
Lunch

SABOR
RESTAURANTE

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ENSALADAS

Ensalada caribeña Mix de lechuga, tomate cherry, piña, manzana, aguacate y camarón - \$295 mxn

Ensalada mediterránea Mix de lechugas, tomate, zanahoria, huevo duro, pepino, aceitunas y cebolla - \$270 mxn

SALADS

Caribbean salad mix of lettuce, cherry tomato, pineapple, apple, avocado and shrimp - \$295 mxn

Mediterranean salad Mix of lettuce, tomato, carrot, hard boiled egg, cucumber and onion - \$270 mxn

ENTRANTES Y SNACKS

Hamburguesa de pollo crujiente con verduras frescas, cebolla caramelizada y tocino - \$345mxn

Hamburguesa sabor con tocino, cheddar, aguacate, cebolla caramelizada y salsa de pickles - \$315 mxn

Torta clásica maya de cochinita pibil con aguacate y cebolla Xnipec - \$325 mxn

Sandwich vegetal vegetales mixtos y pan integral - \$290 mxn

STARTERS & SNACKS

Crispy chicken burger with fresh vegetables, caramelized onion and bacon - \$345 mxn

Sabor burger with bacon, cheddar, avocado, caramelized onion and pickle sauce - \$315 mxn

Classic mayan sandwich of pibil baby pig with avocado and Xnipec onion - \$325 mxn

Vegetable sándwich triple decker with mixed vegetables and whole wheat bread - \$290 mxn

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Parrillada de verduras Mix de verduras
a la plancha con alineo de ajo y
perejil - \$260 mxn

Tacos de pescado empanizado con
tortilla de harina - \$275 mxn

Vegetable grill grilled vegetable mix with
garlic and parsley alignment - \$260 mxn

Breaded fish tacos with flour
tortilla - \$275 mxn

SOPAS Y CREMAS

Crema de puerros Acompañada de panela
asado y crotones - \$245 mxn

Sopa Tarasca Sopa de frijol con chips
de tortilla, queso, chile frito y
aguacate - \$240mxn

SOUPS & CREAMS

Leek cream soup accompanied
by roasted panela cheese and
croutons - \$245 mxn

Tarasca soup Bean soup with
tortilla chips, cheese, fried chili and
avocado - \$240 mxn

PASTAS Y ARROCES

Risoto de camarón - \$395 mxn

Macarrones a los cuatro
quesos - \$325 mxn

Espaguetti sciue sciue, con tomate,
ajo y cebolla - \$285 mxn

PASTA & RICE

Shrimp risotto - \$395 mxn

Four cheese macaroni - \$325 mxn

Espaguetti sciue sciue with tomatoes,
garlic and onion - \$285 mxn

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CARNES Y PESCADOS

Arrachera con gratin de papa y vegetales a la plancha - \$385 mxn

Rib eye con mantequilla de finas hierbas, juliana de verduras y papas a lo pobre - \$465 mxn

Milanesa de pollo con queso manchego y papas - \$375 mxn

Pierna de pollo deshuesada con chimichurri y patata con alioli - \$395 mxn

Tilapia al grill con mayonesa de chipotle acompañada de ensalada verde con tomate cherry y arroz - \$375 mxn

Filete de pargo con crema de alcaparras, arroz y ensalada fresca - \$390 mxn

Filete de pescado empanizado acompañado de arroz y vegetales frescos - \$360 mxn

MEAT & FISH

Skirt steak With potato gratin and grilled vegetables - \$385 mxn

Rib eye With butter of fone herbs, julienne of vegetables and potatoes - \$465 mxn

Chicken milanese with manchego cheese and potatoes - \$375 mxn

Boneless chicken leg with chimichurri dressing and potato with alioli - \$395 mxn

Grilled tilapia with chipotle mayonnaise served with green salad with cherry tomatoes and rice - \$375 mxn

Snapper fillet with caper cream, rice and fresh salad - \$390 mxn

Breaded fish fillet served with rice and fresh vegetables - \$360 mxn

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POSTRES

Mousse de fresa y chocolate blanco -
\$195 mxn

Flan de dulce de leche - \$195 mxn

Brownie de tarta de queso - \$205 mxn

Peras al vino tinto - \$200 mxn

Bombones helados de chocolate
con coco - \$185 mxn

DESSERTS

Strawberry and white chocolate
mousse - \$195 mxn

Caramel flan - \$195 mxn

Cheesecake brownie - \$205 mxn

Pears in red wine - \$200 mxn

Iced chocolate and coconut
pralines - \$185 mxn

Alérgenos. Si desea obtener información
relativa a alérgenos, rogamos la solicite
a nuestro personal. Gracias

If you require information about
allergens, please ask a member
of our staff. Thank you