

# ALQUIMISTA

SAYULITA ★ NAYARIT



## DESAYUNO BREAKFAST

Breakfast Burrito - 85  
Scrambled eggs, beans, avocado, pico de gallo.

Breakfast Torta Mexicana - 70  
2 eggs on a fresh baked roll with beans, avocado and cheese.

Breakfast Torta Americana - 80  
2 eggs, bacon and cheese on a fresh baked roll.

Toasted Bagel  
With cream cheese - 75  
With bacon, egg and cheddar cheese - 90

Sayulita Breakfast - 85  
2 eggs any style served with potatoes, beans, tortillas, and fresh salsa.  
- with Huevos a la Mexicana - 100

Huevos Rancheros - 100  
Warm tortillas layered with 2 eggs any style, beans, avocado, and fresh salsa.

Javier's Omelette - 120  
Stuffed with fresh vegetables and cheddar cheese. Served with sliced avocado and salad.

Chilaquiles - 100  
2 eggs any style, red or green salsa, beans, avocado, cheese and crema.

Vegetable Bowl - 120  
Seasonal sautéed vegetables, served with beans, avocado and fresh tortillas.

Oatmeal - 80  
Served with milk, bananas, and chia.

Quesadilla - 80  
Flour tortilla grilled with cheddar cheese, served with avocado and salad.

Hotcakes - 80  
2 hotcakes served with sliced banana and maple syrup.

Avocado Toast with 2 eggs - 85

Add 2 eggs to any meal - 30  
Add 2 poached eggs - 40  
Add cheese - 30

## 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.  
- 125

fresh-caught shrimp or fish - 135

## TORTAS SANDWICHES

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

BLT Mexicano - 80

Grilled Chicken - 80

Seared Ham or Chorizo - 80

Pork Al Pastor - 80  
Marinated with achiote and grilled pineapple.

Steak or Chicken Milanese - 80  
Thin-cut steak or chicken breast, house breadcrumbs.

## SOPAS SOUPS (Weekends Only)

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

Chicken Soup - 120  
Made from scratch with house stock and fresh Mexican vegetables.

Carne de res en su jugo - 135  
Seared beef with bacon and onions, served in its broth with Peruvian beans.

## TACOS TACOS

Carne asada - 40  
Chicken - 40  
Al pastor - 40  
Chorizo - 40  
Vegetarian - 40  
Fresh-caught fish - 50  
Grilled shrimp - 50

Add carne asada, chicken, bacon, pork al pastor, chorizo or ham - 40  
Fresh-caught fish or shrimp - 50

## ENSALADAS SALADS

Romaine lettuce, tomatoes, carrots,  
avocado - 100

## BOCADILLOS SNACKS

Fresh guacamole - MK  
Crispy cheese flautas - 70  
Side of home fries - 70  
Side of beans - 30

## BATIDOS SMOOTHIES

Smoothie Verde - 90  
Pineapple, banana, spinach, avocado,  
ginger, coconut milk

Smoothie Kobe - 85  
Strawberries, ginger, oats, almond milk,  
honey

Smoothie Piña Colada - 80  
Pineapple, coconut milk, vanilla,  
blended with ice

Build your own smoothie - 75  
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

## BEBIDAS CALIENTES HOT DRINKS

Coffee - 35  
Espresso - 35  
Latte - 45  
Dbl espresso - 45  
Cappuccino - 45  
Mocha - 55  
Golden latte with turmeric, honey and  
cinnamon - 55  
Hot chocolate - 35  
Tea - 30  
Almond or coconut milk - 10

Fresh teas or shots - 40  
- Ginger  
- Turmeric  
- Basil

## BEBIDAS FRIOS COLD DRINKS

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

Jugo Verde - 60  
Fresh-squeezed lime juice blended with  
pineapple, spinach, ginger, turmeric,  
chia, and honey.

Iced coffee - 40  
Iced Latte - 50  
Iced Mocha - 60  
Chocolate milk - 35  
Still or sparkling water - 25  
Coca Cola - 25



## 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.