

Sabor

Cuban Continental Cuisine



Appetizers

Maduros o Yuca Frita	3.95
Empanadas	4.95
Crispy turnovers stuffed with picadillo and served with Cuban pebre sauce	
Quesadillas De Camerones	7.95
Flour tortillas filled with shrimp, melted cheese and a special house sauce	
Croqueta Preparadas	5.95
Five Ham Croquetas with chopped ham, pork & Swiss cheese	
Papas Rellenas	7.95
Breaded mashed potato stuffed with Cuban Creole minced beef.....	
Tostones Rellenos	8.95
Fried green plantains topped with chicken sofrito or picadillo	
Mussels Marinara	8.95
Fresh mussels in tomatoes, Italian seasonings, and fresh basil	
Shrimp Cocktail	7.95
Shrimp cocktail served with our chef's horseradish cocktail sauce	
Mariquitas	3.95
Crispy plantain chips with a delicate garlic sauce	

Soups

Sopa Del Dia	2.95
Soup of the day	
Sopa de Frijoles Negros	2.95
Cuban black bean soup	

Salads

Ensalada Mixta	3.95
Mixed greens, carrots, red cabbage, tomato and cucumber salad with our chef's signature house dressing (honey, lime and bacon)	
Ensalada Con Pollo	6.95
Slices of grilled chicken breast over house salad with honey mustard Vinaigrette	
Traditional Greek Salad	8.95
Vine-ripe, tomatoes, onions, cucumbers, peppers, feta cheese, kalamata olives and oregano	
Caesar Salad	8.95
Romaine lettuce in creamy Caesar dressing topped with fresh parmesan cheese	



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Sandwiches

- Sabor Burger**6.95
8oz Kobe beef Burger with our house seasonings cooked the way you like it & served with French fries
- Traditional Cuban Sandwich**.....7.95
Grilled sandwich stuffed with Ham, roast pork, Swiss cheese and pickles on Cuban bread
- Pan Con Bistec**.....7.95
A favorite amongst Cubans! Thinly sliced sirloin steak marinated then grilled with onions and topped with potato sticks

All Entrees are served with choice of soup or salad

Seafood

- Camarones Enchilados**.....17.95
Shrimp stewed in tomato-based broth with green pepper, garlic, onions
- Shrimp Scampi W/ Linguini and Broccoli**.....17.95
Shrimp sautéed in garlic & olive oil with a white wine lemon butter sauce
- Salmon**.....16.95
Salmon topped with cherry tomato, olive and feta cheese ragu
- Pargo a La Pinar**16.95
Marinated filet of snapper topped with avocado salsa and a light white wine sauce
- Snapper Almondene**16.95
Almond Encrusted Yellowtail Snapper Filet topped with a lemon pepper cream sauce
- Surf & Turf**18.95
Grilled Churrasco and grilled shrimp a perfect combination
- Seafood Linguine**18.95
Shrimp, salmon and scallops with a parmesan cream sauce
- Scallops Provincial**.....18.95
Scallops seared with butter, white wine and parsley
- Broiled Seafood Combo**18.95
Scallops, Shrimp & Snapper broiled to perfection

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Meat & Poultry

Picadillo Estilo Cubano	11.95
Seasoned minced ground beef, simmered in red wine, tomato, olives, chopped onions and green bell peppers	
Pollo Guajira	12.95
Marinated grilled chicken breast with roasted carrot and red bell pepper puree	
Arroz Con Pollo	13.95
Traditional classic chicken and yellow rice casserole	
Ropa Vieja	13.95
Classic Cuban shredded beef braised in tomato, pepper, onion, garlic & red wine sauce	
Stuffed Chicken	14.95
Marinated chicken breast stuffed with asparagus, bacon and Swiss cheese	
Lechon Asado	13.95
Succulent chunks of oven roasted pork, topped with onions	
Bistec De Palomilla	13.95
Pounded sirloin steak marinated in sour orange and topped With grilled onions	
Chuletas De Puerco	13.95
Center cut pork chop seasoned and grilled to perfection	
Churrasco	16.95
Grilled skirt steak with chimichurri sauce	
Grilled Lamb Chops	18.95
Lamb loin chops with a rosemary demi glaze	

*** Consuming raw seafood, shellfish, or eggs may increase your risk of food-borne illness.*

*** There will be a supplemental charge of \$5.00 for splitting courses.*

Desserts

Cuban Flan	4.50
Tropical fruit tart with cinnamon, whip cream, and rum dulce de leche	4.95
Chocolate Silk Cake with coconut coated vanilla ice cream topped with an almond sugar crisp	5.25