

Signature cocktails

Chávez	
Alden Joven, Tequila blanco, Amaro, Strawberry liquor	21
Sabrosa	
Tequila blanco, Yellow Chartreuse, Cucumber, Jalapeño, Lemon, Orgeat, Egg white	16
Abacaxis express	
Cachaça, Pineapple sugar, Lime, Pineapple puree flamed, Tajin	16
Yemaya	
Titos vodka, Floral Liquor, Lemon, Ginger, Blackberry and Hibiscus mana	17
Como la flor	
White Rum, Coconut Rum, Coconut milk and cream, Lavanda, Lime	16
SCL - YUL	
El Gobernador Pisco, Lemon, Lime, Simple syrup, Red wine	16
Spicylex	
Tequila blanco, Cointreau, Coriander, Lime, Sriracha	16
Cocktail of the moment	
Our waiter will inform you about today's cocktail	MP

Mocktails

Deliciosa	
Cucumber, Jalapeño, Lemon, Orgeat	12
Passion	
Passion fruit and mango puree, Lemon, Agave, Chamoy, Tajin	12
Coco Lavanda	
Coconut cream, Lavender, Lime	12

Agave tasting

Tequila	\$	\$\$	\$\$\$	Our waiter will gladly help you chose a flight in your budget and taste.
Mezcal	\$	\$\$	\$\$\$	

Draft beer

Blonde, Amber, IPA, White	20 oz	10 oz	Bottle
	12\$	8\$	8\$



Birria tacos

Braised beef, Monterey Jack, onion and coriander, served with beef consommé

20

Al Pastor tacos

Marinated pork, pineapple a la plancha, pickled red onions

19

Fried chicken tacos

Crispy fried chicken, salsa rosa, red cabbage, green onions

19

Albacore tostada

Albacore tatakí, Aji verde, watermelon radish salad, blue corn tostada, almonds

21

Salmon tiradito

Salmon sashimi, aji amarillo ponzu, potato crisps

21

Shrimp ceviche

Shrimp, coconut milk, avocado, lime juice, red onions

22

Baby gem salad

Tequila, ranch dressing, queso fresco, tajín

14

Green papaya salad

Papaya, carrots, tamarind dressing, cancha, sweet potato crisps

17

Tomato salad

Queso fresco, chamoy, coriander

16

Spiced fried calamari

Chipotle mayo

19

Roasted cauliflower

Bacon jam, brazilian nuts, mint

15

Achiote chickpea dip

Jalapeños, fried chickpea, herbs, tortilla chips

16

Grilled corn cob

Hot sauce, sour cream, coriander, queso fresco

14

French fries

Sabrosa spice, chipotle mayo

12

Whole grilled seabass

Salsa verde, grilled lemon, pickled red onions, coriander, served with tortillas and our hot sauces

55

Ribeye steak

18 oz grilled ribeye served with chimichurri

58

sabrosa

Desserts

Churros

Cinnamon sugar, Dulce de leche

12

Rhum Orange cake

Chantilly, Mango sorbet, Lime zest

12

Chocolate terrine

Spicy crumble, Chocolate cream cheese ganache, Vanilla ice cream

14



Digestive cocktails

Obsession

Cachaça, Passoa, Passion fruit and mango puree, Lemon, Agave, Chamoy, Tajin 17

Espresso Sabrosa

818 Reposado Tequila, Hazlenut Liqueur, Ancho, Demerara, Espresso 19

Palo Santo

Brugal extra dry rum, Abuelo añejo rum, Pedro Ximenez, Palo santo 18

