



SABOR

flavors of ibero-america

**MEXICAN SPICE
BRAZILIAN TEMPERAMENT
PERUVIAN TRADITION**



+49 69 200 912 519

WWW.SABOR-RESTAURANT.DE



fusion kitchen



**WE WARMLY WELCOME
YOU TO THE CELEBRATION
OF THE MAGIC AND
UNITY OF IBERO-AMERICAN
FLAVORS.**

At Sabor, each dish reflects the richness and diversity that defines our cuisine. Under the lead of our head chef Pablo, the recipes are crafted into a culinary experience that delights and surprises with a combination of fresh ingredients and innovative techniques. Our commitment to authenticity and creativity turns every meal into a journey, with dishes like ceviche, tacos & picanha transporting you to the countries you want to be.



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MEXICO



APPETIZER

Aguachile

Prawn, mango, cucumber (D,B,A,I,M)

Vegetarian: king oyster mushrooms instead of prawns

..... 19,00€

Tacos - Corn Tortilla (3 pieces)

Picanha, coriander, onions (A,G,M)

..... 15,50€

Beef steak, lime, soy (A,G,F,M)

..... 15,50€

Prawns, avocado, sesame seeds (A,B,N,M)

..... 15,50€

Oyster mushrooms, soy, garlic (A,F,G,M)

..... 15,50€



MAIN COURSE

Mole Poblano

Chicken, rice, cocoa mole sauce (I,A,F)

..... 26,00€

Arrachera Steak

Mexican steak, grilled vegetables, salsa (F,G)

..... 36,00€



Mexican Sauces (1 Portion)

Guacamole (creamy-fruity)

Pico de Gallo (fruity-mild) 🌶️

Tatemada (mild-spicy) 🌶️🌶️

Verde (very spicy) 🌶️🌶️🌶️

..... 3,00€

BRAZIL 

APPETIZER

Carioca Mix

Pao De queijo

Round, fluffy cheese pastry (2 pieces)

Tapioca, mozzarella, parmesan (G,C)

Coxinha de frango

Brazilian croquettes (2 pieces)

Chicken, potatoes, panko breadcrumbs (A,I,G)

Bacalhau Coxinha

Brazilian croquettes (2 pieces)

Cod, potatoes, panko breadcrumbs (A,D,G,I)

..... 16,00€

Palm hearts salad

Avocado, red onion, tomato, mint

..... 17,00€



MAIN COURSE

Grilled Picanha

Rice, peppers, onions, tomatoes, manioc (G,A)

..... 33,00€

Moqueca De Pescado

Fish of the day, coconut milk, rice, farofa (G,D,I)

..... 27,00€

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

PERU 🇵🇪



APPETIZER

Ceviche Clásico

Fish of the day,tiger milk,coriander,
sweet potato (D,I)

..... 22,00€

Ceviche Veggie

Yellow beetroot,tiger milk,coriander,sweet potato (I)

.....17,00€

Causa Clásica

Chicken,potato,lime (M)

..... 18,50€



MAIN COURSE

Lomo Saltado

Steak,rice,potatoes,coriander,soy (F,A,G)

..... 36,00€

Ají de Gallina

Chicken,ají amarillo,rice (G,A,I)

.....27,00€



Peruvian Sauces (1 Portion)

Criolla onion (mild-spicy) (D) 🌶️🌶️

Olives mayonnaise (creamy-mild) (G) 🌶️

..... 3,00€

FUSION



APPETIZER

Pickled salmon

Cucumber,dill,yogurt,carrots,espresso beans

Vegetarian: watermelon instead of salmon (D,F,G,M,8)

..... **17,50€**

Carpaccio Vegetariano

Mango,avocado,onions,pistachios

..... **17,00€**

Cazuela de Gambas (for sharing/2pers.)

Gambas/400g,garlic,butter,white wine (G)

..... **36,00€**



MAIN COURSE

Risotto Vegetariano

Coconut,parmesan,nut butter (G,I)

..... **24,50€**

Grilled Pulpo (for sharing/2pers.)

Pulpo/500g,spring onions,garlic,lime (N,G)

..... **36,00€**

Steak (for sharing/2pers.)

