

# SABOR

COCINA BAR



## LUNCH MENU

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### **Enchiladas de Mole \$8.25**

Two chicken-filled enchiladas, topped with our homemade mole sauce, cheese and sesame seeds.  
Served with mexican rice and refried beans.

### **Enchiladas de Chipotle \$8.25**

Two chicken-filled enchiladas, topped with our delicious creamy chipotle sauce, cheese and crema fresca. Served with mexican rice and refried beans.

### **Enchiladas Verdes \$8.25**

Two chicken-filled enchiladas, topped with tomatillo verde sauce, cheese and crema fresca.  
Served with white rice and refried beans.

### **Enchiladas Aztecas \$8.45**

Three queso fresco-filled enchiladas topped with a delicious guajillo, pasilla sauce.  
Served with mexican rice and homemade potatoes.  
Garnished with sour cream and red onion.

### **Pollo en Mole \$8.95**

Chicken breast covered in our authentic homemade mole sauce with sesame seeds.  
Served with mexican rice and refried beans,  
topped off with jack cheese.

### **Pollo en Chipotle \$8.95**

Chicken breast covered in our delicious chipotle sauce. Served with mexican rice and refried beans,  
topped off with jack cheese.

### **Pollo en Cilantro \$8.95**

Chicken breast topped with grilled onions, rajas poblanas, hongos guisados and our signature cilantro sauce. Served with mexican rice and refried beans, topped off with jack cheese.

### **Pechuga Poblana \$8.95**

Chicken breast topped with grilled onions, rajas poblanas, hongos guisados and delicious creamy poblano sauce. Served with mexican rice and refried beans, topped off with jack cheese.

### **Baja Tacos de Pescado/Camaron (2)**

Fish \$8.25 Shrimp \$9.25

Two corn tortillas with fried fresh fish or shrimp, topped with creamy cabbage cilantro, pico de gallo with sliced avacado. Served with charro beans.

### **Ensalada de Espinacas \$8.95**

Spinach, tomatoes, strawberries, onions,  
avocado slices topped off with chicken.