



SAYULITA

TACOS & TEQUILA BAR

OPTIONAL  GLUTEN FREE MENU

STORY

Bienvenidos to Sayulita Tacos & Tequila Bar, Amigos!

Get ready for a fiesta of flavors as we bring authentic Mexican tastes to our Tequila Bar.

Meet our dynamic duo - Chef Asier, a culinary maestro with experience in Michelin-Star restaurants, and Stephanie, an Interior Design and Marketing specialist, who found love not only in each other but also in Mexico's vibrant culture.

Their journey began in Sayulita, a charming little surfer town along Mexico's Pacific Ocean, where the sun shines, the music plays, and every corner resonates with lively colors and vibrant energy that wraps you up in a warm atmosphere. It was in the heart of this Mexican gem that their vision found its next chapter.

At Sayulita Tacos & Tequila Bar, our pride and joy lie in our signature Mexican cocktails with Tequila and Mezcal as the stars of the show. Our talented mixologists craft these delightful concoctions with flair and passion, using the finest Tequilas and Mezcal, straight from the heart of Mexico. And let's not forget our homemade tacos made with fresh, organic goodness that'll have your taste buds doing a happy dance.

Get ready to sip on a few Cocktails while the lively Latino beats and colorful decor transport you straight to the heart of Mexico's fiestas right here in Uluwatu! Join the fun, and let's have a good time together!

Vamos, Amigos!

M E N U

OPTIONAL ALL  GLUTEN FREE MENU

ANTOJITOS - TAPAS

Totopos y Salsas - 55k

Homemade, crispy corn / flour tortillas chips paired with a tantalizing array of artisanal salsas (Green salsa, Red salsa and Pico de Gallo)

Guacamole - 70k

A blend of creamy avocados, zesty lime, fresh herbs and spices served with crispy homemade corn tortilla chips and homemade sweet potatoes chips for a delightful dipping experience.

Stuffed Mushroom with Guacamole - 55K

A fusion of flavors await! Each hand-picked mushroom cap is generously stuffed with finely chopped herbs, and a hint of garlic, then oven-roasted to perfection. Topped with our homemade guacamole, you can call it a Vegan Dream!

Nachos Sayulita - 65k

Sayulita's Signature Nachos, inspired by the vibrant streets of Sayulita. Crispy homemade corn tortilla chips, generously topped with melted cheese, zesty pico de gallo, minced beef, creamy guacamole, and tangy sour cream. Vegetarian version available.

 Best Seller  Vegetarian  Gluten Free

Prices are subject to 11% Tax + 6% Service

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ANTOJITOS - TAPAS

Ceviche - 95k  

Coconut Lime Ceviche is made with the freshest raw fish (white snapper) which is artfully cooked in a tangy lime and adorned with a blend of coconut cream and secret spices. Our Ceviche is served with lettuce tacos and corn tortilla chips.

Tostada de Atun (Tuna) - 110k  

A crispy, golden corn or flour tostada shell, generously topped with Atun (Tuna) marinated in a symphony of spices and zesty lime paired with a delightful mix of roasted onions, creamy guacamole, and our signature sauce.

Mexican Ceviche Tostada - 95K  

Choose between a crunchy corn or a flour tortilla, topped with fresh, lime-marinated raw white snapper, zesty onions, cilantro, and a hint of chili. Topped with avocado sliced, this dish perfectly blends fresh ocean flavors and Mexican zest.

Carnitas (Pork) Tostada - 110K 

A crispy corn or flour tortilla forms the base, layered with melted cheese and generously topped with slow-cooked pulled pork, seasoned to perfection, offering a tender and flavorful experience.

Hongos al Ajillo (Mushroom) Quesadillas - 60k  

Garlic Mushroom Quesadillas. Soft, toasted homemade corn or flour tortillas enveloping a medley of sautéed mushrooms seasoned with fresh garlic, herbs, and melted cheese provide the perfect balance to the savory mushrooms.

Pollo (Chicken) y Jalapeño Quesadillas - 65k 

Chicken & Jalapeño, Caramelized onion Quesadillas. Warm, golden corn or flour tortillas, embracing a tantalizing blend of juicy chicken, caramelized onions, and the perfect amount of jalapeno heat showcasing the authentic essence of Mexico's culinary heritage.

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TACOS

Pollo Charred (Chicken) - 40k  

Charred grilled chicken tacos. Juicy chicken, charred on the grill, wrapped in soft, warm homemade corn/ flour tortilla.

Pulled Pork- 40k  

Pork shoulder, seasoned and smashed on the grill, creating a mouthwatering explosion of taste with every bite.

Camarón (Prawns) - 40k  

Tender and juicy prawns Tacos lightly seasoned and grilled, nestled within warm, soft homemade corn/ flour tortilla.

Baja Fish (Fish Tempura) - 40k 

Fresh, tender fish fillets, delicately coated in a light, crunchy tempura batter, and fried to golden perfection.

Chorizo con Papas (Potatoes) - 40K 

A blend of chorizo and tender potatoes with green salsa and cabbage wrapped in a soft homemade corn or flour tortilla.

Hongos al Ajillo (Garlic Mushroom) - 35k  

Plump and earthy mushrooms sautéed in a luscious garlic-infused sauce, wrapped in soft homemade corn/ flour tortillas.

Tacos Veggies Tatemados (Roasted) - 35K  

Smoky and healthy bite with roasted vegetables charred to perfection and wrapped in a soft corn / flour tortilla.

Roasted Coliflor (Roasted Cauliflower) - 35k   

Tender, roasted cauliflower florets, seasoned with finesse and wrapped in warm, soft homemade corn/ flour tortillas.

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D U L C E S - S W E E T S

Trufas Tequila y Naranja - 60k

Tequila and Orange Chocolate Truffles. Decadent truffles, handcrafted with care and infused with the finest tequila, creating a symphony of flavors that dance on your palate.

Flan con Nata - 60k

Caramel Custard with Whipped Cream. Indulge in the irresistible charm of our Flan con Nata, where smooth caramel meets velvety custard. A luscious caramel sauce delicately coats our creamy flan, creating a symphony of flavors that melt in your mouth.

Churros - 75K

Golden, crispy churros, freshly fried to perfection, and dusted with a sprinkle of cinnamon and sugar. Served with homemade chocolate sauce. Each bite is a delightful blend of crunchy and fluffy that will leave you craving for more.

Lime Cinnamon Cheesecake - 65K

A twist on tradition with this decadent Lime Cinnamon Cheesecake. With its creamy texture and refreshing citrus notes, perfectly balanced with a hint of cinnamon, all atop a buttery, crisp crust offering a delightful contrast in textures.

Homemade Waffle Ice Cream Tacos - 65K

We craft each taco shell from golden, crispy waffles, fresh off the iron. These unique shells envelop the creamy vanilla and rich chocolate ice cream. The crunchy waffle paired with cold ice cream creates a symphony of textures and tastes.

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