



FAMILY STYLE BRUNCH MENU

THREE COURSE FAMILY STYLE MEAL \$45 PP
INCLUDES SODA, COFFEE, TEA &
SANGRIA & WINE (UNLIMITED FOR 2 HOURS)

WHILE YOU WAIT (ADDITIONAL TABLE STARTERS)

AGUACATE CON MARIQUITAS \$10 EACH
AVOCADO MASH WITH PLANTAIN CHIPS

QUESO FUNDIDO \$10 EACH
MOZZARELA CHEESE, ROASTED PEPPERS, CORN CHIPS, PLANTAIN CHIPS

APPETIZERS (CHOICE OF 2)

ENSALADA DE VERANO

BABY ARUGULA, TOMATO MEDLEY, GRAPES, QUESO FRESCO, TAMARIND 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

QUESADILLA DE POLLO

GRILLED CHICKEN, JACK CHEESE, BLACK BEAN PUREE, GUACAMOLE

CHICHARRON DE CALAMARES

CRISPY CALAMARI, TOMATO SOFRITO

ALBONDIGAS MEXICANAS

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

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

CALLE DEL RIO

SMOKED SALMON, SWEET CORN AREPA, SCRAMBLED EGGS, CREAMY CAPER MOJO

BEER BATTERED FISH TACOS (\$2 UPCHARGE PER PERSON)

GRILLED PINEAPPLE & HABANERO CHUTNEY, JICAMA SLAW

TORREJAS

CORN FLAKE ENCRUSTED CHALLAH BREAD WITH GUAVA & CREAM CHEESE STUFFING, SYRUP

PINCHOS DE CARNE Y POLLO

SKEWERED GRILLED CHICKEN AND SKIRT STEAK,, ARGENTINEAN CHIMICHURRI, PERUVIAN CORN

FLAUTAS DE POLLO

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

EL BOQUERO

CHICKEN FRICASEE, OVER FRESH CORN TAMAL, CREMA FRESCA

CUBAN SANDWICH

ROASTED PORK, HAM, SWISS CHEESE, PICKLES, MUSTARD

ROPA VIEJA

BRAISED SHREDDED SKIRT STEAK, BLACK BEAN BROTH, AVOCADO SALPICON

BISTEC A LA RANCHERA

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

SIDES

CHOICE OF 3

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 CARMEL GLAZE

OLIVIA'S FAVORITE

RUM & CARMEL GLAZED BANANAS, TOPPED WITH VANILLA CREAM

COCONUT TRES LECHE

TRADITIONAL MOIST COCONUT CAKE. SHAVED COCONUT.

SABOR MINI DONUTS

OREO COOKIE DONUTS, WHITE CHOCOLATE FONDUE

CHURROS

CARMEL 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 \$35 PER PERSON

BEER, WINE, SANGRIA

\$30PER PERSON/ 3 HOURS UNLIMITED

2 HOUR OPEN BAR

\$35 PER PERSON

3 HOUR OPEN BAR

\$40 PER PERSON