

Sayulita

taco, MARISCOS and tequila BAR

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ENTRADAS – TO SHARE

GUACAMOLE Michoacan avocados, pico de gallo, tortilla chips	\$12
“La Huerta” SAYULITA SALAD Mixed greens, sliced tomato, cucumber, red onion, shaved Oaxaca cheese, jicama, seasonal grilled fruit, chipotle-honey vinaigrette ADD STEAK \$6, SHRIMP \$6, CHICKEN \$4, AVOCADO \$4	\$12
POZOLE DE CAMARON Guajillo-oregano infused broth, corn hominy, shrimp, topped with lettuce, radishes, fresh onion, limes	\$15
QUESO FUNDIDO Melted chihuahua cheese, chorizo, tomato, cilantro, served with tortillas	\$12
STREET STYLE ESQUITES Sweet corn, epazote, mayonnaise, fresco cheese, sprinkled cilantro, Tajin	\$12
EMPANADAS DE CAMARON Two stuffed shrimp-chihuahua cheese turnovers, avocado tomatillo salsa	\$13

PLATILLOS – ENTREES

ENCHILADAS VERDES Four simmered corn tortillas, chihuahua cheese, green-tangy tomatillo salsa, Mexican crema, fresco cheese, julienne lettuce, radishes, cilantro ADD CHICKEN \$5 / STEAK \$6	\$16	EDO DE MÉXICO, MÉXICO
ENCHILADAS EN MOLE OAXAQUEÑO Four corn tortillas stuffed with grilled chicken, simmered in Oaxacan Mole Negro, radishes, sesame seeds, cilantro	\$22	OAXACA, MÉXICO
FAJITAS CHICKEN \$22 / STEAK \$27 / SHRIMP \$27 / OCTOPUS \$32 Flat grilled sizzling red, yellow & poblano peppers, red onions, nopales, topped with your choice of protein, served with rice, beans, and tortillas		
CHICKEN SAYULITA Grilled chicken thighs, creamy Sayulita sauce, served with mashed potato, charred Mexican vegetable	\$25	NAYARIT, MÉXICO
RIB EYE TAMPIQUEÑA Wood grilled 14 oz Rib Eye, enchilada de Mole, fried plantains, Tropical Chimichurri, rice, beans, grilled cheese	\$45	TAMAULIPAS, MÉXICO
TLAYUDA Blue corn large tortilla, black beans, avocado, Oaxaca cheese, cherry tomato, chorizo SUB STEAK \$6, SUB CHICKEN \$4	\$20	OAXACA, MÉXICO
COCHINITA PIBIL Slow achiote-braised pork shoulder, wrapped and cooked in banana leaf, black beans, pickled red Yucatan onion, side of habanero salsa, served with corn tortillas	\$25	YUCATAN, MÉXICO
MOLE NEGRO PORK LOIN \$25 / LAMB CHOPS \$42 Grilled meat selection, garlic mashed potato, Mole Negro, charred Mexican vegetable		OAXACA, MÉXICO

SIDES

RICE \$3	BEANS \$3	CREMA \$2	CHEESE \$3
AVOCADO \$4	TORTILLAS \$4	GARLIC BREAD \$4	
SIDE OF GUACAMOLE \$5	CHILES TOREADOS \$4	LIMES \$2	
SALSAS: Habanero, Verde, Avocado-tomatillo	2oz \$2	6oz \$5	

Complementary Chips & Salsa tray, \$3 any additional

NO SUBSTITUTIONS PLEASE

RICOS TACOS

ALL TACOS ARE SERVED WITH CORN TORTILLAS, FLOUR TORTILLAS OR TOSTADAS AVAILABLE UPON REQUEST, TACOS CAN BE MIX AND MATCH, EXCEPT OCTOPUS

CARNE ASADA A CABRÓN! • GRILLED STEAK Grilled steak sirloin, Arbol-Tomatillo Salsa Rustica, grilled queso fresco NUEVO LEÓN, MÉXICO	\$7
PESCADO BAJA • BAJA FISH TACO Beer battered whitefish, chipotle-cilantro aioli, cabbage, pico de gallo BAJA CALIFORNIA, MÉXICO	\$6
CAMARONES • SHRIMP Grilled shrimp, arugula, pickled onion, jalapeño aioli, bacon bits VERACRUZ, MÉXICO	\$6
SALMON Blackened salmon, black pico de gallo, crispy potato, onion-beet aioli NAYARIT, MÉXICO	\$6
NOPALES ASADOS • GRILLED CACTUS Grilled cactus nopal, queso fresco, salsa de molcajete, crispy beets HIDALGO, MÉXICO	\$5
PULPO • OCTOPUS Three Nayarit seasoned octopus tacos, lime cabbage, chipotle aioli, guacamole, pork belly chicharron CAMPECHE, MÉXICO	\$30

MARISCOS SEAFOOD SPECIALTIES

CEVICHE TROPICAL Scallops and shrimp ceviche, fresh lime juice, tropical fruit, cilantro, tomato, mint, agave, spicy vinaigrette, chipotle, avocado, tortilla chips	\$20
TACOS PLAYEROS • BEACH TACOS Three sliced Jicama tacos, jalapeño glazed shrimp, sweet chili, carrots, green onion, watermelon radish	\$18
OSTIONES • OYSTERS Fresh shucked oysters, limes	6 \$15 12 \$30
SIETE MARES • SEAFOOD SOUP Guajillo infused shellfish broth with shrimp, calamari, mussels, clams, whitefish, diced chayote, carrots, garnish with cabbage and onion	\$25
COCTEL CAMPECHANA Mexico City style shrimp and octopus cocktail, cilantro, onion, tomato, lime juice, cocktail sauce and avocado	\$22
MEJILLONES Half Tray \$18 Full Tray \$35 A tray of New Zealand green mussels cooked in Nayarit style sauce	
CAMARONES • SHRIMP Sautéed Tiger shrimp served with Mexican rice MOJO DE AJO, A LA DIABLA or SAYULITA SAUCE	\$25
MAR Y TIERRA • SURF & TURF Grilled 14 oz Rib Eye steak, Chef's selection of seafood, mashed potato	\$85
ARROZ CON MARISCOS • RICE SEAFOOD Shrimp, calamari, fish, green mussels, manila clams cooked with Mexican rice and rustic salsa	\$30
LANGOSTINOS Half Tray \$32 Full Tray \$62 Ecuadorian fresh prawns, cooked in Nayarit seasoning and topped with Sayulita sauce, red onion and cucumber	
HUACHINANGO AL GUSTO Crispy fried red snapper, white rice, pickled veggies MOJO DE AJO, A LA DIABLA or SAYULITA SAUCE	\$45
SEA BASS ZARANDEADO Butterflied grilled Mediterranean Sea bass, rubbed with Nayarit Adobo, served with arugula salad	\$42
CHAPUZON Med \$32 Lrg \$62 Shrimp, clams, green mussels, octopus and calamari seasoned with Nayarit style spicy sauce, red onion, cucumber	
SEAFOOD TOWER ask your server Med \$75 Lrg \$140	