

# AUTHENTIC LATIN FOOD



**OPEN**

**MONDAY - THURSDAY: 7AM - 9PM**

**FRIDAY - SATURDAY: 7AM - 10PM**

**SUNDAY: 8AM - 9PM**

4391 Northlake Boulevard  
Palm Beach Gardens, Florida 33410

**Phone (561) 202-6948**

[www.elsaborlatinorestaurante.com](http://www.elsaborlatinorestaurante.com)

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## SOPA DE LA CASA

### Lentejas 2.99 / 4.99

Chicken base lentil and fine  
Chopped vegetables soup

**\*Completo 7.99**



**Ajiaco Estilo Colombiano 3.99 / 5.99**  
Colombian style chicken base shredded  
chicken with two different potatoes,  
corn and capers soup served with a  
touch of heavy cream. **\*Completo 8.49**

## SOPA DEL DÍA

### Lunes **Crema de vegetales con pollo 3.50 / 5.50**

Cream of vegetable with chicken soup

**\*Completo 7.99**

### Martes **Sancocho costilla de res 4.99 / 6.99**

Beef base with beef ribs, corn, potatoes, yucca and  
green plantain soup. **\*Completo 9.89**

### Miércoles **Sopa de garbanzo, vegetales y carne**

Beef base steak, chic pee and mix vegetables  
soup **3.99 / 5.59. \*Completo 7.99**

### Jueves **Mondongo**

**3.99 / 5.99**

Beef tripe, pork rib &  
mix vegetables soup

**\*Completo 7.99**



### Viernes **Sancocho costilla de res 4.99 / 6.99**

Beef base with beef ribs, corn, potatoes, yucca  
and green plantain soup

**\*Completo 9.89**

### Sábado **Sopa de Mariscos 5.99 / 7.99**

Mix seafood with vegetables soup

**\*Completo 11.99**

### Domingo **Sancocho de Gallina 3.99 / 5.99**

Hen (chicken), potatoe, corn, yucca and  
tostones (green plantains) soup

**\*Completo 8.99**

### **\*Completo**

Make it a meal, our mouth-watering soup is served with  
grilled chicken breast or steak, rice, sweet plantains and  
house salad

### **Chile Relleno 10.99**

Fresh pepper stuffed with shredded beef and mix vegetables  
served with homemade sauce, white rice and black beans

## APERITIVOS

### Empanada 1.99

- Carne (*Beef Patty*)
- Pollo (*Chicken Patty*)



### Arepa con Chorizo 2.99

Colombian sausage with a corn cake

### Arepa de Choclo con queso 3.50

Sweet corn cake topped with white cheese

### Arepa con Chicharrón 4.99

Pork Skin served with a corn cake



### Quesadilla

#### Pollo, Carne o Cerdo 6.99

Grilled chicken breast, steak or pork loin tomatoes,  
American and Swiss cheese in soft tortilla served with  
sour cream, avocado and pico de gallo salsa

#### Quesadilla de Vegetales 5.99

Vegetable quesadilla: Tomatoes, onions, peppers,  
American and Swiss cheese in a soft tortilla served with  
sour cream, avocado and pico de gallo salsa

### Chips con Guacamole 3.99

Chips with Guacamole



### 2 Tacos de Pollo, Carne, o

#### Lengua 4.99

2 - Tacos Chicken, Steak, or Beef tong served with Pico de Gallo

### Tostones con carne o pollo desmechado 5.49

Fried green plantain with Shredded chicken or beef

## Ceviche

### De camarones 10.99

Fresh shrimps boiled cooked  
blended with fresh lime juice,  
chopped tomatoes, red onions,  
cilantro, salt, pepper and extra  
virgin olive oil served with roasted cancha corn & tostones



## Ceviche de Pescado

### Estilo Peruano 11.99

Fresh tilapia cooked in a fresh  
lime juice blended with leche  
de tigre, chopped red onions,  
cilantro, salt, pepper and extra  
virgin olive oil served with sweet potatoe, roasted cancha corn  
& boiled corn. **Try it with shrimp add 5.00**



### **Cola de Langosta 25.49**

Loyster's tail served with yellow rice and vegetables

## Desayunos / Breakfast 7am - 11am

### \*Dos Huevos 3.85

Two eggs any style served with our homemade potatoes and toast. Try it with bacon or sausage add **1.00**



### \*Tres Huevos 4.85

Three eggs any style served with our homemade potatoes and toast. Try it with bacon or sausage add **1.00**

### \*Huevos Perico 3.99

Two scramble eggs with fined chopped onions and tomatoes served on top of a plain arepa

### \*Al Latino 6.99

Two eggs any style with pork beley & white cheese served with refried black beans, sweet plantain & tortillas



### \*Al Chapín 5.99

Two scramble eggs with ham served with refried black beans, sweet plantains, white cheese and tortillas.