Chimichurri,rosemary potatoes (G)

3 salsas of your choice

..... **100g/12,00€**



Salsas (1 Portion)

Chimichurri

Garlic mayonnaise veggie (G)

..... **3,00€**

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

FUSION



VIAJE AL SABOR (JOURNEY TO FLAVOR)

4 course menu

Starting at 2 persons (Drinks not inclusive)

per person.....69,00€

4 course menu vegetarian

Starting at 2 persons (Drinks not inclusive)

per person.....55,00€

DESSERT



SWEET COURSE

Maracuja mouse

Chocolate, crumble, sorbet (A,C,G)

..... 16,50€

Caipirinha sorbet

Lime, cachaça

.....7,00€

Coconut foam

White chocolate, pear, crumble (G,A)

..... 14,00€

DRINKS



SOFTDRINKS

Water sparkling/natural

0,70l 07,00€

0,25l 03,50€

Coca-Cola, Coca-Cola zero, Sprite,
Fanta, Paulaner Spezi

0,33l 04,00€

Juice/Spritzer

apple, orange, passion fruit, mango

0,50l 04,50€



COFFEE

Espresso Single

..... 03,00€

Espresso Double

..... 04,50€

Café creme

..... 04,00€

Cappuccino

..... 04,50€

DRINKS



BEER

Draft beer Radeberger Pils 0,33l	05,00€
Brahma 0,33l	05,00€
Corona 0,33l	05,00€
FXXXXFXXXXR HELLES 0,33l	05,00€
Radler 0,33l	04,50€
Alcohol-free Radeberger 0,33l	04,50€



SIGNATURE DRINKS

Caipirinha lime

Cachaça, lime, brazilian sugar 11,00€

Caipirinha Seasonal

Cachaça, strawberry/maracuja/pineapple, brazilian sugar
..... 12,00€

Margarita Clasica

Tequila reposado, triple sec, lime, tajín
..... 11,00€

Margarita Cadillac

Premium tequila, orange&cognac liquer, lime, tajín
..... 13,00€

Pisco Sour

Pisco brandy, egg-white, angostura bitters, Lime
..... 11,00€

Mezcalita

Mezcal, triple sec, lime, tajín
..... 12,00€

Negroni de la casa

Gin, vermouth, mezcal 12,00€

Gin Tonic special

Gin, fever-tree mediterranean, grapefruit, blueberries
..... 13,00€

OPEN WINE



SPARKLING WINE

Reichsrat von Buhl

Riesling Brut Sekt, Pfalz, Germany

0,1l 08,00€

Parigot & Richard Monochrome

Pinot Noir, Cremant de Bourgogne, France

0,1l 09,00€



ROSÉ & WHITE WINE

Groh Rosé Spätburgunder

Rheinhessen, Germany

0,2l 09,00€

Landgraf von Hessen

Riesling, Rheingau, Germany

0,2l 09,00€

Garzón Albariño Reserva

Maldonado Coast, Uruguay

0,2l 10,00€



RED WINE

Casa Silva Carménère

Gran Terroir de los Andes Los Lingues

Valle Central Colchagua, Chile

0,2l 10,00€

Flichman Reserva Malbec

Mendoza, Argentina

0,2l 10,00€

BOTTLED WINE (0,75L)

SPARKLING WINE

Reichsrat von Buhl

Riesling Brut Sekt, Pfalz, Germany

..... 39,00€

Parigot & Richard Monochrome Cremant d.B.

Pinot Noir, Bourgogne, France

..... 48,00€

Miolo Millésime Brut

Chardonnay & Pinot Noir, Vale dos Vinhedos, Brazil

..... 59,00€

Louis Roederer Collection

Chardonnay & Pinot Noir & Pinot Meunier,

Champagne, France

..... 119,00€



WHITE WINE

Landgraf von Hessen

Riesling, Rheingau, Germany

..... 33,00€

Garzón Albariño Reserva

Maldonado Coast, Uruguay

..... 39,00€

Terras Gauda O Rosal

Rías Baixas, Spain

..... 46,00€

Casa Silva Cool Coast Sauvignon Blanc

Valle Central Colchagua, Chile

..... 46,00€

Dr. Loosen Wehlener Sonnenuhr

Riesling GG, Mosel, Germany

..... 73,00€

BOTTLED WINE (0,75L)

ROSÉ WINE

Groh Rosé Spätburgunder
Rheinhessen, Germany

..... 33,00€



RED WINE

Casa Silva Carménère
Gran Terroir de los Andes Los Lingues
Valle Central Colchagua, Chile

