



FAMILY STYLE BRUNCH MENU

THREE COURSE FAMILY STYLE MEAL **\$45 PP**

INCLUDES SODA, COFFEE, TEA

&

SANGRIA & MIMOSAS, BLOODY MARYS(UNLIMITED FOR 2 HOURS)

WHILE YOU WAIT (*ADDITIONAL TABLE STARTER*)

AGUACATE CON MARIQUITAS \$10 EACH

AVOCADO MASH WITH PLANTAIN CHIPS

APPETIZERS (*CHOICE OF 2*)

ENSALADA DE CASA

BABY ARUGULA, TOMATO MEDLEY, GARBANZOS, CUCUMBERS, BLACK OLIVES, GRILLED CORN, RADISH, ROASTED GARLIC AGAVE VINAIGRETTE

MOFONGUITOS (*CHOICE OF ONE*)

GREEN PLANTAIN "SHELLS" STUFFED WITH A CHOICE OF CRAB, CHICKEN OR ROPA VIEJA

ROPA VIEJA EMPANADAS

BRAISED BLACK BEAN PUREE,AVOCADO VINAIGRETTE, CREMA NATA

EMPANADAS DE POLLO

CHICKEN EMPANADA, ROASTED TOMATILLO, CAPERS, SPANISH OLIVES, AVOCADO SALSA

CHORIZO SALTEADO

CHORIZO SAUTEED IN PORT WINE, MANCHEGO CHEESE

CHICHARRON DE CALAMARES

CRISPY CALAMARI, TOMATO SOFRITO

ALBONDIGAS MEXICANAS

BRAISED MEATBALLS, GUAJILLO SAUCE, PICO DE GALLO, COTIJA CHEESE

FLAUTITAS DE GUAYABA Y QUESO

ARGENTINIAN PAN DE MIGA, GUAVA & CREAM CHEESE, MAPLE SYRUP

ENTREES (CHOICE OF 3)

SABOR BENEDICT

POACHED EGGS, CRISPY YUCA, SWEET PLANTAIN CAKE, CHORIZO, CILANTRO HOLLANDAISE

CANGREJO BENEDICT

CRAB CROQUETTES, SAUTEED SPINACH, POACHED EGGS, PIQUILLO PEPPER HOLLANDAISE

TAMAL CON CAMARONES

SHRIMP SAUTTEED WITH PEPPERS & ONIONS , CRUSHED TAMAL, EGGS SUNNY SIDE UP

PINCHOS DE POLLO

SKEWERED GRILLED CHICKEN , SEASONAL; VEGGIES, ARGENTINEAN CHIMICHURRI

FLAUTAS DE POLLO

CRISPY FLOUR TORTILLAS, SHREDDED CHICKEN, REFRIED BEANS, PICO DE GALLO, CREMA FRESCA

QUESADILLA DE POLLO

GRILLED CHICKEN, JACK CHEESE, BLACK BEAN PUREE, GUACAMOLE

BURRITO ESPAÑOL

CHORIZO, SCRAMBLED EGGS, CRUSHED POTATO BURRITO, REFRIED BEANS, CREAMA FRESCA

CUBAN SANDWICH

ROASTED PORK, HAM, SWISS CHEESE, PICKLES, MUSTARD

BISTEC A LA RANCHERA

GRILLED CHURRASCO WITH MELTED MOZZARELLA CHEESE, CRISPY CORN TAMAL, REFRIED BEANS

ENCHILADA SUIZA

SEASONAL VEGETABLES & EGG WHITE ENCHILADAS, TOMATILLO & SWISS CHEESE SAUCE

SIDES

CHOICE OF 2

WHITE RICE & BLACK BEANS
MADUROS
YUCA FRIES
TOSTONES

SABOR HOME FRIES (PEPPERS & ONIONS)
(\$6 EACH ORDER)
YUCA HASH WITH BACON & ONIONS
(\$6 EACH ORDER)

DESSERT (CHOICE OF 2)

FLAN

TRADITIONAL CUSTARD BAKED WITH A CARAMEL GLAZE

OLIVIA'S FAVORITE

RUM & CARAMEL GLAZED BANANAS, TOPPED WITH VANILLA CREAM

COCONUT TRES LECHES

TRADITIONAL MOIST COCONUT CAKE. SHAVED COCONUT.

CHURROS

CARAMEL DIPPING SAUCE

GUAVA & CHEESE EMPANADAS

GUAVA AND CREAM CHEESE PASTRY AND MEMBRILLO SAUCE

\$45.00 PER PERSON TAX (7%) AND GRATUITY (20%) NOT INCLUDED

BAR PACKAGES

WHEN CHOOSING THE FOLLOWING PACKAGES FOOD IS \$32 PER PERSON

**BEER, WINE, SANGRIA
\$30 PER PERSON/ 3 HOURS UNLIMITED**

**2 HOUR OPEN BAR
\$35 PER PERSON**

**3 HOUR OPEN BAR
\$40 PER PERSON**