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## APPETIZERS

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### 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

### YUCA FRIES | 8

### SWEET POTATO FRIES | 7

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## TACOS

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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

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## SALADS

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### 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

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## ENTREE

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### 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

### CARNE EN SU JUGO | 23

Thinly sliced top sirloin cooked with bacon and tomatillo sauce. Served with beans, onions, cilantro & tortillas.

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**SABOR**  
COCINA LATINA & BAR

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
A 20% gratuity may be added to parties of 8 or more guests.