

SPRING - SUMMER 2024

SEAFOOD MENU

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN



EMBARK ON A CULINARY ADVENTURE WITH US AS WE SHOWCASE THE BOLD AND DYNAMIC FLAVORS OF NAYARIT THROUGH A MENU CRAFTED WITH PRECISION AND PASSION. EACH RECIPE PAYS HOMAGE TO THE TIME-HONORED COOKING TECHNIQUES AND INDIGENOUS INGREDIENTS THAT MAKE NAYARIT A TRUE EPICENTER OF MEXICAN GASTRONOMY.

INDULGE IN THE SYMPHONY OF TASTES AND AROMAS THAT DEFINE THIS COASTAL REGION. FROM THE TANTALIZING APPETIZERS TO THE REFRESHING SALADS, SAVORY MAIN COURSES, AND DELECTABLE DESSERTS, EVERY DISH ON OUR MENU TELLS A STORY OF NAYARIT'S CULINARY HERITAGE.

WE INVITE YOU TO SAVOR THE ESSENCE OF NAYARIT - WHERE LOCAL INGREDIENTS AND TIME-TESTED RECIPES COME TOGETHER TO CREATE AN UNPARALLELED DINING EXPERIENCE. ¡BUEN PROVECHO!



CAMARONES AL COCO:
COCONUT-CRUSTED SHRIMP WITH A PINEAPPLE-JALAPEÑO

PICO DE GALLO CON MANGO:
MANGO-INFUSED PICO DE GALLO WITH SHRIMP, SERVED

SALSA.





AGUACATE Y TOMATE:

AVOCADO AND TOMATO SALAD WITH RED ONION, CILANTRO,

AND LIME DRESSING.





MAHI-MAHI FILLETS MARINATED IN A TEQUILA LIME SAUCE, GRILLED, AND SERVED WITH GREENS AND RICE.

PESCADO AL PASTOR:

GRILLED FISH MARINATED IN PASTOR SPICES, SERVED WITH PINEAPPLE SALSA, RICE, AND BEANS.

EMPANADAS DE MARLIN:

MARLIN-FILLED TURNOVERS WITH ACHIOTE-INFUSED MASA.

TOPPED WITH GREENS AND SOUR CREAM





PLÁTANOS CON LECHERA:
FRIED PLANTAINS DRIZZLED WITH SWEETENED CONDENSED
MILK.

VEGAN RICE PUDDING: TRADITIONAL RECIPE JUST GOT VEGAN

COCONUT ICECREAM:
NOTHING SAYS VACATIONS LIKE THIS DESSERT

FLAN
TRADITIONALRECIPE AND ACCIDENTALLY GLUTEN FREE

