
APPETIZERS

GUACAMOLE | 12

avocado, onions, tomato, cilantro, lime juice, jalapeño, pomegranate seeds (seasonal)

COCTEL DE CAMARONES | 19

shrimp, tomato juice, cucumber, onion, tomato, avocado, jalapeño, cilantro

SABOR SAMPLER | 22

guacamole, cheese empanada, taquitos, beef empanada, sweet potato fries

MANGO CEBICHE | 19

shrimp or fresh fish with lime juice, mango, tomato, onions, cilantro, cucumber, avocado, and jalapeno

AGUACHILE CEBICHE | 19

shrimp, cucumber, red onions, cilantro-cerrano-lime sauce, tomato, avocado

CHEESE EMPANADAS | 10

melted cheese and poblano pepper, chipotle crema

BEEF EMPANADAS | 11

beef with olives, raisins, boiled egg, creamy cilantro sauce

TAQUITOS | 14

3 chicken taquitos, lettuce, tomato, chipotle crema, queso

CHICKEN NACHITOS | 16

chips, melted cheese, fried beans, shredded chicken, tomato, onion, cilantro, tomatillo salsa, guacamole, sour cream, jalapeno

FRIED PLANTAINS | 8

SWEET POTATO FRIES | 7

TACOS

3 tacos served with salad or rice and beans

SALMON | 23

grilled salmon, mango pico de gallo, avocado, lemon

BARBACOA | 20

braised short ribs, onion salsa

STEAK | 19

grilled marinated steak, onion salsa, cilantro sauce

FISH | 17

lightly breaded crispy fish, mango pico, chipotle crema

SHRIMP | 18

shrimp a la plancha, mango pico, chipotle crema

GRILLED CHICKEN | 18

grilled chicken, lettuce, tomato, onion, cilantro, tomatillo salsa

SALADS

ENSALADA SABOR | 9

organic mixed greens, cherry tomatoes, onions, cucumber, carrots, balsamic vinaigrette

ENSALADA DE CASA | 10

iceberg lettuce, onions, tomatoes, carrots, bacon, *queso fresco*, ranch

SALMON SALAD | 23

grilled salmon, organic mixed greens, orange slices, berries, cherry tomato, *queso fresco*, balsamic vinaigrette

ENTREE

BARBACOA | 28

Boneless beef short ribs cooked in a five-pepper sauce, served with garlic mashed potatoes and onion salsa.

FAJITAS | Chicken 20 Steak 21 Shrimp 23

Sautéed bell peppers, onions, tomatoes and your choice of meat served with rice, beans, guacamole and tortillas.

CAMARONES A LA DIABLA | 26

Prawns cooked with garlic, white wine and our *Diabla* sauce, served with rice topped with steamed broccoli.

CHURRASCO | 36

12 oz grilled panca-chile marinated rib-eye, garlic mashed potatoes, grilled asparagus, cilantro sauce.
Add 3 grilled prawns for \$9.

CHILE RELLENO | Chicken 21 Shrimp 23

Roasted poblano pepper stuffed with cheese, sautéed veggies and chicken, over *Ranchera* sauce and *crema*.

ENCHILADAS VERDES | 18

Three chicken enchiladas with tomatillo-cilantro sauce, *queso fresco*, red onions, cilantro, *crema*, and a side of rice.

LOMO SALTADO | 23

Sautéed top sirloin with onions, tomato and soy sauce served over French fries and a side of white rice

SALMON A LA PARRILLA | 25

Grilled Norwegian salmon filet, with chimichurri potatoes, and tomatillo sauce

CALDO TLALPEÑO (SOUP) | 24

Shrimp cooked with zucchini squash and carrots in a tomato-chipotle broth, topped with corn tortilla chips, *queso fresco*, cilantro, plus tortillas.

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