### \*Calentado Tipico 6.99

Thin grilled steak with one scramble egg, fine chopped onions and tomatoes served with mix rice and pinto beans and one plain arepa.

### Huevos Rancheros 5.49

Two pouched eggs in a homemade sauce lightly spice served with refried black beans, white cheese and tortillas.



### Sandwich de Huevo 5.25

Two over medium eggs, bacon and cheese sandwich served w/ homemade potatoes or fresh fruit salad.

### Burito de Chorizo 6.99

Sausage, scramble eggs, grilled onions, tomatoes, potatoes and cheese burrito served with fruit salad.

**\* = Egg white add \$1.00**

### \*Omelette de Jamón y Queso 4.99

Eggs, ham and cheese omelette served with our homemade potatoes and toast.

### \*Omelette de Vegetales 4.99

Tomatoes, onions, broccoli and pepper omelet served with our homemade potatoes and toast. Try it with bacon or sausage add **1.00**

### 2-Panqueques y 2-huevos 4.99

Two pancakes and two any style eggs served with fresh fruit salad



### Relleno de Platano 2.99

Sweet plantain stuffed with refried beans or cheese.

### Waffle con Fresas 4.99

One Waffle topped with strawberries and whipped cream.

### Avena Cocida 2.75

Medium sized bowl Oatmeal

### Bagel con queso crema 1.99

Bagel with cream cheese

### Ensalada de Frutas y Queso 4.99

Fresh fruit salad plate with cottage cheese

## Arepas

### Arepa con Morcilla 3.50

Plain arepa (corn cake) with mix of meats with rice sausage

### Arepa con Chorizo 2.99

Colombian Sausage on a plain corn cake

### Arepa con Chicharrón 4.99

Pork skin served with plain corn cake

### Arepa de Choclo con queso 3.50

Sweet corn cake topped with white cheese



### Arepa con carne o pollo desmechado 5.49

Plain corn cake with shredded beef or chicken

1. **The consumption of raw/under cooked meat, poultry, seafood and/or egg can be a hazard to your health = El consumo de carne, comidas del mar y/o huevo crudo/poco cocinado puede serle daño a su salud\***
2. **Mesa de 5 clientes o mas se le incluye 18% de propina = Party of 5 or more gratuity of 18% will be added to your check**

# ENTREES / PLATOS AL SABOR LATINO

## Combinaciones de Carnes

### Fajitas 12.99

USDA Beef and Chicken Breast cut into strips grilled w/onions green and red peppers served with tortillas, white rice, and pinto beans. **Add shrimps 5.00**



### Montañero 11.99

Chicken Breast seasoned with lemon pepper and home seasoned top sirloin, Colombian sausage, fried pork belly, and sunny side up egg served with white rice, pinto beans, arepa (corn cake), tostones and maduros (green and sweet plantains).

### Bandeja Paisa 10.59

A combo of marinated tender top sirloin, Colombian sausage, fried pork belly and one sunny side up egg, served white rice, pinto beans, arepa (corn cake), tostones and sweet plantains.

### Pincho 9.99

Skewer grilled chicken, steak, bell peppers, and onions served with white rice, and pinto beans.



### Picada Criolla 18.99

Chopped pan fried top sirloin beef, chicken, pork loin, pork belly, Colombian sausage, black sausage, arepa, tostones, imported andean potatoes, and French Fries.

### Milanesa de Pollo 10.99

Breaded Chicken Breast flash fried topped with a touch of our Latin inspired tomato sauce, and smother with Swiss cheese served with white rice and pinto beans.

## Carne

### Churrasco 11.99

10-oz USDA choice Skirt Steak grilled topped with our chimichurri sauce served with white rice, pinto beans, and sweet plantains.



### Carne Asada 9.39

USDA Choice Sirloin marinated thin Steak then sautéed served with white rice, pinto beans and sweet plantains.

### New York Steak 14.49

12-oz choice grilled strip steak served with steam mix vegetables and yellow rice.



### Lengua en Salsa 10.99

Beef Tong slow braised in our tomato veggie based homemade sauce with potatoes and yucca served white rice & pinto beans.

### Higado Encebollado 8.99

USDA Beef Liver lightly sautéed topped with onions served with white rice and pinto beans.

### Ropa Vieja 10.99

Shredded flank meat mixed with carrots, peas, red bell peppers and yellow onions served with white rice and pinto beans.

## Pollo

### Pollo a la Plancha 9.39

Chicken Breast seasoned with lemon pepper cooked on flat topped to perfection served with white rice and pinto beans.



