



**AUTHENTIC.
MODERN.
UNEXPECTED.**

Sabor – in Spanish, it means flavor. But at this table, it's that and so much more. A feast – or shall we say *fiesta* – for the eyes. A vibrant dance across the plate and palate. A long heritage of fresh, simple ingredients, reimagined in full bloom.

TABLESIDE GUACAMOLE \$4

A sabor favorite, prepared at your table.

Avocado, tomato, onion, lime, coriander.
Served with homemade tortilla chips and salsa.

DINNER TASTING MENU \$19

Tableside Guacamole, choose a small plate, one taco or quesadilla, one main course, one side and end with a "box of sweets"

Spicy

Gluten-free, lactose-free, and vegetarian options available.
Ask your waiter.

Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies or dietary needs. Brazil Caribbean International gallery are not food allergen-free environments.

HOMEMADE TORTILLA FAVORITES

Tortillas and chips are made from scratch, in house, con amor.

BUILD YOUR OWN TACOS \$5

Served with homemade warm flour tortillas

Barbacoa
Shredded short rib, chipotle BBQ sauce

Pollo Picante **Spicy**
Spicy pulled chicken, garlic, cilantro

Tuna Crudo*
Fresh tuna, salsa Mexicana, guacamole

Pork Carnita **Spicy**
Pulled pork, roasted chiles, Chihuahua cheese, salsa verde

QUESADILLAS \$5

Tres Quesos
Melted Monterey Jack, queso fresco and Chihuahua cheeses

El Juarez
Portobello mushrooms, roasted Poblano, Oaxaca cheese

Polillo
Chicken, bacon, scallions, Chihuahua cheeses

SMALL PLATES \$5

Sopa de Tortilla
Chicken, corn tortilla soup, black beans, tomatoes, toasted cumin

Oaxacan Ceviche de Red Snapper*
Red snapper, spicy citrus marinade, mango, chiles

Gazpacho Mexicano
Chilled gazpacho, red onion, jalapeño, avocados, tomatoes

Chili Calamari
Fried calamari, jalapeño mayo, red mole

Chicken-Stuffed Jalapeños **Spicy**
Wrapped in bacon, sweet chipotle tomatillo salsa, cumin crème fraiche

Ensalada Chicharito
Chick peas, black beans, corn, tomato, cilantro & jalapeños, honey-lime dressing

MAIN COURSES \$10

Jalapeño-Garlic Tiger Shrimp **Spicy**
Plantain mash, grilled Poblano pepper, mango-papaya salsa

Mole Short Rib
Warm potato and pepper hash, jalapeño-lime vinaigrette

Chicken and Roasted Corn Empionada **Spicy**
Green mole, spicy peanut sauce, tamarind vinaigrette

SIDES \$1.50

Yucca Barrel Fries **Spicy**
Mango-habanero dipping sauce

Mexican Rice
Adobo cumin, onions

Mexican Beans
Pinto beans, jalapeño, cilantro

DESSERTS \$5

Caja de Dulces
Literally a "box of sweets" an indulgent selection of Mexican-inspired mini desserts