



sweets

French Toast (3).....\$18

Classic French toast with seasonal fruit, served with whipped cream and your choice of strawberry or peach jam

Pancakes (3)\$18

Served with whipped cream, seasonal fruit, and your choice of strawberry or peach jam

Molletes dulces (2).....\$16

Toasted birote bread topped with butter, sugar, fresh seasonal fruit, and your choice of strawberry or peach jam

sandwiches

Torta Ahogada.....\$19

Birote bread filled with refried beans, served with pickled onions and lime, and soaked in a tomato sauce

 **Torta de camarón.....\$22**

Birote bread filled with cooked shrimp, avocado, sour cream, topped with tomato-chipotle cream

Torta de chilaquiles.....\$20

Birote bread filled with your choice of green or red chilaquiles, filling, cheese, and cream

 **Lonche bañado.....\$19**

Birote bread filled with seasoned pork leg and topped with chipotle cream, tomato, onion, and avocado

Pambazo.....\$18

Traditional birote bread dipped in chilli sauce, filled with potatoes and chorizo, then lightly grilled. Served with lettuce (optional), sour cream, and cheese.

sabi brunch

Daily from 10:00 AM to 1:00 PM

Main + Fruit Plate + Agua Fresca or Coffee for \$23

BEEF

- Suadero
- Birria
- Carne Asada

PORK

- Chicharrones
- Green/Red
- Cochinita
- Pastor
- Carnitas
- Chorizo
- Chorizo con papas

CHICKEN

- Mexican style
- Chicken

VEGETERIAN/ VEGAN

- Panela with Beans
- Garlic Mushrooms
- Rajas
- Quinoa Chorizo

Orden de Tacos (3).....\$14

With your choice of homemade filling

Orden de Barbacoa (3)\$18

Slow-cooked lamb barbacoa tacos, served on corn tortillas with a side of hot broth

Tamales Order (2).....\$18

2 tamales of the choice of your flavour: chicken on green sauce or pork on red sauce, served with a portion of the filling of your choice

Chilaquiles.....\$19

Tortilla chips in your choice of salsa — green, red, or creamy chipotle/poblano (+\$2.00) — topped with sour cream, feta cheese, refried beans, and your choice of filling

Huevos Mexican Style.....\$17

Mexican-style eggs (tomate, onion and cilantro chopped), or with chorizo, served with beans

Enfrijoladas (4)\$20

Filled with chicken, onion and feta cheese, topped with beans, sour cream and served with rice.

 **Enchiladas (4)\$20**

Chicken-stuffed pieces, topped with melted cheese served with rice, and your choice of green or red creamy sauce.

Molletes Salados(2).....\$18

Toasted birote bread topped with refried beans, cheese, your choice of homemade filling, and pico de gallo

Burrito.....\$18

Filled with refried beans, guacamole, mozzarella cheese, your choice of filling, and topped with pico de gallo, lettuce and sour cream. Make it wet (smothered in sauce, cheese, and sour cream) for +\$3

Whitexican Brunch.....\$18

Avocado toast (2) topped with fresh guacamole, pico de gallo, plus your choice of: two free-run eggs or house-made Mexican chorizo

sides

Chips + Pico de gallo.....\$4

Chips + Salsa.....\$3

Rice.....\$3

Beans.....\$3

Bolillo.....\$3

Tortillas (4 pieces).....\$2

Tostadas (3 pieces).....\$2.50

Prices do not include tax

fillings

51 West Hastings St. Vancouver

@sabinamexicanfood



appetizers

Nachos.....\$18

Tortilla chips, with pork beans, cheese, pico de gallo and your choice of **chorizo or al pastor**

Guacamole\$10

Mixed with tomato, onion, and cilantro, served with tortilla chips

Panela Asada.....\$17

Grilled panela cheese, melted and topped with your choice of our fillings, served with tortilla

Frijoles Puercos.....\$12

250g of refried beans with chorizo and cheese, served with tortilla chips

Esquite.....\$7

Creamy mexican white corn served with feta cheese, lime and tajín

Ensalada de Nopales.....\$7

Mexican style nopales, tomato, cilantro and onion

Sopa de tortilla\$14

Tomato and guajillo chilli sauce, fried tortilla strips, feta cheese and chicken

sandwiches

Torta Ahogada.....\$19

Birote bread filled with refried beans, served with pickled red onions and lime, and soaked in a tomato sauce

