



SAYACHALTÚN 

MENU



ENTREÉS

LEVANTA MUERTOS	\$120	\$130	MIXED SALAD
SPICY SEAFOOD CONCENTRATE ACCOMPANIED BY LEMON, ONION AND CILANTRO			MIXED SALAD SERVED WITH VINAGER
FRENCH FRIES	\$120	\$130	GUACAMOLE
CLASSIC FRIES SERVED WITH KETCHUP			AVOCADO MIX WITH PICO DE GALLO
FRIED PLANTAIN	\$120	\$120	KIBIS
FRIED PLANTAIN ACCOMPANIED BY CREAM			MIXTURE OF GROUND WHEAT WITH FISH, ONION AND MINT, FRIED.
CHEESE FINGERS	\$130	\$130	FISH QUESADILLAS
5 CHEESE FINGERS, VEGETABLE GARNISH AND DRESSING.			FLOUR OR CORN QUESADILLAS, FILLED WITH FISH.
FISH CONSOMMÉ	\$110		
SEAFOOD CONCENTRATE ACCOMPANIED BY LEMON, ONION AND CILANTRO			

BREAKFAST

CHILAQUILES	\$130	\$120	EGGS
FRIED TORTILLA CHIPS IN RED OR GREEN TOMATO SAUCE, SERVED WITH EGGS OR CHICKEN			CHOOSE: SCRAMBLED, FRIED, SUNNY SIDE UP OR BOILED
PANCAKES	\$100	\$120	OMELLETE
THREE PANCAKES SERVED WITH SEASONAL FRUIT			THREE-EGG OMELETTE WITH YOUR CHOICE OF FILLING
HUEVOS MOTULENOS	\$130	\$115	FRUIT PLATE
FRIED EGGS SERVED ON FRIED TORTILLAS WITH TOMATO SAUCE AND BEANS			SEASONAL FRESH FRUIT
		\$90	QUESADILLAS
			CHEESE QUESADILLA WITH YOUR CHOICE OF FILLING

FRIED FISH

YELLOWTAIL SNAPPER
SNAPPER
SNOOK (SEA BASS) **\$0.42 PER GRAM**
HOOK FISH
CORBINA (SEA BASS)
GROUPEL

SUBJECT TO AVAILABILITY

AGUACHILE

FISH **\$240**
FISH AGUACHILE ACCOMPANIED BY
HABANERO AND LEMON
SHRIMP **\$260**
SHRIMP AGUACHILE ACCOMPANIED BY
HABANERO AND LEMON
OCTOPUS **\$320**
OCTOPUS AGUACHILE ACCOMPANIED BY
HABANERO AND LEMON
MIXED **\$420**
FISH, SHRIMP AND OCTOPUS AGUACHILE,
ACCOMPANIED BY HABANERO AND
LEMON

CEVICHE

FISH
LARGE **\$240**
SMALL **\$140**
SHRIMP
LARGE **\$270**
SMALL **\$150**
OCTOPUS
LARGE **\$420**
SMALL **\$240**
MIXED
LARGE **\$440**
SMALL **\$240**

