

2025

HERITAGE AND FLAVOR

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN



DESIGNED WITH CARE FOR EVERY PALATE, HERITAGE AND FLAVOR OFFERS A VARIETY OF OPTIONS THAT ACCOMMODATE DIETARY PREFERENCES WHILE PRESERVING THE AUTHENTICITY OF OUR RECIPES. FROM COMFORTING SOUPS TO BOLD MAIN COURSES AND DECADENT DESSERTS, EVERY BITE TELLS A STORY OF TRADITION, PASSION, AND THE LOVE FOR GOOD FOOD.

WELCOME TO A FEAST OF MEMORIES AND FLAVORS—WHERE THE PAST AND PRESENT MEET AT THE TABLE

WE WILL BE HAPPY TO SEE YOU SOON IN PARADISE!





WILD MUSHROOM BROTH - SEASONAL MUSHROOMS IN A SMOKY EPAZOTE-INFUSED BROTH (VEGAN, GLUTEN-FREE).

SWEET CORN AND POBLANO PEPPER CREAM - SMOOTH
CORN CREAM WITH ROASTED POBLANO PEPPERS AND
FRESCO CHEESE.

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COCONUT AND CINNAMON RICE PUDDING - CREAMY RICE PUDDING WITH COCONUT MILK, SPICES, AND A HINT OF LIME ZEST (VEGAN, GLUTEN-FREE).

GUAVA PASTE WITH AGED COTIJA CHEESE - CLASSIC GUAVA PASTE SERVED WITH AGED COTIJA CHEESE (GLUTEN-FREE).

CRISPY BUÑUELOS WITH PILONCILLO SYRUP.

CANDIED PUMPKIN WITH REQUESÓN - SLOW-COOKED PUMPKIN IN SYRUP WITH FRESH CHEESE (GLUTEN-FREE).





