



Menu

main

appetizers

Nachos.....\$19

Tortilla chips, with pork beans, cheese, pico de gallo and your choice of **chorizo or al pastor** (can be made vegetarian upon request)

Guacamole\$13

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

Panela Asada.....\$20

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

Frijoles Puercos.....\$14

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

Esquite.....\$8

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

Ensalada de Nopales.....\$8

Mexican style nopales, tomato, cilantro and onion

Sopa de Tortilla\$15

Tomato and guajillo chilli sauce, fried tortilla strips, feta cheese and chicken (Can be made vegan upon request)

sandwiches

Torta Ahogada.....\$21

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

Torta de camarón.....\$23

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

Torta de Carne Asada.....\$21

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

Pambazo.....\$21

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.....\$20

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

sides

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

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

Please alert your server of any food allergies

Prices do not include tax

@sabinamexicanfood

51 West Hastings St. Vancouver

Enchiladas (4)\$22

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

Enfrijoladas (4)\$22

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

Burrito.....\$19

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.....\$22

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

Pozole.....\$20

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

tacos

Orden de Tacos (3).....\$15.50

With your choice of homemade filling

Single taco (1).....\$6

Your choice of our fillings

Orden de Barbacoa (3)\$19

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

Orden de Tacos Gobernador (3)\$19

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

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

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

Gringa (1).....\$11

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

Torito (1).....\$9

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

BEEF

- Suadero
- Birria
- Carne Asada

PORK

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

VEGETERIAN/ VEGAN

- Garlic Mushrooms
- Vegan Rajas
- Vegetarian Rajas (with cream and cheese)
- Quinoa Chorizo

CHICKEN

- Mexican style Chicken

fillings

Classic

Coctails

MARGARITA (1.5 OZ)	\$13.50
Lime, triple sec, natural syrup and silver tequila	
SPICY MARGARITAS (1.5 OZ)	\$14
Lime, triple sec, silver tequila, serrano chilli and tabasco sauce	
HOT GUAVA (1.5 OZ)	\$14
Lime, triple sec, silver tequila, guava syrup and tabasco sauce	
MANGARITAS (1.5 OZ)	\$14
Lime, mango syrup, silver tequila and mango gummies	
AGAVE MARGARITA (1.5 OZ)	\$14.50
Lime, agave syrup, silver tequila and salt	
CAZUELA (1.5 OZ)	\$16
Squirt, lime, orange, grapefruit soda, salt and silver tequila	
MEZCALITA (1.5 OZ)	\$14
Hibiscus or Tamarind flavour, lime, simple syrup, tajín, mezcal	
SABARINDA (1.5 OZ)	\$14
Tamarind flavour, lime, simple syrup, tajín, silver tequila and spicy gummies	
CUBA (1.5 OZ)	\$12
Coca-Cola, lime, rum	
PALOMA (1.5 OZ)	\$13
Squirt, lime, simple syrup, sparkling water, blanco tequila	
VAMPIRITO (1.5 OZ)	\$14
Sangrita, grapefruit, Squirt, lime, salt, Tajín, blanco tequila	
CANTARITO (1.5 OZ)	\$14
Orange, lime, grapefruit, salt, Tajín, Squirt, blanco tequila	
CARAJILLO (1.5 OZ)	\$14
Espresso shot and Licor 43	
MICHELADA	\$14
Beer of your election, lime, tabasco, maggi, tabasco sauce, salt, clamato (modelo especial / negra beer +\$1.00)	
MIMOSA (1.5 OZ)	\$12
Sparkling wine, orange juice	
PERLA NEGRA (1.5 OZ)	\$13
Jägermeister, Red Bull	
GIN TONIC (1.5 OZ)	\$13
Tonic water, lime, gin.	
LAVENDER GIN (1.5 OZ)	\$14
Lavender syrup, lime, gin.	
ESPRESSO MARTINI (1.5 OZ)	\$14
Vodka, coffee liqueur, espresso, simple syrup	
TINTO DE VERANO (3 OZ)	\$13
red wine, prite, orange	
APEROL SPRITZ (2 OZ)	\$14
Prosecco, Sprite, Aperol, orange	
SUNSET SPICY (2 OZ)	\$17
Siver tequila, lime, orange. mango syrup, sangrita and corona beer	
RUMCHATA (1.5 OZ)	\$14
Horchata, rum and vainilla	

Shots

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	\$9.50
MEZCAL (1.5 OZ)	\$10
400 Conejos	
SMIRNOFF TAMARINDO (1.5 OZ)	\$10

Beers

MODELO ESPECIAL	\$9
NEGRA MODELO	\$9
CORONA	\$8
XX LAGER	\$8