

Menu options

BRUNCHS

- Green/ red / Orange juice
+
herbal tea
+
Fresh fruit
+
• Abocado|hummus|peanutbutter toast
/
• Budda bowl/
• Pancake sweet tower/
• Burritos
+
• Fresh salads (vegetables
seasonal+sprouts)
+
• 2 natural dips (beet|carrot|vegan
mayonnaise| gazpacho|plant based
zatziki)

DINNERS

- Lemonade| Flower water | Tea
+
Δ
AYURVEDIC
Dhal Lentil /
Chana Masala with jasmine rice /
Kitchari rice
Δ
FESTIVE
Pizza festival (vegan cheese / glutenfree
options available) /
Vegan Burguers
Δ
MEXICAN
• Tacos (jackfruit ,mushrooms or fish)
• Ceviche (coconut or fish)
+
• Fresh salads (vegetables
seasonal+sprouts)
• 2 natural dips (beet/carrot/vegan
mayonnaise/ gazpacho/ plant based
zatziki)

PICA PICA

- AVOCADO TOAST IN
SOURDOUGH BREAD
+
• BEET TOASTS WITH KIMCHI
+
• SPICY CARAMELIZED ALMON
+
• MINI FALAFE
+
• SPRING ROLLS
+
• COCONUT CEVICHE
+
• LENTIL CASSEROLE
+
• BEET DIP WITH GREEN STICK
+
• MALFATTI
+
• 3 NATURAL DIPS

BRUNCHS , DINNERS 3 -PEOPLE \$2222 - 124 USD
PICA PICA 6 PEOPLE \$4000 - 222 USD
7 -12 PEOPLE : \$8800 - 488 USD
EXTRA PEOPLE \$300 - 15 USD

INCLUDES CLEANING
RESERVE WITH THE 40% OF THE TOTAL
PRICE AT LEAST 72HS BEFORE THE
SERVICE



WE MAKE REAL FOOD
FOR REAL MOMENTS



ALIMENTACCION

EVERYTHING IS HOMEMADE, FRESH AND
PROPERLY COMBINED TO PROMOTE A
GOOD DIGESTION! DO PERSONALIZED
THE MENUS BASED ON YOUR
PREFERENCES AND NEEDS !

DO NOT HESITATE TO COMMUNICATE,
ITS A HONOR TO PROVIDE YOU !

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