



Refined Californian cuisine fused with Oaxacan Mexican flavors!

594 N. Stephanie Street | Henderson, Nevada 89014 | (702) 473-5377 | TheSabor.com

SOUPS & SALADS

Frijoles Charritos

Hearty bean soup with bacon & chorizo, ask for your jalapeño toreado 6

Sopa Azteca

A dark smoky chile pasilla broth garnished with avocado, Oaxacan cheese, rich cream & tortilla strip 6

Carrot Ginger Bisque

Creamy carrot ginger bisque with a hint of lime 5

Oaxacan Salad

large tomato wedges, red onion & Oaxacan Cheese with a fresh basil rice wine vinaigrette 8

Chipotle Caesar Salad

A spicy Caesar with Shrimp or Chicken without 9 – with 12

Nopales Salad

Crisp Cactus with diced tomatoes, sweet corn, pearl onion and cilantro in a light vinaigrette finished with queso fresco and pine nuts 8

Watermelon & Arugula Salad

Seedless watermelon on a bed of arugula finished with a balsamic glaze & pumpkin seeds 7

APPETIZERS

Chef's Guacamole

Prepared fresh at your Table Just how you like it 8

Tamal de Mole Negro

Traditional Chicken Mole Tamal steamed in banana leaves unwrapped table side 5

Marinated Vegetable Plate

Seasonal Marinated grilled vegetables served with balsamic glaze 6

Fried Calamari

With Chipotle aioli dipping sauce 9

Mango Shrimp

Large shrimp sauté in a mango Salsa, flambéed with dark rum finished with chile de arbol 10

STEAKS & POULTRY

Chipotle Chicken

Sautéed chicken breast flambéed with tequila in chipotle chile cream sauce 15

Chile Poblano Chicken

Sautéed chicken breast smothered in a spicy poblano chile cream sauce 15

Mole Negro Oaxaqueño

Braised Chicken with Mom's homemade Black Mole and fried plantains 16

Blackened Arrachera

*Brined Flank Steak Blackened and served with
roasted garlic mashed potato* 22

Petite Filet Mignon

*Two 4oz. medallions served with shiitake mushroom cabernet sauce
& garlic mashed potato* 29

Rib Eye

Chefs cut Rib Eye grilled served with garlic mashed potato 26

New York Steak

Center Cut New York served with garlic mashed potato 29

Stuffed Veal Chop

*14 oz veal chop stuffed daily with Chef Scott's creation.
Please ask your server for today's stuffing* 31

Glazed Pork Tenderloin

Marinated pork tenderloin grilled finished with a honey ginger sauce 21

SEAFOOD ENTREES

Tropical Shrimp Brochette

Grilled Shrimp Brochette served with pineapple glaze and mint rice 21

Dorado de Puerto

*Grilled filet of Mahi Mahi served with tropical fresh fruit salsa
and mint rice* 21

Shrimp Sousa

*Large shrimp sautéed flambéed with tequila in a smoked tomato sauce
with caramelized onion and fresh basil over linguine* 23

Epazote Clam Pasta

Fresh Clams in Epazote herb butter sauce over linguine 17

Grilled Whole Red Snapper

*With caramelized onion and grilled vegetables finished
with guajillo sauce* 18

Fresh Coconut Ahi Tuna

*Grilled Ahi tuna felt Served with a fresh coconut
whole peanut cream sauce* 23

Guajillo Scallops

*Sea Scallops with spicy guajillo chile rub sautéed and finished
with roasted sweet corn cream* 24

Three Queso Mussels

*New Zealand green lip mussels with a 3 cheese stuffing on the half shell
with fettuccine Alfredo with sundried tomatoes and fried sage garnish* 19

DESSERTS

Pineapple Rum with Vanilla Ice cream

*Fresh pineapple flambéed in a hot buttered rum caramel sauce
over vanilla ice cream* 6

Flan Napolitano

With homemade caramel & whipped cream 6

New York Cheesecake

Served with a berry glaze 6

Oaxacan Chocolate Sundae

Oaxacan Chocolate drizzled over Vanilla Ice Cream 6

Sabor Shake

Choose from Our own Apple Pie or White Chocolate Dream 6