Torta de camarón.....\$22

Birote bread filled with cooked shrimp, avocado, sour cream, topped with tomato-chipotle cream

Torta de Carne Asada.....\$19

Birote bread filled with refried beans, grilled beef, guacamole, lettuce, and pico de gallo

Pambazo.....\$18

Traditional birote bread dipped in chili sauce, filled with potatoes and chorizo, then lightly grilled. Served with lettuce (optional), sour cream, and cheese.

Lonche bañado.....\$19

Birote bread filled with seasoned pork leg and topped with chipotle cream, tomato, onion, and avocado

sides

Chips + Pico de gallo.....\$4
Chips + Salsa.....\$3
Rice.....\$3
Beans.....\$3

Bolillo.....\$3
Tortillas (4 pieces).....\$2
Tostadas (3 pieces).....\$3

Prices do not include tax

Menu

main

Enchiladas (4)\$20

Chicken-stuffed pieces, topped with melted cheese served with rice, and your choice of green or red creamy sauce

Burrito.....\$18

Filled with refried beans, guacamole, mozzarella cheese, your choice of filling, and topped with pico de gallo, lettuce and sour cream. Make it wet (smothered in sauce, cheese, and sour cream) for +\$3.00 CAD

Carne en su jugo.....\$20

Beans, beef, and bacon, served with avocado, lime, onion, and cilantro

Pozole.....\$18

Classic red pozole with pork, lettuce, onion, radish, and lime

tacos

Orden de Tacos (3).....\$14

With your choice of homemade filling

Single taco (1).....\$5

Your choice of our fillings

Orden de Barbacoa (3)\$18

Slow-cooked lamb barbacoa tacos, served on corn tortillas with a side of hot broth

Orden de Tacos Gobernador (3)\$17

Shrimp tacos, with cheese crust, guacamole, and pico de gallo

Quesadillas (1).....\$7

Cheese crust, your choice of filling, onion, and cilantro

Gringa (1).....\$10

Flour tortilla filled with cheese, your choice of filling, onion, and cilantro

Torito (1).....\$8

Flour tortilla, cheese crust, roasted poblano chili, grilled beef, onion, and cilantro

fillings

BEEF

- Suadero
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- Carne Asada

PORK

- Chicharrones
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- Carnitas
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- Garlic Mushrooms
- Rajas
- Quinoa Chorizo

CHICKEN

- Mexican style Chicken



Berevages

fresh start

Pop	\$3
Coke, Diet Coke, Sprite or Bubbly	
Squirt	\$4.40
355ml bottle	
Mexican Coke	\$5.25
12 oz glass bottle	
Boing	\$5
Mango or Guava (bottle) – Strawberry (tetrapack) +\$0.50 CAD	
Topochico	\$5
355 ml bottle of carbonated Mineral Water	

Jarritos	\$4
Pineapple, tamarind, mandarin or lime	
Electrolit	\$5.50
Coconut or blueberry	
Horchata or jamaica	\$4.50
Rice or hibiscus-based Mexican drinks	
Lemonade or orangeade	\$5
Upgrade with sparkling water for +\$1.00 CAD	
Lavander Lemonade	\$6
Upgrade with sparkling water for +\$1.00 CAD	

cafeteria

8 oz | 12 oz | 16 oz

Canadiano	\$4	\$4.50	\$5
Espresso with hot water			
Cafe de Olla	\$4	\$4.50	\$5
Hot Mexican coffee with cinnamon and raw cane sugar, made the traditional way			
Cappuccino	\$5	\$5.50	\$6
Espresso with steamed milk			
Latte	\$4.50	\$5	\$5.50
Espresso with steamed milk			
Flat White	\$4.50	\$5	\$5.50
Espresso topped with silky steamed milk			
Mocha	\$5	\$5.50	\$6
Coffee with steamed milk, chocolate syrup			
Hot chocolate	\$4	\$4.50	\$5
Dark chocolate with steamed milk			
Abuelita chocolate	\$5	\$5.50	\$6
Traditional chocolate abuelita with whipped cream			
London Fog	\$5.50	\$6	\$6.50
Earl Grey tea infused with vanilla syrup and topped with steamed milk			
Chai Latte	\$4.50	\$5	\$5.50
Spiced black tea blended with steamed milk			
Matcha Latte	\$4.50	\$5	\$5.50
Finely ground Japanese green tea whisked with steamed milk			
Matchata	\$5	\$5.50	\$6
A fusion of matcha green tea and creamy Mexican horchata			

