

— SMALL PLATES —

ANTICUCHOS | 12

marinated shrimp skewers, sweet potato fries, cilantro sauce

EMPANADAS | 10

cheese and poblano or beef with olives, raisins, boiled egg

SOPE | 7

thick tortilla with shredded chicken, lettuce, tomato, onion, cilantro, salsa, sour cream, queso cotija

TAQUITOS | 10

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

2 FISH TACOS | 9

crispy fish, mango pico, chipotle crema

2 SHRIMP TACOS | 10

shrimp, mango pico, chipotle crema

CHICKEN NACHITOS | 10

chips, cheese, beans, pico, sour cream, guacamole, jalapeño pepper, tomatillo sauce

CHIPS & SALSA (Refill) | 6

FRIED PLANTAINS | 7

FRENCH FRIES | 6

SWEET POTATO FRIES | 7

— SALADS —

ENSALADA SABOR | 8

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

ENSALADA DE CASA | 9

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

SALMON SALAD | 21

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

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

— APPETIZERS —

GUACAMOLE | 12

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

COCTEL DE CAMARONES | 18

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

SABOR SAMPLER | 20

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

MANGO CEBICHE | 18

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

CEBICHE PERUANO | 18

shrimp or fresh fish, lime juice, onions, cilantro, choclo (soft corn), cancha (popped corn), yam

AGUACHILE CEBICHE | 18

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

CEBICHE TRIO | 24

shrimp aguachile, shrimp cebiche Peruano, shrimp mango cebiche

DIPPING TRIO | 16

guacamole, mango pico de gallo, beans

— ON A TORTILLA —

3 tacos served with salad or rice and beans

SALMON | 20

corn tortilla, grilled salmon, mango pico de gallo, avocado, lemon

CHILI-LIME CHICKEN | 17

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

BARBACOA | 19

corn tortilla, braised short ribs, onion salsa

STEAK | 18

corn tortilla, grilled marinated steak, onion salsa, cilantro sauce

— ENTREE —

BARBACOA | 23

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

FAJITAS | Chicken 17 Steak 19 Shrimp 20

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

CAMARONES A LA DIABLA | 23

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

CHURRASCO | 33

Grilled panca-chile marinated rib-eye, garlic mashed potatoes, grilled asparagus, cilantro sauce.
Add 3 grilled prawns for \$7.

SALMON A LA PARRILLA | 25

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

CHILE RELLENO | Chicken 19 Shrimp 21

Roasted poblano pepper stuffed with melted cheese, sautéed bell peppers, onions, and chicken, and served over *Ranchera* sauce and *crema*. Served with a side of rice.

ENCHILADAS VERDES | 17

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

LOMO SALTADO | 19

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

CALDO TLALPEÑO | 21

Shrimp with carrots and yellow squash cooked in a tomato-chipotle broth, garnished with crispy tortilla strips, *queso fresco*, cilantro, limes, and your choice of tortillas