### Arroz con Pollo 8.99

Shredded chicken with yellow rice & mix-vegetables served with house salad and sweet plantains.



### Pollo Empanizado 9.99

Breaded Chicken Breast fried to a perfect crisp golden brown served with white rice and pinto beans.

## Cerdo

### Chuleta Caleña 9.99

Breaded Pork Loin fried to a golden brown served with white rice, pinto beans and tostones (green plantains).



### Chuleta en Salsa 9.99

Pork Chop pan fried finished up in our homemade sauce with potatoe and yucca served white rice, and pinto beans.

### Lomo a la Plancha 8.99

Pork Loin pan grilled to perfection served with white rice, pinto beans, and sweet plantains.

### Chuleta Frita 8.99

Pork Chop deep fried to a perfect crisp golden brown served with white rice, pinto beans, and sweet plantains.

## Del mar

### Trucha Frita 11.99

Whole Tilapia fried to perfection served with white rice, pinto beans and tostones (green plantains).

### Pargo Rojo 15.99

Whole Red Snaper fried to a perfect crisp golden brown served with white rice, pinto beans and tostones.



### Filete de Tilapia 11.99

Breaded or Sautéed Tilapia Filets served with white rice, pinto beans and tostones.

### Salmon 12.99

Sautéed Chilean Salmon filet served with steam mix vegetables and yellow rice.

### Camarones al Ajillo o Empanizado 11.99

Breaded or Sautéed shrimps in garlic sauce served with white rice pinto beans and tostones (green plantains).

### Paella, Estilo Española, 12.99

Mix Seafood with yellow rice and vegetables, Spain style.

The consumption of raw/under cooked meat, poultry, seafood and/or egg can be a hazard to your health.

El consumo de carne, comida del mar, y/o huevo crudo/poco cocinado puede serle daño a su salud.

## Sándwich

### De Jamón Estilo Cubano 6.99

Cuban Style: ham, Swiss cheese, pickle, mustard and mayonnaise served with French fries



### Sándwich de Pollo -o- de Carne 7.49

Grilled Chicken or Steak Sandwich served with lettuce, tomatoes, grilled onions, mayonnaise and French fries

## Quesadilla

### Pollo, Carne o Lomo 6.99

Grilled chicken breast, steak or pork loin with tomatoes, American and Swiss cheese in a soft tortilla served with sour cream, avocado and pico de gallo salsa.



### Quesadilla de Vegetales 5.99

Vegetable quesadilla: tomatoes, onions, peppers American and Swiss cheese in a soft tortilla served with sour cream, avocado and pico de gallo salsa.

## Burrito 9.99

-Carne (Steak)

-Lomo de Cerdo (Pork Loin)

-Pollo (Chicken) with homemade

sauce, American and Swiss cheese served with rice, beans, avocado, sour cream, and pico de gallo salsa.



## Ensalada

### Ensalada Pequeña 2.59

Small Salad

### Ensalda Grande 4.99

Large Salad

Garden fresh mix of iceberg lettuce, tomatoes, carrots, beets, cilantro and house dressing; Try it with grilled chicken breast add \$3 or shrimps \$5



### Ensalada Pequeña de Frutas y Queso 4.99

Fresh fruit salad plate with cottage cheese

### Ensalada Grande de Frutas 7.99

Fresh fruit salad platter with cottage cheese

## Niños / Kids

Menores de 10 Años / under 10 years Old

### Carne Asada 5.49

Grilled Steak served with rice and pinto beans

### Hamburguesa con Queso 5.99

Cheeseburger with pink sauce served with French fries or Fruit salad



### Chicken Nuggets 4.29

Served with French Fries or Fruit salad



### Tilapia Empanizada 5.49

Breaded Tilapia served with French Fries or fruit salad.

### Pollo a la Plancha 4.99

Grilled Chicken breast served with white rice and pinto beans

### Macaroni & Cheese \$4.29

## Ordenes Adicionales Side Orders Med Large

Aguacate	Avocado	1.75	
Aji	Homemade sauce	2.50	3.50
Arepa	White plain corn cake	0.75	2.00
Arroz Blanco	White Rice	1.50	2.50
Tocino <u>o</u> Salchicha	Bacon <u>or</u> sausage	1.00	
Frijoles	Pinto or Black beans	2.50	3.50
Huevo (uno)	egg (one)	1.00	
Maduros	Fried Sweet plantains	1.59	
Tortillas	Tortillas	1.00	
Tostones	Green plantains	1.59	
Papas de la casa o Papas Fritas	Homemade potatoes or French Fries	2.00	
Pan de Bono	Cheese base homemade bread	1.25	

