

BREAKFASTS

DESAYUNOS

Available all day (*Disponible todo el dia*)

Traditional Breakfast.....\$11.50
(*Desayuno Tipico*)

The staple breakfast of El Salvador, includes eggs with tomato salad, beans, Salvadoran cream, 4 fried plantains, and 1 fried corn tamal.



Trad. Breakfast w/ Grilled Chicken.....\$13.50
(*Desayuno Tipico con Pechuga a la Plancha*)

Traditional breakfast with additional savory grilled chicken breast.



Trad. Breakfast w/ Grilled Beef.....\$16.00
(*Desayuno Tipico con Carne Asada*)

Traditional breakfast with additional juicy Salvadoran-style steak.



Salvadoran Chilaquiles.....\$2.75 each
(*Chilaquiles Salvadoreños*)

Crispy fried cheese-filled tortillas with tomato sauce.



Add-ons (*Complementos*)

- Avocado (*Aguacate*).....+\$1.00
- Salvadoran Cheese (*Queso Fresco*).....+\$1.25
- Extra Salvadoran Cream (*Cream*).....+\$1.25
- Extra Tortilla.....+\$1.25



SABOR SALVADOREÑO



Grilled Dishes

Platos Asados

Grilled Beef.....\$18.50

(Carne Asada)

Grilled beef with rice, beans, tomato salad, lime, a sausage, and tortillas



Grilled Chicken.....\$13.75

(Pechuga a la Plancha)

Grilled chicken with rice, beans, tomato salad, lime, a sausage, and tortillas



Grilled Mix.....\$20.00

(Carne y Pechuga Mixto)

A mix of both grilled chicken and beef with rice, beans, a sausage tomato salad, lime, and tortillas



Grilled Beef Sandwich.....\$12.75

(Torta de Asada)

A sandwich filled with lettuce, tomatoes, onions, avocado, mayo, cheese, beans, and grilled beef

Grilled Chicken Sandwich.....\$10.75

(Torta de Pollo)

A sandwich filled with lettuce, tomatoes, onions, avocado, cheese, mayo, beans, and grilled chicken



SABOR SALVADOREÑO



PUPUSAS

The traditional national dish of El Salvador. Thick handmade corn or rice tortillas stuffed with fillings like cheese, beans, or seasoned meat, and cooked on a griddle, accompanied by a salad of pickled cabbage and tomato sauce.



CORN FLOUR



RICE FLOUR

- Cheese (*Queso*).....\$3.75.....\$3.95
- Beans with Cheese..... \$3.75.....\$3.95
(*Frijol con Queso*)
- Mixed [Pork, Beans, Cheese].....\$3.75.....\$3.95
(*Revueltas*) **FAN FAVORITE!**
- Loroco with Cheese.....\$3.75.....\$3.95
(*Loroco con Queso*)
- Zucchini with Cheese..... \$3.75.....\$3.95
(*Calabaza con Queso*)
- Jalapeño with Cheese.....\$3.75.....\$3.95
(*Jalapeño con Queso*)
- Garlic with Cheese.....\$3.75.....\$3.95
(*Ajo con Queso*)
- Pepperoni with Cheese.....\$4.00.....\$4.25
(*Pepporoni con Queso*)
- Loroco with Beans and Cheese.....\$4.00.....\$4.25
(*Loroco y Frijol con Queso*)
- Crazy Pupusa [Cheese,\$5.25.....\$5.50
Beans, Pork, Zucchini,
Jalapeño, and Loroco]
(*Pupusa Loca: Frijol, Queso,
Chicharrón, Calabaza, Jalapeño, y Loroco*)



SABOR SALVADOREÑO



SALVADORAN SNACKS

ANTOJITOS SALVADOREÑOS

Mata Niño (Salvadoran Hotdog).....\$5.00 each

Sugar-free toasted bread roll filled with pickled cabbage, ketchup, mayonnaise, mustard, grated cheese, sliced bologna, and a frank.



Papas Fritas (Salvadoran Style French Fries).....\$6.50

The popular French fries with a Salvadoran twist. Fries drizzled with ketchup, mayonnaise, and grated cheese. Also known as: PAPAS LOCAS/CRAZY FRIES



**Empanadas de Platanos\$2.80 each
(Salvadoran Plantain Turnover)**

Sweet plantain dough patties filled with sweet milk custard or refried beans, fried until golden, and lightly dusted with sugar.



**Nuegados de Yuca.....\$2.80 each
(Cassava Fritters)**

Deep-fried cassava dough lightly sprinkled with sugar, accompanied by a melted cane sugar syrup



**Canoas de Platanos.....\$4.50 each
(Plantain Canoes)**

Canoe-shaped deep-fried plantains, filled with sweet milk custard and dusted with cinnamon powder.



SABOR SALVADOREÑO



SOUPS

SOPAS/CALDOS

Saturdays & Sundays (Sabados y Domingos)

Beef Soup.....\$16.90
(Sopa de Res)

A hearty traditional vegetable soup with tender chunks of bone-in beef. Accompanied by rice, tortillas, and cilantro-lime onion salad.



Chicken Soup.....\$16.90
(Sopa de Pollo)

A staple dish around Latin America that includes a savory vegetable soup with grilled chicken, rice, tortilla, and lime.



Beef Tripe Soup.....\$18.50
(Sopa de Pata)

A traditional comfort food in El Salvador made with slow-cooked beef feet and tripe, along with various root vegetables and tortilla.



Soups vary by day; more information can be provided upon request.

(Las sopas/caldos varían según el día; se puede proporcionar más información si se solicita.)



SABOR SALVADOREÑO

