

TO SHARE

SALSAS DE LA CASA

Housemade rustic tomato salsa, served with tortilla chips
8oz \$5 16 oz \$10 32 oz \$20

GUACAMOLE

Michoacan avocados, pico de gallo, tortilla chips
8 oz \$16 16 oz \$32 32 oz \$60

"LA HUERTA" SAYULITA SALAD

Mixed greens, tomato, cucumber, red onion, shaved Oaxaca cheese, candied walnuts, seasonal grilled fruit, chipotle-honey vinaigrette

HALF PAN \$40

ADD AVOCADO \$15, CHICKEN \$20, STEAK \$30, SHRIMP \$30

FULL PAN \$80

ADD AVOCADO \$30, CHICKEN \$40, STEAK \$60, SHRIMP \$60

QUESADILLAS

Chihuahua cheese stuffed flour tortilla, sour cream

HALF PAN \$40

ADD AVOCADO \$15, CHICKEN \$20, STEAK \$30, SHRIMP \$30

FULL PAN \$80

ADD AVOCADO \$30, CHICKEN \$40, STEAK \$60, SHRIMP \$60

TACOS DORADOS

Crispy fried chicken Tinga taquitos, avocado salsa, fresco cheese, pickled onion, Mexican crema

HALF PAN \$45

FULL PAN \$90

EMPANADAS

Shrimp and cheese stuffed turnovers, avocado tomatillo salsa

HALF PAN \$60

FULL PAN \$120

TACOS

ALL ORDERS COME WITH CORN TORTILLAS, FLOUR TORTILLAS AVAILABLE UPON REQUEST

CARNE ASADA – GRILLED STEAK

Grilled steak, tropical-chimichurri, pico de gallo, fresco cheese

HALF PAN \$95

FULL PAN \$190

COCHINITA – BRAISED PORK

Achiote marinated pork shoulder cooked in banana leaf, black beans, pickled red onion, habanero salsa, cilantro

HALF PAN \$60

FULL PAN \$120

PESCADO – BAJA FISH TACO

Battered whitefish, chipotle-cilantro aioli, cabbage, pico de gallo

HALF PAN \$85

FULL PAN \$170

CAMARONES – SHRIMP

grilled shrimp, arugula, microgreens, jalapeño aioli, bacon beets

HALF PAN \$90

FULL PAN \$180

SALMON

Blackened salmon, black pico, crispy potato, Knob onion aioli

HALF PAN \$95

FULL PAN \$180

POLLO A CABRÓN! – CHICKEN

Grilled chicken, pico de gallo, chihuahua cheese, rustic salsa

HALF PAN \$60

FULL PAN \$120

PLATILLOS - ENTREES

ENCHILADAS VERDES

Simmered corn tortillas, chihuahua cheese, green-tangy tomatillo salsa, Mexican crema, fresco cheese, cilantro, onion

HALF PAN \$80 FULL PAN \$150

ADD CHICKEN \$20/\$40, STEAK \$30/\$60

POLLO SAYULITA

Grilled Chicken breast served with mashed potato, zucchini and creamy Sayulita sauce

HALF PAN \$90 FULL PAN \$180

ENCHILADAS EN MOLE

Corn tortillas stuffed with grilled chicken, simmered in Oaxacan seasonal Mole, topped with radishes, sesame seeds

HALF PAN \$110 FULL PAN \$210

FIESTA DE MARISCOS / SEAFOOD RICE

Shrimp, calamari, fish, mussels and manila clams cooked with Mexican rice and rustic salsa

HALF PAN \$110 FULL PAN \$210

FAJITAS

Flat grilled red, yellow & poblano peppers, grilled onion, topped with selected protein below

CHICKEN: HALF PAN \$75 FULL PAN \$150

STEAK: HALF PAN \$90 FULL PAN \$180

SHRIMP: HALF PAN \$90 FULL PAN \$180

BURRITOS

Flour giant tortilla, rice, beans, chihuahua cheese, pico de gallo, guacamole, sour cream, lettuce

Make it a Bowl

VEGGIE \$15 STEAK \$20

CHICKEN \$18 CAMARON \$22

POSTRE - DESSERT

CHURROS

Cinnamon sugared churro fritters, served chocolate and dulce de leche sauce

HALF PAN \$40 HALF PAN \$80

TRES LECHE

Three milk infused sponge cake, whipped cream and berry reduction sauce

HALF PAN \$40 FULL PAN \$85

CHEESECAKE

Mango sauce, diced tropical fruit

HALF PAN \$45 FULL PAN \$90

FLAN

Vanilla bean custard, caramel sauce, fresh fruit

HALF PAN \$45 FULL PAN \$90

HALF PAN serves from 10-12 people
FULL PAN Serves from 20-24 people

**ALL ORDERS COME WITH CHIPS AND SALSA
SERVING UTENSILS ARE PROVIDE IT ACCORDING TO YOUR ORDER EATING
UTENSILS AND DISPOSABLE PLATEWARE IS AVAILABLE UPON REQUEST,
\$1.50 PER PERSON**

**VISIT WWW.SAYULITATEQUILABAR.COM TO PLACE AN ORDER
OR CALL 847-258-4200 AND ASK TO SPEAK TO EVENT SALES MANAGER.**

**WE CAN ACCOMMODATE ANY LARGE ORDER WITHIN A FEW HOURS,
PREFEREBLY 24 HOURS NOTICE TO ENSURE AVAILABILITY OF ITEMS.**

Visit us on www.sayulitatequilabar.com

**1655 W Algonquin Rd Rolling Meadows IL, 60008
847-258-4200 info@sayulitatequilabar.com**



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