



**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 CRAFTING

Sabor favorites, prepared at your table.

Vertical Tequila Flight \$15
Patrón: Silver, Reposado and Añejo

Horizontal Tequila Flight \$18
Don Julio Reposado, Sauza Hornitos Reposado, Corazón Reposado

Featured Margaritas \$12
Tequila and fresh juices mingle with unexpected garnishes

Homemade Guacamole
From avocado to amazing, right before your eyes

PLATOS CHIQUITOS

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

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

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

Queso Fundido
Mexican cheese fondue, roasted poblano, chorizo

Chili Calamari
Fired calamari, lime sour cream, spicy-sweet tomatillo salsa

Chicken-Stuffed Jalapeños ♣
Wrapped in bacon, sweet chipotle tomatillo salsa, cumin crème fraîche

HOMEMADE TORTILLA FAVORITES

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

TACOS

Barbacoa
3 crispy corn tortillas, shredded short rib, chipotle BBQ sauce

Pollo Picante ♣
3 soft flour tortillas, spicy pulled chicken, garlic, cilantro

Tuna Crudo*
3 crispy corn tortillas, fresh tuna, salsa mexicana, guacamole

QUESADILLAS

Tres Quesos
Melted Monterey Jack, queso fresco and Chihuahua cheeses

El Juarez
Portobello mushrooms, roasted poblanos, Oaxaca cheese

BURRITOS

Pork Carnitas ♣
Pulled pork, roasted chiles, Chihuahua cheese, salsa verde

Pato Gordó
Slow-cooked duck, black beans, roasted onion, guajillo chile

Carne Asada
Braised beef, charred onion, fire-roasted tomato sauce

Pollito
Pulled chicken, bacon, scallions, pepper jack cheese

PLATOS FUERTES

Pan-Seared Red Snapper
Plantain mash, grilled poblano pepper, mango-papaya salsa

Spicy Chicken Flauta
Tomatoes, onion, crispy corn tortilla, salsa verde, sour cream sauce

Jalapeño-Garlic Tiger Shrimp ♣
Calabacitas, agave nectar

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

Chicken and Roasted Corn Empanada ♣
Green mole, spicy peanut sauce, lemon verde

ACOMPAÑANTES

Yucca Barrel Fries ♣
Mango-habanero dipping sauce

Mexican Rice
Tomato, cumin, onions

Calabacitas
Zucchini, roasted poblano pepper, corn, black beans

Mexican Beans
Pinto beans, jalapeño, cilantro

♣ 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 galleries are not food allergen-free environments.