COCKTAILS

SHRIMP
LARGE **\$250**
SMALL **\$150**
OCTOPUS
LARGE **\$280**
SMALL **\$180**
MIXED
LARGE **\$300**
SMALL **\$170**

FISH & SHRIMP

*ALL DISHES COME WITH RICE AND STEAMED VEGETABLES. *

MANGO GUAJILLO STYLED

MANGO AND CHIA PULP, SAUTÉED WITH BUTTER AND GARLIC



\$240



\$280

BBQ HABANERO STYLED

HOMEMADE BARBECUE SAUCE WITH ROASTED HABANERO, SAUTÉED WITH BUTTER AND GARLIC

\$240

\$280

CAJUN STYLED

SAUTÉED IN A MIX OF CAJUN AND SPICES AND CHILIES WITH OLIVE OIL AND GARLIC

\$240

\$270

MUMMIED

MARINATED FILLED WITH CREAM CHEESE AND WRAPPED WITH BACON

\$240

\$280

BREADED

\$200

\$240

GRILLED

\$200

\$240

CHIPOTLED

STEWED WITH CHIPOTLE CHILI CREAM

\$200

\$240

BUTTERED

STEWED WITH GARLIC AND BUTTER

\$200

\$240

AL MOJO DE AJO

STEWED WITH OLIVE OIL AND FRIED GARLIC

\$220

\$240

GUAJILLO STYLED

STEWED WITH GARLIC AND GUAJILLO CHILI

\$220

\$240

CILANTRO STYLED

STEWED WITH OLIVE OIL, CILANTRO, AND WINE

\$200

\$240

COCONUT STYLED

BREADED AND SPRINKLED WITH GRATED COCONUT, W/COCONUT CREAM

\$220

\$240

STUFFED FILLET

CREAM CHEESE AND SHRIMP FILLED

\$400



DEVILED

STEWED WITH CHILI MIX

\$220

\$240

GAMBA STYLED

TEMPURA STEWED, BREADED, WITH BACON AND CHEESE

\$220

\$240

MUSHROOM CREAM STYLED

STEWED WITH MUSHROOM CREAM

\$220

\$240

SPECIALTIES

"MAR Y TIERRA" SKEWERS

CHICKEN AND SHRIMP SKEWERS, MARINATED WITH RED WINE AND SPICES

\$300

SHRIMP SKEWERS

MARINATED WITH WHITE WINE AND SPICES, CHILI PEPPER, TOMATO AND ONION

\$270

SHRIMP FAJITAS

SAUTÉED WITH SHRIMP, PAPRIKA, BUTTER, AND GARLIC

\$240

LOBSTER

PREPARED WITH GARLIC SAUCE, BUTTER, FRIED OR GARLIC, WITH RICE AND STEAMED VEGETABLES

\$3.2 P/GRAM

FISH "SAYACHALTÚN" STYLED

MARINATED FISH FILLET WITH ACHIOTE RECADO, ONION, TOMATO AND PEAS

\$280

SAYACHALTÚN STYLE PASTA*

PASTA WITH A MIXTURE OF SEAFOOD AND CHEESE

\$290

SEAFOOD SOUP

FISH CONCENTRATE; OCTOPUS, SHRIMP, SQUID AND LOBSTER

\$290

PAN DE CAZON

FRIED TORTILLA, WITH CASÓN MEAT AND BEANS, WITH TOMATO SAUCE AND AVOCADO

\$170

PULPO A LAS BRASAS

MARINATED WITH CHILI SAUCE AND SPICES, STEWED ON THE GRILLS, WITH HOMEMADE SAUCE

\$360

MOJO DE AJO STYLE OCTOPUS

OCTOPUS STEWED WITH OLIVE OIL AND FRIED GARLIC WITH RICE AND STEAMED VEGETABLES

\$280

GUAJILLO STYLE OCTOPUS

OCTOPUS STEWED WITH GARLIC AND GUAJILLO PEPPER, WITH RICE AND STEAMED VEGETABLES

\$280

CHIPOTLE STYLE OCTOPUS

OCTOPUS STEWED WITH CHIPOTLE CREAM, WITH RICE AND STEAMED VEGETABLES

\$280

TOSTADAS

ORDER OF THREE TOASTS, ACCOMPANIED BY DRESSINGS, THREE OPTIONS TO CHOOSE FROM:
SHRIMP, OCTOPUS, MIXED

\$200

OCTOPUS IN ITS INK

OCTOPUS STEWED IN ITS NATURAL INK, WITH RICE AND STEAMED VEGETABLES

\$300

DEVILLED OCTOPUS

STEWED OCTOPUS, WITH CHILIES, RICE AND STEAMED VEGETABLES

\$280

TACOS GOBERNADOR*

TACOS STUFFED WITH SHRIMP, PEPPER, ONION, TOMATO AND CHEESE

\$240

VARIETIES

GRILLED CHICKEN

CHICKEN, MARINATED AND GRILLED

\$140

BREADED CHICKEN

CHICKEN FILLET, MARINATED AND BREADED

\$140

CHICKEN FAJITAS

GRILLED MEAT IN STRIPS WITH SWEET CHILI

\$140

ALFREDO STYLE PASTA

ALFREDO PASTA, WITH CHICKEN OR MUSHROOMS

\$200

CHICKEN WITH MANGO GUAJILLO

MANGO PULP WITH GUAJILLO PEPPER, SAUTÉED WITH BUTTER AND GARLIC

\$200

CHICKEN WITH BBQ HABANERO

HOMEMADE BBQ SAUCE WITH ROASTED HABANERO, SAUTÉED WITH BUTTER AND GARLIC

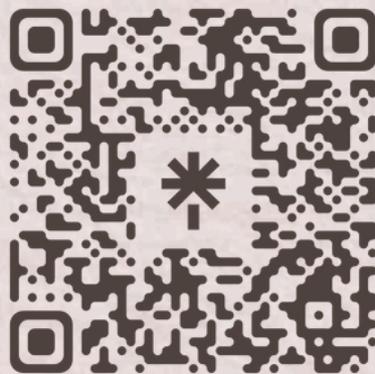
\$200

CHICKEN CAJUN STYLE

SAUTÉED WITH A MIX OF SPICES AND CHILIES WITH OLIVE OIL AND GARLIC

\$200

ASK FOR OUR DESSERT
OF THE DAY!



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