

# ALTO ALTO

COMEDOR MEDITERRÁNEO



ALTO... ALTO... TIME TO CHILL



ALTO ALTO, AV. REVOLUCIÓN 33, SAYULITA.

TO SHARE



THURSDAY TO TUESDAY | 4:30 PM - 11:00 PM



## CARROT HUMMUS

Topped with fresh parmesan, served with roasted carrots & housemade pita.

**\$140 MXN**

# HUMMUS

Hummus topped with olive oil, paprika, and toasted garbanzo beans. Served with housemade pita.

\$140 MXN



## MUHAMMARA

Roasted red pepper and walnut dip. Served with housemade pita, fresh parmesan and sweet potatoes.

\$140 MXN





## TZATZIKI

Yogurt dip served with housemade potato chips and pita.

\$140 MXN

## SPINACH BREAD

Housemade spinach-stuffed wheat bread, topped with cauliflower puree, charred broccoli and organic greens.

\$140 MXN







## FOCACCIA

Housemade focaccia with thyme and rosemary served with red pepper-walnut muhammara, balsamic vinegar, olive oil, and parmesan.

\$90 MXN



## MEZZE PLATTER

Hummus, muhammara, carrot hummus, and eggplant baba ganoush served with olives, feta cheese, carrots, cucumbers, and housemade pita.

\$ 320 MXN

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# LIGHT ENTREES



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# SHAWARMA

Housemade pita sandwich with tahini sauce, cauliflower puree, cucumber, tomato, onion, feta, Choice of:

- Falafel \$140 MXN
- Chicken \$160 MXN
- Lamb \$180 MXN



## SPANAKOPITA

Phyllo dough pie filled with spinach, mozzarella cheese and onion, topped with mixed greens and fresh parmesan.

\$150 MXN

## SPANAKOPITA WITH CHICKEN

\$180 MXN



# CARROT TATIN

Delicate baked carrot tart wrapped in crispy phyllo pastry, topped with muhammara and feta yogurt sauce.

\$160 MXN



## CLAM PASTA

Tagliatelle pasta and clams in an onion and white wine parmesan cream sauce.

\$190 MXN



## ONION PASTA

Tortiglioni pasta in creamy onion sauce with green olives, parmesan, parsley and truffle oil.

\$190 MXN







## GRILLED VEGGIE PLATE

Grilled eggplant, zucchini, peppers, cauliflower, and broccoli with a charcoal eggplant, and goat cheese puree.

\$150 MXN

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# SALADS



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## BEET SALAD

Roasted beets on creamy feta cauliflower purée, topped with mixed greens, mustard-date vinaigrette, and pistachio walnut crumble.

\$140 MXN





## GREEK SALAD

Diced organic tomatoes, cucumbers, olives, feta, and fresh basil in lemon vinaigrette dressing.

**\$160 MXN**

## WATERMELON SALAD

Organic lettuce, fresh mint,  
watermelon, and feta.

\$140 MXN





## MEDITERRANEAN BOWL

Mixed greens, quinoa, tomato, cucumber, Kalamata olives, hummus and feta yogurt sauce, add:

**\$160 MXN**

Falafel	\$190 MXN
Chicken	\$220 MXN
Lamb	\$240 MXN

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# LARGE PLATES



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## MEDITERRANEAN RED SNAPPER

Red Snapper cooked in Za'atar butter, served with  
couscous & mashed cauliflower plantains.

\$290 MXN



# SHORT RIB

Baked 12-hours with a red wine and onion demi-glace,  
served with salad and mashed sweet potatoes.

\$ 450 MXN



# MOUSSAKA

Eggplant and beef lasagna topped with crispy parmesan crust and a side of baba ganoush.

\$250 MXN





## BURGER

Potato bun with sprinkled peanuts, brie, caramelized onions, lettuce, tomato, jocoque with parsley, served with sweet potato and beet chips.

**\$290 MXN**



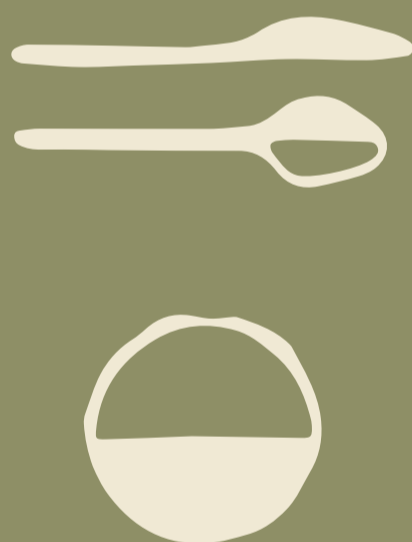
## KEBAB PLATE

Served with basmati rice, salad, tomato, cucumber, tahini, and feta yogurt sauce. Choice of:

Falafel	\$190 MXN
Chicken	\$250 MXN
Lamb	\$290 MXN

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# DESSERTS



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## TURKISH BAKLAVA

Toasted pistachios and vanilla ice cream layered between delicate phyllo pastry.

\$150 MXN



## CHOCOLATE DELIGHT

Moist chocolate cake with vanilla ice cream  
and crispy parmesan.

\$150 MXN



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