..... 43,00€

Montecillo Rioja Reserva
Tempranillo, Rioja, Spain

..... 49,00€

Flichman Gran Reserva Malbec
Mendoza, Argentina

..... 53,00€

Franz Keller Oberbergener Bassgeige
Spätburgunder Erste Lage, Baden, Germany

..... 69,00€

Casa Silva Microterroir Carménère
Valle Central Colchagua, Chile

..... 75,00€



**AT SABOR, WE SERVE MORE THAN
JUST MEALS - WE CREATE MOMENTS
THAT TOUCH THE SOUL AND
CELEBRATE THE UNION OF CULTURES.**

Our Service Team is as diverse and passionate as the cuisine we offer. With open hearts and genuine smiles, they're here to guide you on a unique sensory journey, where every detail is designed to elevate your experience. Our multicultural team, hailing from various parts of the world, brings a wealth of experience and an unwavering dedication to hospitality.

**THANK YOU FOR YOUR STAY -
YOUR SABOR-TEAM.**

WE ARE HAPPY ABOUT EVERY POSITIVE FEEDBACK!
WRITE US A REVIEW ON **GOOGLE**





THE STORY OF PABLO - KITCHEN CHEF

„I was born in El Salvador to a German father and Salvadoran mother, and I grew up in my family’s restaurant, where I learned the secrets of cooking from an early age. I went to Germany to study when I was 18, until I discovered my true passion: cooking.

I had my culinary training in Germany and El Salvador with the best chefs, always accumulating new energy and perspectives. After completing my training, I joined a fine-dining restaurant in Allgäu. In 2022, Jorge entered my life, impressed with my skills, and offered me an exciting project in Frankfurt. With enthusiasm, I embraced this new challenge.

My favorite dish: Ceviche, with fresh fish in a lime marinade, refined with onions, coriander, and chili. The perfect snack for hot days! At Sabor, we want every meal to be an unforgettable experience, a culinary journey that unites people and cultures through the magic of food.“

**WE CREATE MOMENTS THAT TOUCH
THE SOUL AND CELEBRATE THE UNION
OF CULTURES.**





THE STORY OF JORGE - FOUNDER (LEFT)

„There is nothing more important for a Mexican than to eat & share great food. I'm Jorge, born in the north of Mexico and raised by an amazing family and that means big family events on Sunday, full of food and music.

My journey has taken me to live in many countries - Mexico, the USA, Brazil, Germany, Australia and Spain. In each place, I had the opportunity to meet wonderful people, enjoy local dishes and immerse myself in the local culture through food. If you can't go to Mexico to eat Tacos, then come to Sabor and enjoy Tacos with us. Tacos are my favorite dish, with tender tortillas, hearty meat, fresh vegetables, and spicy sauces - a real taste sensation! Every dish at Sabor is a journey, a magical experience that celebrates the union of cultures and flavors.“



THE STORY OF AMOS - FOUNDER (RIGHT)

„I may be German, but my heart belongs to Rio de Janeiro. My first visit to Rio was in 2004 during Carnival, and I was completely captivated by the vibrant culture, contagious energy, and warm hospitality of the people. Rio became my true home, more than anywhere else. Over the past 20 years, I have returned to Brazil regularly, always drawn by the spirit and joy of the place and its people.

My favorite dish? A perfectly cooked Picanha, served with traditional Brazilian rice and grilled vegetables - a true testament to my love for fresh, quality food. At Rioca and Sabor, I don't just want to offer a stay or a meal; I want to share a piece of my heart, inspired by the joy and warmth of Brazil.“





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ALLERGENS

**A-Gluten-containing grains, B-Crustaceans, C-Eggs, D-Fish,
E-Peanuts, F-Soybeans, G-Milk, H-Nuts, I-Celery, M-Mustard,
L-Sulfur dioxide and sulfites, J-Lupines, K-Mollusks**

A-Glutenhaltiges Getreide, B-Krebstiere, C-Eier, D-Fisch,
E-Erdnüsse, F-Sojabohnen, G-Milch, H-Schalenfrüchte,
I-Sellerie, M-Senf, L-Schwefeldioxid und Sulfite, J-Lupinen,
K-Weichtiere