

Habibi
Restaurant
& Wine Shop

The Embers
SAYULITA | CALLE GAVIOTA SUR 10

**PRIVATE DINING
CELEBRATIONS
& PARTIES**

**SAYULITA
SAN PANCHO
BAHÍA DE BANDERAS**



**Catering &
Gastronomic
Experiences**

Gastronomic experiences with character, anywhere you need it.

The Embers & Habibi

join forces under the vision of Chef Andrea Nardo to bring gourmet dining beyond their walls.

Blending **Mediterranean warmth, tropical flair, and global creativity**, we craft tailor-made experiences with character.

From villas and private homes to retreats and weddings, every menu is **elegant, bold, and designed to connect people.**

More than catering, it's the restaurant experience — anywhere you need it.





The Embers

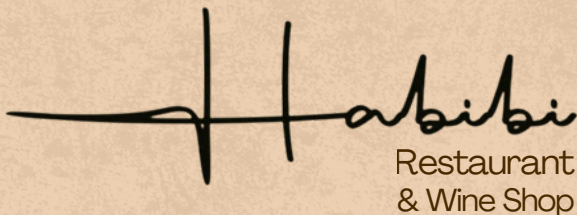
SAYULITA | CALLE GAVIOTA SUR 10

Hidden in the heart of Sayulita,
The Embers is more than a
restaurant — it's a secret patio
**where tropical vibes meet global
gastronomy.**

Under the mango trees, the
atmosphere turns **intimate and
electric**, setting the stage for bold,
fire-inspired dishes crafted with
flavors from around the world.



Calle Gaviota Sur #10 – Sayulita, Mx.



In San Pancho, Habibi brings **the
Mediterranean soul to Mexico with
a playful and delicious twist.**

The vibe is warm, colorful, and made
for sharing, where every table feels
like a gathering of friends.

Fresh ingredients, vibrant flavors, and
a touch of creativity make its cuisine
both authentic and unforgettable.



Calle Africa #49 – San Pancho, Mx.





Chef Andrea Nardo

Raised in Varese, Italy, Andrea discovered his love for cooking in his Nonna's kitchen. In 2011 he left home and traveled through over twenty countries, tasting, learning, and forging his own style.

After a decade in London sharpening his craft, he settled in Sayulita and became the driving force behind both Habibi and The Embers.

His culinary philosophy?

Bold flavors, elevated technique, and the heart of sharing. Andrea believes that food should tell a story: a fusion of place, passion, and precision. Wherever we cater, we carry the soul of the restaurants into every plate.

With his international experience and creative spirit, Chef Andrea leads a team that transforms any location — villa, garden, patio — into a vibrant restaurant. **He brings Mediterranean warmth, worldly influences, and a signature character to every dish served.**



Canapés

small bites that spark big smiles, perfect for aperitifs and cocktail hours.

Full list of canapés & dishes: [LINK](#)

Vegetarian, vegan, dairy free, gluten free options available.

Examples:

- Mini beef wellington
- Vietnamese spring roll with peanut soy sauce
- Steamed lobster roll with caviar and cream cheese
- Porcini mushroom and truffle arancini with garlic emulsion
- ...



Starters

**The perfect way to start —
bites made to share and ignite the night.**

Full list of canapés & dishes: [LINK](#)

Vegetarian, vegan, dairy free, gluten free options available.

Examples:

- Focaccia
- Crudos & ceviches
- Grilled asparagus, fried egg, bacon, parmesan and truffle emulsion
- Bone marrow with mezcal lunge
- Boquerones
- ...



Signature dishes

**Bold and hearty plates,
full of flavor and character.**

Full list of canapés & dishes: [LINK](#)

Vegetarian, vegan, dairy free, gluten free options available.

Examples:

- Buttermilk fried chicken and waffle, crunchy coleslaw, fried egg, honey sriracha sauce
- Italians herbs flavoured porchetta, mashed potatoes, red wine jus and green beans
- Crab or lobster roll
- ...



Pasta

Fresh pappardelle

Gluten-free pasta available

Full list of canapés & dishes: [LINK](#)

Examples:

- Basil pesto, cherry tomato, potato and green beans
- Genovese sauce — beef ragù slow cooked with lots of onion, carrots, celery and white wine
- Short rib beef ragù, tomato sauce and red wine
- Porcini mushroom cream and parmesan
- ...



Risotto

Dairy-free option available

Full list of canapés & dishes: [LINK](#)

Examples:

- Beets, prawns, lime and goat cheese
- Butternut squash, goat cheese and glazed walnut
- Strawberry, lime, prawns, burrata and Prosecco
- Porcini mushroom
- Squid ink, squid, prawns and saffron emulsion
- ...



Desserts

Sweet finales that turn any meal into a celebration.

Full list of canapés & dishes: [LINK](#)

Vegetarian, vegan, dairy free, gluten free options available.

Examples:

- Basque burnt cheesecake: chocolate & bacon or pineapple chili and berries compote
- Tiramisu: classic, lemon curd, pineapple & caramel, chocolate & banana caramel, mix berries, coconut & strawberry
- Mezcal chocolate salami with orange mascarpone cream
- ...



Services

**Personalized dining,
from our kitchen to your table.**

- Every dish **fully customizable** to your tastes and needs (gluten free, vegan, vegetarian, dairy free, etc.)
- **Family-style dinners** with shared plates at the center of the table — or **plated service** upon request
- Possibility to create **breakfasts, dinners, or light snacks**
- **Service anywhere:** your villa, a special location, or directly at our restaurants
- **Full staff included:** kitchen, bar, setup & clean-up
- **Flexible bar service:** à la carte, open bar, or drink tickets
- **Multilingual team:** Spanish, English, French, Italian



Extra Experiences

Gastronomic experiences designed just for you.

- **Tasting menus (5–10 courses, “Trust the Chef”):** Surprise journeys crafted by the chef, at home or in-restaurant.
- **Wine pairings:** Expertly matched wines with guided tasting notes.
- **Tequila & mezcal tastings:** Discover Mexico’s iconic spirits and their traditions.
- **Cooking classes:** Hands-on lessons to learn recipes and techniques.
- **Themed experiences:** Concept-driven menus that tell a story.
- **Ambiance:** Décor, flowers, and music to elevate your event.



They trusted us

Pete D.

Amazing Food and Service

We hired Andrea and his team to cater an event for us and they really stole the show. The food was incredible and service was top notch. From the outset of planning, Camila was a pleasure to work with. They provided us with multiple menu options with price points for any budget. We also hired a bartender and waiter who did a great job with guests and were professional throughout.

We will use them again and recommend 10/10.



Anton L.

The fried chicken bao bun will make you **want to marry the chef**



Kiertsten S.

My friends and I went to dinner here on our trip to Sayulita, **and it was the best meal we ate. Fresh ingredients and creative, delicious flavors.** The service was wonderful and we absolutely loved our time. Would recommend!



James K.

Absolutely incredible experience with The Embers! **Chef Andrea's food was nothing short of amazing—every dish was creative, beautifully presented, and packed with flavor.** Chef Andrea personally checked in on us and made sure we were well taken care of, which made the evening even more memorable.



Contact us

Let's turn your next
gathering into something
unforgettable.

PRIVATE DINING CELEBRATIONS & PARTIES



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THE EMBERS

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