






# SABOR

RESTAURANTE

## SOUPS AND CREAMS

Lentils tarasca soup	\$130
Onion soup with poached eggs 	\$120

## SALADS AND STARTERS

Roasted tomatoes salad with arugula  goat cheese and caramelized nuts	\$135
Beef tagliata with rucula, roasted peas, parmesan cheese and balsamic oil	\$155
Traditional tuna ceviche	\$175
Grill vegetables aromatized with rosemary	\$155
Revuelto gramajo  	\$155
Fried potatoes, scrambled eggs, ham, cheese, red peppers, peas, onion & garlic	
Avocado filled with smoked salmon and tartar sauce	\$155



Suitable for vegetarian consumption



Contains gluten

## SANDWICHES AND BURGERS

Hamburger Wellington  \$205

With a mix of lettuces and fried potatoes

Roast beef ciabatta  \$175

With Cream cheese and fried potatoes

Smoked salmon bagel  \$185

With avocado and aurora mayonaise  
accompanied by fried potatoes

## PASTAS

Pappardelle alfredo with barnyard chicken  \$180

Napolitan capellini with brocks of brocoli   \$170

## MEAT AND FISH

Grill sea bass \$230

With potato flakes and rice medallion  
with beans

Snapper with tumbet \$230

Mallorcan vegetable salad, with sauted  
vegetables and potato popcorn

Beef paillard filled \$240

With cream potato with zucchini and  
vegetables ragout

Beef tenderloin \$260

With potato parmentier with parmesan  
cheese and morillas mushroom sauce



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Chicken breast filled \$205  
With wild mushrooms in estragon sauce  
with zucchini stuffed with vegetables


Pork sirloin wrapped with prosciutto \$215  
In porto sauce with potato parmentiere

## DESSERTS

Chocolate delight   \$125  
With a heart of red berries

Cheesecake with strawberry sauce   \$120

Tarte tatin with vanilla ice cream   \$120

Caribbean pineapple carpaccio  \$115  
With coconut ice cream



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