DURING THE HOLIDAY SEASON WE ARE SERVING A SELECT MENU. STARTING JANUARY 5TH WE WILL BE SERVING OUR POSTED MENU - PLEASE BE PREPARED TO BE PLEASANTLY SURPRISED AS WE ADD NEW CREATIONS AND KNOW THAT WE WILL CONTINUALLY STRIVE TO SERVE YOU THE BEST THAT SAYULITA HAS TO OFFER.

PERUVIAN CEVICHE WITH ROBALO, FENNEL AND MANGO

ROASTED BONE MARROW WITH FILET MIGNON TARTARE, EGG YOLK, AND SEASONED BEIGNETS

ITALIAN BURRATA, COURGETTE, SUN DRIED TOMATO, BASIL PESTO

RAS EL HANOUT AUBERGINE SALAD WITH CONFIT SUN DRIED TOMATOES, BUTTERNUT SQUASH, POMEGRANATE AND GRILLED PANELA

QUINOA SALAD WITH BROCCOLI, BRAISED CABBAGE, CHERRY TOMATOES, AVOCADO, PUMPKIN, SUNFLOWER AND BLACK SESAME SEEDS

KING PRAWNS, ZUCCHINI AND COURGETTE FLOWER TEMPURA, DRESSED WITH GARLIC AND PARSLEY EMULSION

MASSAMAN CURRY WITH CHARRED CAULIFLOWER, ROASTED CHICKPEA AND LEMONGRASS INFUSED RICE

GRASS FED ORGANIC RIB EYE STEAK, TRIPLE COOKED HAND CUT CHIPS WITH CARAMELIZED SPRING ONIONS, PINK PEPPERCORN BUTTER AND CHIMICHURRI

MAHI MAHI FILLET, HIBISCUS POTATO GNOCCHI, HERBS AND POMEGRANATE BEURRE NOISSETTE

PISTACHIO CRUSTED SEARED LINE CAUGHT TUNA, BRAISED GREENS AND PINEAPPLE COULIS

DUCK BREAST, TRUFFLE MASH POTATO, BRAISED SHALLOTS, SAUTÉ OF PORCINI AND SHIITAKE

MISO AND DUCK FAT CONFIT PORK BELLY, AGAVE AND ORANGE GLAZE, YAKIMESHI VEGETABLE SALAD

DESSERT

MEZCAL SALAME DE CHOCOLATE , WHIPPED MASCARPONE, ORANGE ZEST

BEIGNET TRIO, SERVED WITH A SELECTION OF HOUSE MADE JAMS - PISTACHIO,
CHOCOLATE AND CHILI MANGO

TAPAS MENU

DEEP FRIED CRUSTED MAC AND CHEESE BITES, FRAGRANT TOMATO SAUCE,
TRUFFLE EMULSION

SEARED PADRON PEPPERS, ROCK SALT

GRILLED CHICKEN, MUSHROOM AND CHORIZO SKEWERS, AGAVE SYRUP,
MUSTARD SAUCE

DEEP FRIED PIZZA TOPPED WITH TOMATO, BASIL AND ITALIAN BURRATA

ARRACHERA STEAK SANDWICH, CARAMELIZED ONION, ROCKET AND
CHIMICHURRI MAYO ON LOCALLY MADE SOURDOUGH

RED THAI FISH CROQUETTES, PEANUTS, ASIAN CHILI EMULSION

CHEESE AND CHARCUTERIE BOARD, HOUSE MADE HUMMUS, OLIVES, AND
PICKLES

TRIPLE COOKED HAND CUT CHIPS, TRUFFLE EMULSION

HOUSE MADE MARINATED OLIVES WITH FINE HERBS