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.

FEATURED MARGARITAS

Sweet & Spicy
Don Julio Reposado tequila, fresh pineapple, carrot and lime juices, red chile pepper, garnished with chile-cinnamon salt

Avocado
Patrón Silver tequila, orange liqueur, avocado and lime juices, rimmed with Aleppo pepper and lime salt

Jalapeño-Cucumber
Don Julio Plata tequila, Cointreau liqueur, cucumber, jalapeño, cilantro, lime juice

GUACAMOLE
A Sabor favorite, freshly prepared.

Avocado, tomato, onion, lime, coriander.
Served with house-made tortilla chips and salsa.

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. Royal Caribbean International galleys are not food allergen-free environments. An 18% gratuity will be added to your check.

SMALL PLATES

Chicken & Corn Tortilla Soup
Black beans, tomatoes, toasted cumin

Spicy Beef Empanadas
Freshly grated tomato & garlic sauce

Red Snapper Ceviche*
Spicy citrus marinade, chiles

Fried Chile Calamari
Jalapeño mayo, red mole

Chicken-Stuffed Jalapeños Wrapped in Bacon
Sweet chipotle tomatillo salsa, cumin sour cream

HOUSE-MADE TORTILLA FAVORITES
Tortillas and chips are made from scratch, in house, *con amor.*

BUILD YOUR OWN TACOS
Served with house-made warm flour & corn tortillas

Shredded Beef Short Rib
Chipotle BBQ sauce

Spicy Chicken
Garlic, cilantro

Grilled Cobia*
Ancho chiles, salsa Mexicana, cilantro-lime slaw

Pulled Pork
Roasted chiles, Chihuahua cheese, salsa verde

Shrimp Taco
Tomatillos, avocado salsa verde

QUESADILLAS

Three Cheese
Melted Monterey Jack, queso fresco and Chihuahua cheese

Portobello Mushrooms
Roasted Poblano, Oaxaca cheese

Steak Quesadilla
Black beans, cilantro, Pepper Jack cheese

Chicken
Bacon, scallions, Cotija cheese

SIDES

Yucca Barrel Fries
Mango-habanero dipping sauce

Pinto Beans
Jalapeño, cilantro

Mexican Rice
Adobo cumin, onions

Grilled Corn on the Cob
Chipotle aïoli, Cotija cheese, paprika

DESSERTS

Cinnamon Churros

Banana and Chocolate Chimichanga

Sweet Coconut Flan

Café Con Leche

05/12/17
SABOR