



SABOR

flavors of ibero-america

MEXICAN SPICE
BRAZILIAN TEMPERAMENT
PERUVIAN TRADITION



fusion kitchen

ONLY CARD PAYMENT

WE ARE HAPPY ABOUT
EVERY POSITIVE FEEDBACK!

WRITE US A REVIEW
ON **GOOGLE** :



fusion kitchen



APPETIZER

Pao De queijo

Rundes, fluffiges Käsegebäck (3 pieces)
Tapioka, Mozzarella, Parmesan

..... 5,95€

Coxinha de frango

Brasilianische Kroketten (4 pieces)
Hänchen, Kartoffeln, Panko

..... 5,95€

Bacalhau Coxinha

Brasilianische Kroketten (4 pieces)
Kabeljau, Kartoffeln, Panko

..... 6,95€

Palmenherzen Salat

Avocado, Rotezwiebel, Tomate, Minze

..... 6,95€



MAIN COURSE

Gegrillte Picanha

Avocado, Rotezwiebel, Tomate, Minze

..... 17,95€

Moqueca De pescado

Fisch des Tages, Kokosmilch, Reis

..... 17,95€

For vegetarians and vegans, our kitchen chef Pablo also prepares an alternative.
Please ask our service staff for details.



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APPETIZER

Aguachile

Garnele, Mango, Gurke

Vegetarian: statt Garnele Kräuterseitling

..... 5,95€

Tacos

Picanha, Koriander, Zwiebeln, Rindersteak,

Limette, Soja, Garnelen, Avocado, Sesam,

Austernpilze, Soja, Knoblauch

..... 5,95€



MAIN COURSE

Birria Brühe

Avocado, Rotezwiebel, Tomate, Minze

..... 17,95€

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APPETIZER

Ceviche Clásic

Fisch des Tages, Tiger Milch, Koriander,
Süßkartoffel

Vegitarian: statt Fisch Gelbe Beete

..... 5,95€

Cuasa Clasica

Hänchen, Kartoffel, Limette

..... 5,95€



MAIN COURSE

Lomo Saltado

Reis, Kartoffeln, Koriander, Soja

..... 17,95€

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APPETIZER

Aguachile

Gebeizter Lachs, Gurke, Jogurt, Karotten,
Espresso bohnen

Vegitarian: statt Lachs Wassermelone

..... 5,95€

Vegetarische Carpaccio

Mango, Avocado, Zwiebeln, Pistazien

..... 5,95€



MAIN COURSE

Risotto

Kokos, Parmesan, Butter

..... 17,95€

Gegrillte Pulpo

Frühlingslauch, Knoblauch, Limette

..... 17,95€

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PABLO'S RECOMMENDATION

Up to 2 persons

Gebeizter Lachs, Gurke, Jogurt, Karotten,
Espresso bohnen

Vegitarian: statt Lachs Wassermelone

..... 25,95€

Up to 4 persons

Mango, Avocado, Zwiebeln, Pistazien

..... 5,95€



SWEET COURSE

Maracuja Mouse

Schokolade, Crumble, Sorbet

..... 4,95€

Gaipirinha Sorbet

Limette, Cachaça

..... 4,95€

Kokos Schaum

Weißer Schokolade, Birne, Crumble

..... 5,95€



SOFTDRINKS

Coca Cola, Fanta, Sprite

..... 6,96€

Water natuerel

..... 6,96€

Water, sparkling

..... 6,96€

Coca Cola, Fanta, Sprite

..... 6,96€



COFFEE

Wasseralfinger Halbe

..... 6,96€

Wasseralfinger Halbe

..... 6,96€



WEIN

Rotwein

125 ml 11,95€

Flasche 35,95€

Pignot

125 ml 11,95€

Flasche 35,95€

Weißwein

125 ml 11,95€

Flasche 35,95€

Brasilianischer Wein

125 ml 11,95€

Flasche 35,95€

Mexikanischer Wein

125 ml 11,95€

Flasche 35,95€



BIER

Wasseralfinger Halbe

..... 6,96€

Wasseralfinger Halbe

..... 6,96€



COCKTAILS

Wasseralfinger Halbe

..... 6,96€

Wasseralfinger Halbe

..... 6,96€

Wasseralfinger Halbe

..... 6,96€



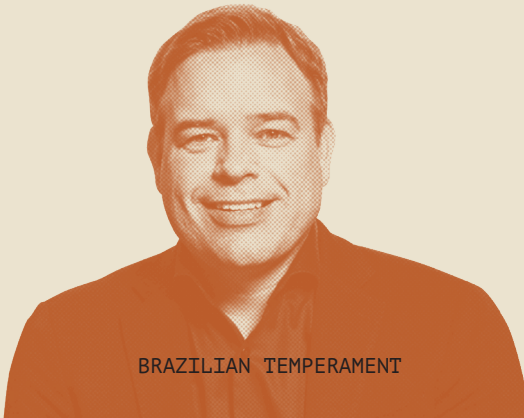
THE STORY OF AMOS - founder

„I was born in El Salvador and moved to Germany at the age of 18 to start a new life. The first years were not easy. I tried to study, but it didn't work out, and that's how I discovered my true passion: cooking. I started a culinary apprenticeship in Osnabrück, but my dream seemed to shatter when the company went bankrupt after a year.

But I didn't want to give up, so I went back to El Salvador and worked at InterContinental for seven months. This time shaped me and gave me new energy. Back in Germany, I continued my apprenticeship in the idyllic Oberjoch, Allgäu, learning from the best chefs.

After completing my apprenticeship, I founded my own fine-dining restaurant, 1200. My dedication and talent were rewarded in 2022 when I won the Chef's Trophy for the best training places in Germany.

Then Jorge came into my life. He was so impressed with my skills that he offered me an exciting new project in Frankfurt in 2023. With enthusiasm, I took on this new challenge, ready to continue my success story.“



BRAZILIAN TEMPERAMENT



THE STORY OF JORGE - founder

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MEXICAN SPICE



THE STORY OF PABLO - kitchen chef

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PERUVIAN TRADITION

Pablo Urra

THANK YOU FOR YOUR STAY - YOURS, SABOR.

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ALLERGENS

Gluten-containing grains¹ Crustaceans² Eggs³ Fish⁴
Peanuts⁵ Soybeans⁶ Milk⁷ Nuts⁸ Celery⁹ Mustard¹⁰ Se-
same seeds¹¹ Sulfur dioxide and sulfites¹² Lupines¹³
and Mollusks¹⁴

Glutenhaltiges Getreide¹ Krebstiere² Eier³ Fisch⁴ Erd-
nüsse⁵ Sojabohnen⁶ Milch⁷ Schalenfrüchte⁸ Sellerie⁹
Senf¹⁰ Sesamsamen¹¹ Schwefeldioxid und Sulfite¹²
Lupinen¹³ und Weichtiere¹⁴