# POSTRES / DESSERTS

**Brevas con Arequipe / Queso \$3**



**Cuatro Leches \$3.5**



**Flan de Caramelo o Coco \$3**



**Chocolate cake**

**Café con Leche \$2.25**



**Helado de Vainilla \$3.5**



**Espresso \$1.89**



**Natas \$3.5**



**White Chocolate Cheesecake  
Key Lime Raspberry \$5.99**



**\*\*Mesa de 5 clientes o mas se le incluye 18% de propina = Party of 5 or more gratuity of 18% will be added to your check\*\***

## COCKTAIL

Blended or on the rocks 4.99

- Margarita Tradicional
- Margarita de Fresa
- Margarita Mango
- Margarita Durazno
- Mojito Tradicional
- Piña Colada



## Cerveza Nacional 2.85

Bud-light Budweiser Coors-light Miller light



## Cerveza Importada 3.35

Famosa Corona Águila Modelo Especial  
Heineken Heineken Light Negra Modelo

**Refajo** (2 Beers and 1 Soda) 6.99

**Sangria** (Glass) 4.25 (Craft) 16.00

## GASEOSA



## IMPORTADA

Jarrito	1.99	Perrier	1.89
Coca-Cola	2.25	Pepsi	1.89
Pony Malta	2.25	Colombiana	1.59
Manzana	1.59	Inca-kola	1.59

## DE LA FUENTE (fountain soda) 1.69

- Pepsi
- Diet Pepsi
- Sierra Mist
- Lemonade
- Raspberry Ice Tea
- Unsweet Ice Tea



## JUGOS

Natural 2.50

Natural Juice

- Mango
- Mora
- Guayaba
- Guanábana
- Lulo
- Piña
- Papaya
- Naranja
- Maracuyá 2.99

Natural Con Leche 2.75

Natural Juice with milk



## Jugos en botella 1.99

- Mystic Orange / Carrot juice
- Mystic Mango / Carrot juice



## VINO

Glass Bottle

*Sauvignon Blanc (Chile)	4.50	16.50
*Tinto Dolfos (Spain)	4.50	16.50
*Sutter Home White Zinfandel (LA)	4.50	16.50
*Cabernet Sauvignon/Merlot	4.50	
*Woodbridges Chardonnay	4.50	
*Hole in one Syrah (Chile)	4.5	
*Cuastal Vines/Merlot	4.5	16.50

## CHOCOLATE

- Chocolate Caliente / Hot Chocolate 2.25
- Chocolate Frio / Cold Chocolate 2.25

## CAFE

- Café Regular 1.79
- Café con Leche 2.25  
Cuban Coffee with steamed milk
- Espresso 1.89
- Cortadito 1.99
- Colada 1.99





## *El Sabor Latino's Wine List*

<i>Country</i>	<i>Brand Name / Year</i>	<i>Glass</i>	<i>Bottle</i>
<b>ARGENTINA</b>	Cabernet Sauvignon 2009	\$ 4.50	\$ 18
<i>Bodega Privada</i>	*Chardonnay 2010	\$ 4.50	\$ 18
	Malbec 2009	\$ 4.50	\$ 18
	Merlot 2010	\$ 4.50	\$ 18
<b>CHILE</b>	Cabernet Sauvignon 2010	\$ 5.50	\$ 22
<i>Cornellana</i>	Carmenere 2010	\$ 5.50	\$ 22
	*Chardonnay 2010	\$ 5.50	\$ 22
	Merlot 2010	\$ 5.50	\$ 22
<i>Ochotierras</i>	*Sauvignon Blanc	\$ 4.50	\$ 16.5
<b>SPAIN</b>	Crianza 2008	\$ 5.50	\$ 22
<i>Conde de Altava</i>	Tempranillo Rioja 2010	\$ 5.50	\$ 22
	Tinto Joven	\$ 5.50	\$ 22
<b>USA (California)</b>	*Oak Grove Chardonay 2010	\$ 7	\$ 28
	Sutter Home White Zinfandel	\$ 4.50	\$ 16.5
	Generation 3 2009		\$ 60
<b>ITALY</b>			
<i>Le Terre di Monna Lisa</i>	Chianti 2009	\$ 6.75	\$ 27
<i>Angelo Bufani</i>	*Pinot Grigio 2010	\$ 6.50	\$ 26
<b>HOUSE WINE</b>	Cabernet	\$ 4.50	
<i>Woodbridges</i>	Merlot	\$ 4.50	
	*Chardonnay	\$ 4.50	

**\* = White Wine**

*The Best Authentic Latin Food, In Palm Beach Gardens, Florida*