

2024 - 2025

# MEXICAN PLANTBASED MENU

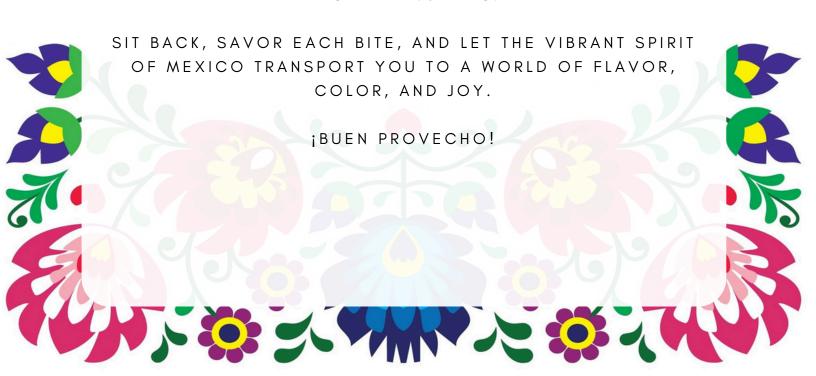
@ACHEFINSAYULITA - @SAYULITAFOODGARDEN



EACH DISH HAS BEEN THOUGHTFULLY CRAFTED TO EVOKE THE WARMTH AND VIBRANCY OF MEXICO'S CULINARY HERITAGE. OUR MENU OFFERS A TANTALIZING ARRAY OF OPTIONS THAT CATER TO YOUR DIETARY NEEDS WITHOUT COMPROMISING ON TASTE OR AUTHENTICITY.

PLANT BASED.

WE INVITE YOU TO EMBARK ON A CULINARY JOURNEY THAT CELEBRATES THE UNION OF MEXICAN FLAVORS AND PLANT BASED PRINCIPLES.





CRISPY PLANTAIN BITES:
RIPE PLANTAINS SLICED AND FRIED UNTIL GOLDEN,
SERVED WITH A SPICY MANGO SALSA

## CEVICHE TOSTADAS:

HEARTS OF PALM MARINATED IN LIME JUICE WITH DICED TOMATOES, ONIONS, CILANTRO, AND JALAPEÑOS, SERVED ON CRISPY TOSTADA SHELLS.

#### AGUACHILE:

COLIFLOWER MARINATED IN A SPICY LIME SALSA. SERVED
ON CRISPY TOSTADAS AND TOPPED WITH ONIONS,
CILANTRO AND CUCUMBER





MANGO AND BLACK BEAN SALAD:

SWEET MANGO CHUNKS, BLACK BEANS, RED ONIONS, AND

CILANTRO TOSSED IN A LIME DRESSING, SERVED OVER BABY

SPINACH

### CACTUS SALAD:

TENDER CACTUS STRIPS MARINATED IN LIME JUICE, OLIVE OIL, AND CILANTRO, SERVED WITH DICED TOMATOES AND AVOCADO SLICES.

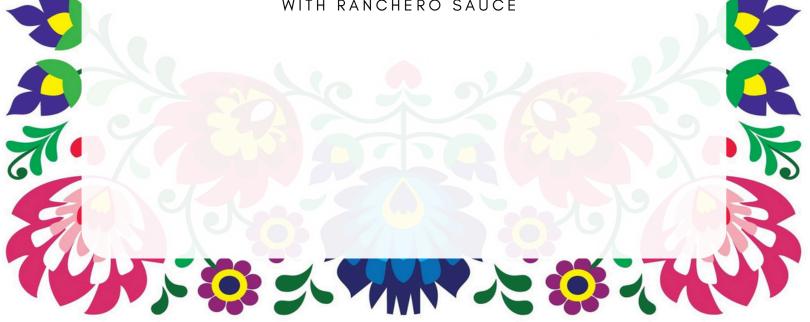




OVER TOFU OR SEITAN WITH RICE AND BEANS

## CHILE RELLENOS:

ROASTED POBLANO PEPPERS STUFFED WITH A MIXTURE OF SEASONED TOFU, CORN, AND DICED TOMATOES, TOPPED WITH RANCHERO SAUCE





MEXICAN WEDDING CAKE COOKIES:
OATS, SHREDDED COCONUT, CHOPPED PECANS, AND A
PINCH OF CINNAMON AND A COAT WITH POWDERED
SUGAR

CHIA SEED PUDDING:

A CREAMY PUDDING MADE FROM COCONUT MILK, CHIA
SEEDS, AND YOUR CHOICE OF SWEETENER, FLAVORED
WITH VANILLA, COCOA POWDER, OR FRUIT PUREE.







COCOA AND ANCHO CHILI HOT CHOCOLATE:

A RICH AND INDULGENT HOT CHOCOLATE INFUSED WITH

COCOA AND A HINT OF ANCHO CHILI FOR A DELIGHTFUL

AND WARMING EXPERIENCE. MAKE IT FRAPPE