



brunch

sweets

Pan Francés (3).....\$16

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

Pancakes (3)\$16

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

Molletes (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, stew, cheese, and cream

Lonche de guiso.....\$17

Birote bread filled with your choice of homemade stew

 **Lonche bañado.....\$19**

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

Guajolota.....\$20

Birote bread filled with your choice of tamale, cheese, and cream

Prices do not include tax

main

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

Choose your flavor: pork in red sauce, chicken in green sauce, or vegan (sweet corn). Each served with your choice of stew

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

With your choice of homemade stew

Chilaquiles.....\$19

Green or red, served with beans and your choice of stew

Huevos al Gusto.....\$17

Mexican-style eggs, with your choice of chorizo or ranchero-style, served with beans

Enfrijoladas (4)\$20

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

Enchiladas (4)\$22

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

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


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

Burrito.....\$18

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

STEW

PORK

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

BEEF

- Suadero
- Barbacoa
- Birria
- Carne Asada

VEGAN

- Garlic Mushrooms
- Rajas



menu

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

250g of grilled panela cheese, melted and topped with your choice of our stews, served with tortilla chips

Frijoles Puercos.....\$12

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

main

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

With your choice of homemade stew

Enchiladas (4)\$22

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

Burrito.....\$18

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

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

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

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 Carne Asada.....\$19

Birote bread filled with grilled beef, guacamole, lettuce, and Mexican salsa

Pambazo.....\$18

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

Lonche de guiso.....\$17

Birote bread filled with your choice of homemade stew

Lonche bañado.....\$19

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

tacos

Guisos (1).....\$5

Your choice of our stews, with onion and cilantro

Gobernador (3)\$17

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

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

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

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

Flour tortillas filled with cheese, your choice of stew, onion, and cilantro

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

Cheese crust, roasted poblano chili, grilled beef, onion, and cilantro

STEWES

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

BEEF
Suadero
Barbacoa
Birria
Carne Asada

VEGAN
Garlic Mushrooms
Rajas

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sabinamexicanfood.com



beverages

fresh start

Pop\$2,50	Jarritos\$4	Lemonade or Orangeade\$4
Coke, Diet Coke or bubbly	Pineapple, tamarind, mandarin or lime	Refreshing taste
Squirt\$3	Electrolit\$5,50	Mineral Lemonade or Orangeade\$5
12oz can	Coconut or blueberry	Upgrade to sparkling for an extra fizz
Mexican Coke\$5,25	Horchata or jamaica ..\$4,50	Tamarindo / Jamaica Lemonade\$6,50
12 oz glass bottle	Rice or hibiscus-based Mexican drinks	Sparkling lemonade with the flavor of your choice: Tamarind or Hibiscus
Boing\$5	Lemonade or orangeade\$4	
Mango, strawberry, guava	Refreshing taste	

hot drinks

	8 oz	12 oz	16 oz	
Canadiano\$4.....\$4 ,50.....\$5				Espresso\$3,20
Espresso with hot water				Concentrated double or single shot of coffee
Cappuccino\$5.....\$5 ,50.....\$6				Cortado\$4,20
Espresso with steamed milk				2 Shots of espresso with steamed cream
Latte\$4,50.....\$5.....\$5,50				Macchiato\$4,20
Espresso with steamed milk				Espresso "marked" with a dollop of milk foam
Flat White\$4,50.....\$5.....\$5,50				Tea\$3
Espresso topped with silky steamed milk				Green, chamomile, earl grey, peppermint, lemon ginger, vanilla, honey bush, mandarine, orange.
Mocha\$5.....\$5 ,50....\$6				Steam Milk\$3
Coffee with steamed milk, chocolate syrup				Warm, frothy milk
Hot chocolate\$4.....\$4 ,50...\$5				
Dark chocolate with steamed milk				
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				

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desserts

Carrot Cake\$8
With cream cheese frosting
Jericalla\$9
Traditional flan with cinnamon and vanilla notes
Pan Dulce\$5
Traditional sweet bread
Vanilla Flan\$8
Creamy vanilla flan topped with dulce de leche.

Coctails

Classic

MOJITO (14 OZ) Mint, Brown sugar, Lime, White rum, Sparkling water	\$12
MARGARITA (4 OZ) Lime, Triple sec, Blanco tequila	\$11
CAZUELA (14 OZ) Squirt, lime, grapefruit, orange, salt, blanco tequila	\$13
MEZCALITA (4 OZ) Hibiscus or Tamarind flavour, lime, simple syrup, Tajin, mezcal	\$12
CUBA (7 OZ) Coca-Cola, lime, rum	\$10
PALOMA (10 OZ) Squirt, lime, simple syrup, sparkling water, blanco tequila	\$10
VAMPIRITO (12 OZ) Sangrita, grapefruit, Squirt, lime, salt, Tajin, blanco tequila	\$12
CANTARITO (14 OZ) Orange, lime, grapefruit, salt, Tajin, Squirt, blanco tequila	\$13
CARAJILLO (4 OZ) Espresso, Licor 43	\$12
MICHELADA (17 OZ) Beer, lime, Tabasco, Maggi sauce, Worcestershire sauce, salt, Clamato	\$13
MIMOSA (5 OZ) Sparkling wine, orange juice	\$10
PERLA NEGRA (4 OZ) Jägermeister, Red Bull	\$8
GIN TONIC (7 OZ) Tonic water, lime, gin, rosemary	\$12
ESPRESSO MARTINI (4 OZ) Vodka, coffee liqueur, espresso, simple syrup	\$10
TINTO DE VERANO (10 OZ) Sprite, red wine, orange	\$10
APEROL SPRITZ (8 OZ) Prosecco, Sprite, Aperol, orange	\$11
SMINORF ICE (12 OZ) A refreshing citrus-flavored vodka cooler in a can	\$7

Shots

BALAZO (1.5OZ) One cooked Shrimp, Blanco tequila, lime juice, Squirt, salt rim	\$8
BANDERA (4OZ) Lime juice, Sangrita, blanco tequila	\$11
TEQUILA (1.5 OZ) Centenarios plata or Tradicional plata/ reposado	\$8
	\$9.5
MEZCAL (1.5 OZ) 400 Conejos	\$10

Beers

MODELO	\$7
CORONA	\$7
PACIFICO	\$7
XX	\$7