



## 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

## 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

### BURRITOS

#### Pork Carnitas 🌶️

Pulled pork, roasted chiles, Chihuahua cheese, salsa verde

#### Pato Gordo

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

#### Carne Asada

Braised beef, charred onion, fire-roasted tomato sauce

### QUESADILLAS

#### Tres Quesos

Melted Monterey Jack, queso fresco and Chihuahua cheeses

#### Pollito

Pulled chicken, bacon, scallions, pepper jack cheese

#### El Juarez

Portobello mushrooms, roasted poblanos, Oaxaca cheese



### PLATOS CHIQUITOS

#### Sopa de Tortilla

Chicken, corn tortilla soup, black beans, tomatoes, toasted cumin

#### Queso Fundido

Mexican cheese fondue, roasted poblano, chorizo

#### Oaxacan Ceviche of Red Snapper\*

Red snapper, spicy citrus marinade, mango, chiles

#### Chili Calamari

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

#### Gazpacho Mexicano

Chilled gazpacho, red onion, jalapeño, avocados, tomatoes

#### Chicken-Stuffed Jalapeños 🌶️

Wrapped in bacon, sweet chipotle tomatillo salsa, cumin crème fraîche

### PLATOS FUERTES

#### Pan-Seared Red Snapper

Plantain mash, grilled poblano pepper, mango-papaya salsa

#### Mole Short Rib

Warm potato and pepper hash, jalapeño-lime vinaigrette

#### Spicy Chicken Flauta

Tomatoes, onion, crispy corn tortilla, salsa verde, sour cream sauce

#### Chicken and Roasted Corn Empanada 🌶️

Green mole, spicy peanut sauce, lemon verde

#### Jalapeño-Garlic

#### Tiger Shrimp 🌶️

Calabacitas, agave nectar



### ACOMPAÑANTES

#### Yucca Barrel Fries 🌶️

Mango-habanero dipping sauce

#### Calabacitas

Zucchini, roasted poblano pepper, corn, black beans

#### Mexican Rice

Tomato, cumin, onions

#### 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 galleys are not food allergen-free environments.