Espresso	\$3.20
Concentrated double or single shot of coffee	
Cortado	\$4.20
2 Shots of espresso with steamed cream	
Tea	\$3
Chamomile, Peppermint,	
Steam Milk	\$3
Warm, frothy milk	

desserts

Carrot Cake	\$8
With cream cheese frosting	
Jericalla	\$8
Traditional flan with cinnamon and vanilla notes	
Cajeta Flan	\$8
Coat milk flan topped with dulce de leche.	

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Classic

MARGARITA (1.5 OZ)	\$11
Lime, triple sec, and silver tequila	
SPICY MARGARITAS (1.5 OZ)	\$12
Lime, triple sec, silver tequila, serrano chilli and tabasco sauce	
MANGARITAS (1.5 OZ)	\$13
Lime, mango syrup, silver tequila and mango gummies	
AGAVE MARGARITA (1.5 OZ)	\$13
Lime, agave syrup, silver tequila and salt	
CAZUELA (1.5 OZ)	\$14
Squirt, lime, orange, grapefruit soda, salt and silver tequila	
MEZCALITA (1.5 OZ)	\$13
Hibiscus or Tamarind flavour, lime, simple syrup, tajin, mezcal	
SABARINDA (1.5 OZ)	\$13
Tamarind flavour, lime, simple syrup, tajin, silver tequila and spicy gummies	
CUBA (1.5 OZ)	\$10
Coca-Cola, lime, rum	
PALOMA (1.5 OZ)	\$10
Squirt, lime, simple syrup, sparkling water, blanco tequila	
VAMPIRITO (1.5 OZ)	\$12
Sangrita, grapefruit, Squirt, lime, salt, Tajin, blanco tequila	
CANTARITO (1.5 OZ)	\$13
Orange, lime, grapefruit, salt, Tajin, Squirt, blanco tequila	
CARAJILLO (1.5 OZ)	\$12
Espresso, Licor 43	
MICHELADA	\$13
Beer of your election, lime, tabasco, maggi, and worcestershire sauce, salt, clamato	
MIMOSA (1.5 OZ)	\$10
Sparkling wine, orange juice	
PERLA NEGRA (1.5 OZ)	\$11
Jägermeister, Red Bull	
GIN TONIC (1.5 OZ)	\$12
Tonic water, lime, gin.	
LAVENDER GIN (1.5 OZ)	\$13
Lavender syrup, lime, gin.	
ESPRESSO MARTINI (1.5 OZ)	\$10
Vodka, coffee liqueur, espresso, simple syrup	
TINTO DE VERANO (3 OZ)	\$10
red wine, prite, orange	
APEROL SPRITZ (2 OZ)	\$11
Prosecco, Sprite, Aperol, orange	
SUNSET SPICY (2 OZ)	\$16
Silver tequila, lime, orange. mango syrup, sangrita and corona beer	

Shots

BALAZO (1.5OZ)	\$9.50
One cooked Shrimp, Blanco tequila, lime juice, Squirt, salt rim	
BANDERA (1.5 OZ)	\$11
Lime juice, Sangrita, blanco tequila	
TEQUILA (1.5 OZ)	\$8
Centenarios plata or Tradicional plata/ reposado	
Maestro Dobel or 1800 Cristalino / Reposado.....	\$9.5
MEZCAL (1.5 OZ)	\$10
400 Conejos	
SMIRNOFF TAMARINDO (1.5 OZ)	\$10

Beers

MODELO ESPECIAL	\$8
CORONA	\$7
PACIFICO	\$7
XX LAGER	\$7

Coctails