

ALQUIMISTA

SAYULITA ★ NAYARIT



DESAYUNO BREAKFAST

Breakfast Burrito - 75
Scrambled eggs, beans, avocado, pico de gallo.

Breakfast Torta Mexicana - 60
2 eggs on a fresh baked roll with beans, avocado and cheese.

Breakfast Torta Americana - 70
2 eggs, bacon and cheese on a fresh baked roll.

Sayulita Breakfast - 75
2 eggs any style served with potatoes, beans, tortillas, and fresh salsa.

Huevos Rancheros - 80
Warm tortillas layered with 2 eggs any style, beans, avocado, and fresh salsa.

Javier's Omelette - 100
Stuffed with fresh vegetables and cheddar cheese. Served with sliced avocado and salad.

Chilaquiles - 80
2 eggs any style, red or green salsa, beans, avocado, cheese and crema.

Vegetable Bowl - 95
Seasonal sautéed vegetables, served with beans, avocado and fresh tortillas.

Oatmeal - 70
Served with milk, bananas, and chia.

Quesadilla - 70
Flour tortilla grilled with cheddar cheese, served with avocado and salad.

Hotcakes - 70
2 hotcakes served with sliced banana and maple syrup.

with 2 eggs - 15
with bacon, ham or chorizo - 30

ENSALADAS SALADS

Romaine lettuce, tomatoes, carrots, green olives, avocado - 75

BURRITOS BURRITOS

Choose carne asada, pork al pastor, chicken, chorizo, or grilled veggies - wrapped in a flour tortilla with beans, lettuce, carrots, tomato, and avocado. - 100

fresh-caught shrimp or fish - 110

TORTAS SANDWICHES

All tortas served with lettuce, tomato, avocado and spicy chipotle mayo.

BLT Mexicano - 70

Grilled Chicken - 70

Seared Ham or Chorizo - 70

Pork Al Pastor - 70
Marinated with achiote and grilled pineapple.

Steak or Chicken Milanese - 70
Thin-cut steak or chicken breast, house breadcrumbs.

Cheeseburger - 110
Cheddar cheese, lettuce, tomato, onion. Served with french fries.

SOPAS SOUPS (Weekends Only)

Served with lime, cilantro, onions, serrano chiles and warm tortillas.

Chicken Soup - 95
Made from scratch with house stock and fresh Mexican vegetables.

Carne de res en su jugo - 110
Seared beef with bacon and onions, served in its broth with Peruvian beans.

TACOS TACOS

Carne asada - 30
Chicken - 30
Al pastor - 30
Chorizo - 30
Vegetarian - 30
Fresh-caught fish - 40
Grilled shrimp - 40

Add carne asada, chicken, bacon, pork al pastor, chorizo or ham - 30
Fresh-caught fish or shrimp - 40

BOCADILLOS SNACKS

Crispy cheese flautas - 70
Fresh cut french fries - 70
Sweet potato fries - 70
Fresh guacamole - MK
Side of beans - 30

BEBIDAS FRIOS COLD DRINKS

Agua frescas (made to order)- 35
Pineapple Basil
Strawberry Ginger
Fresh-squeezed Limeade with chia

Jugo Verde - 50
Fresh-squeezed pineapple and lime juice
blended with spinach, ginger, turmeric,
chia, and honey.

Iced coffee - 40
Iced Latte - 50
Chocolate milk - 35
Still or sparkling water - 25
Coca Cola - 25

BEBIDAS CALIENTES HOT DRINKS

Coffee - 35
Espresso - 35
Latte - 45
Dbl espresso - 45
Cappuccino - 45
Golden latte with turmeric, honey and
cinnamon - 50
Hot chocolate - 35
Tea - 30

Almond or coconut milk - 10

BATIDOS SMOOTHIES

Build your own smoothie - 60
Choose three ingredients: strawberries,
pineapple, bananas, chia seeds, oats,
yogurt, honey, almond milk, coconut
milk, whole milk, lime juice, spinach,
fresh turmeric, ginger, carrots,
avocado, vanilla.

Additional ingredients - 5



PRIVATE EVENTS EVENTOS PRIVADOS

Alquimista creates custom menus for private meals, parties and events.

TSHIRTS PLAYERAS

Small, Medium, Large, Extra Large - 400 pesos

COFFEE BY KILO CAFÉ POR KILO

Alquimista brews Café Don Pancho grown and roasted locally at Cumbres D'Huicicila in Nayarit's region Cafétalera by third generation coffee farmers.