

Sayulita

taco, MARISCOS and tequila BAR

Follow us on



1655 W Algonquin Rd
Rolling Meadows IL, 60008

847-258-4200

www.sayulitatequilabar.com

ENTRADAS – TO SHARE

GUACAMOLE

Michoacan avocados, pico de gallo, tortilla chips

\$12

“La Huerta” SAYULITA SALAD

\$12

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

ADD STEAK \$6, SHRIMP \$6, CHICKEN \$4, AVOCADO \$4

SOPA DE TORTILLA / TORTILLA SOUP

\$12

Chicken broth-tortilla soup, diced chicken, crema, fresco cheese, crispy tortilla strips

SALPICON DE MARISCO

\$20

Two corn tostadas topped with crabmeat, shrimp & octopus salad, chipotle dressing, arugula, avocado, cherry tomato

QUESO FUNDIDO

\$12

Melted chihuahua cheese, chorizo, tomato, cilantro, served with tortillas

STREET STYLE ELOTES

\$12

Corn on the cob, mayonnaise, fresco cheese, sprinkled cilantro, Tajin

EMPANADAS DE CAMARON

\$13

Two stuffed shrimp-chihuahua cheese turnovers, avocado tomatillo salsa

QUESADILLAS

\$12

Chihuahua cheese stuffed flour tortilla, lettuce, pico de gallo, crema

ADD STEAK \$6, SHRIMP \$6 CHICKEN \$4, AVOCADO \$4

PLATILLOS – ENTREES

ENCHILADAS VERDES

\$16

Four simmered corn tortillas, chihuahua cheese, green-tangy tomatillo salsa, Mexican crema, fresco cheese, julienne lettuce and radishes

ADD CHICKEN \$5 / ADD STEAK \$6

ENCHILADAS EN MOLE OAXAQUEÑO

\$22

Four corn tortillas stuffed with grilled chicken, Oaxacan seasonal Mole, radishes, sesame seeds

FAJITAS

CHICKEN \$22 / STEAK \$27 / SHRIMP \$27 / OCTOPUS \$32

Flat grilled sizzling red, yellow & poblano peppers, red onions, topped with your choice of protein, served with rice, beans, and tortillas

CHICKEN SAYULITA

\$25

Grilled chicken thighs, creamy Sayulita sauce, served with mashed potato, grilled zucchini

RIB EYE TAMPIQUEÑA

\$45

Wood grilled 14 oz Rib Eye, enchilada de Mole, fried plantains, Tropical Chimichurri, rice, beans, grilled cheese

TLAYUDA

\$20

Blue corn large tortilla, black beans, avocado, Oaxaca cheese, sliced tomato, chorizo

SUB STEAK \$6, SUB CHICKEN \$4

COCHINITA PIBIL

\$25

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

BURRITOS

VEGGIE \$16 / STEAK \$21 / CHICKEN \$19

Stuffed with rice, beans, chihuahua cheese, pico de gallo, avocado, sour cream, lettuce, served with French fries

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

TACOS

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

CARNE ASADA A CABRÓN! —GRILLED STEAK

\$7

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

PESCADO BAJA — BAJA FISH TACO

\$6

Beer battered whitefish, chipotle-cilantro aioli, cabbage, pico de gallo

COCHINITA — YUCATAN BRAISED PORK

\$6

Slow braised pork shoulder, black beans, pickled red onion, habanero

CAMARONES — SHRIMP

\$6

Grilled shrimp, arugula, pickled onion, jalapeño aioli, bacon bits

SALMON

\$6

Blackened salmon, black pico de gallo, crispy potato, onion aioli

POLLO A CABRÓN! — CHICKEN

\$6

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

NOPALES ASADOS — GRILLED CACTUS

\$5

Grilled cactus nopal, queso fresco, salsa de molcajete, crispy beets

PULPO— OCTOPUS

\$30

Three Nayarit seasoned octopus tacos, lime cabbage, chipotle aioli, guacamole, pork belly chicharron

MARISCOS SEAFOOD SPECIALTIES

CEVICHE TROPICAL

\$20

Scallops and shrimp ceviche, fresh lime juice, tropical fruit, cilantro, tomato, mint, agave, spicy vinaigrette, chipotle, avocado, tortilla chips

TACOS PLAYEROS — BEACH TACOS

\$18

Three sliced Jicama tacos, jalapeño glazed shrimp, sweet chili, carrots, green onion, watermelon radish

OSTIONES — OYSTERS

6 \$15

12 \$30

Fresh shucked oysters, limes

SIETE MARES — SEAFOOD SOUP

\$25

Guajillo infused shellfish broth with shrimp, calamari, mussels, clams, whitefish, diced zucchini, carrots, garnish with cabbage and onion

COCTEL CAMPECHANA

\$22

Mexico City style shrimp and octopus cocktail, cilantro, onion, tomato, lime juice, cocktail sauce and avocado

MEJILLONES

Half Tray \$18

Full Tray \$35

A tray of New Zealand green mussels cooked in Nayarit style sauce

CAMARONES / SHRIMP

\$25

Sautéed Tiger shrimp served with Mexican rice

MOJO DE AJO, A LA DIABLA or SAYULITA SAUCE

MAR Y TIERRA / SURF & TURF

\$85

Grilled 14 oz Rib Eye steak, Chef's selection of seafood, mashed potato

ARROZ CON MARISCOS / RICE SEAFOOD

\$30

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

LANGOSTINOS

Half Tray \$32

Full Tray \$62

Golf of Mexico fresh prawns, cooked in Nayarit seasoning and topped with Sayulita sauce, red onion and cucumber

HUACHINANGO AL GUSTO

\$45

Crispy fried red snapper, white rice, pickled onion

MOJO DE AJO, A LA DIABLA or SAYULITA SAUCE

SALMON TROPICAL

\$38

Grilled salmon filet, pico de gallo tropical, grilled asparagus, crispy beets

CHAPUZON

Med \$32

Lrg \$62

Shrimp, clams, green & black mussels, octopus and calamari seasoned with Nayarit style spicy sauce, red onion, cucumber

SEAFOOD TOWER

ask your server

Med \$75

Lrg \$140