



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.



FOLLOW: **SABOR_RESTAURANTS**
LEAVE SOME ❤️ AND TAG US.

MEXICO - BEST TACOS IN TOWN



Tacos - Corn Tortilla (3 pieces)

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

..... 16,50€

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

..... 16,50€

Mushrooms, soy, garlic (A,F,G,M)



..... 16,50€



Mexican Sauces (1 Portion)

Guacamole (creamy-fruity)

Pico de Gallo (fruity-mild) 🌶️

Tatemada (mild-spicy) 🌶️🌶️

Verde (very spicy) 🌶️🌶️🌶️

..... 3,00€

TACO TUESDAY

Order your tacos and get a complimentary beer!

(offer valid only on Tuesdays and cannot be
combined with other promos.)

**MEXICAN CUISINE IS SO MUCH
MORE THAN FOOD - IT'S
ABOUT SHARING STORIES AT
A TABLE THAT'S ALWAYS
FULL, WHERE EVERY DISH
BURSTS WITH PASSION,
TRADITION, AND THE JOY OF
COMING TOGETHER.**



BRAZIL - CARNIVAL OF FLAVORS



Moqueca de Pescado

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

..... 30,00€



Grilled Picanha

Steak,rice,bell pepper,onions,tomatoes,
manioc (G,A)

.....35,00€



Amazonas Salad

Palm hearts,avocado,red onion,tomato,mint

.....17,00€

**IN BRAZIL, FOOD IS THE
HEART OF EVERY GATHERING.
AROUND A CROWDED TABLE
FILLED WITH LAUGHTER,
MEALS BECOME CELEBRATIONS
OF FAMILY, FRIENDSHIP AND
THE VIBRANT JOY OF LIFE.**

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



PERU - PERUVIAN TRADITION



Ceviche Clásico

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

..... 23,00€



Ceviche Veggie

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

..... 18,50€





Ají de Gallina


Chicken,ají amarillo,rice (G,A,I)

..... 28,00€



Peruvian Sauces (1 Portion)

Criolla onion (mild-spicy) (D)  

Olives mayonnaise (creamy-mild) (G) 

..... 3,00€

**PERUVIAN CUISINE IS ALL
ABOUT CONNECTION.
WHETHER IT'S AT FESTIVALS
OR A SIMPLE FAMILY MEAL,
ITS FLAVORS BRING
PEOPLE CLOSER, HONORING
DEEP ROOTS WHILE EMBRACING
THE PRESENT WITH PRIDE.**

CHEF'S CHOICE - A FUSION OF STORIES AND FLAVORS



Seared Tuna

Tuna steak with aji amarillo and
asian barbecue glaze (A,D,G)

..... 23,00€



Garden Delight

Chef's selection of various vegetarian
creations. Ask our service team for the
weekly selection and allergens.

..... 23,00€



Sabroso Rice

A versatile rice dish that changes weekly with
seasonal ingredients and available proteins
inspired by our countries. Ask our service team
for the weekly selection and allergens.

..... 25,00€



Grilled Pulpo

Octopus/300g, spring onions, garlic, lime (N,G)

..... 36,00€



Viaje al Sabor (journey to flavor)

4 course menu

Starting at 2 persons (Drinks not inclusive)

per person.....69,00€

4 course vegetarian menu

Starting at 2 persons (Drinks not inclusive)

per person.....55,00€

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

SIDE OPTIONS - ADD MORE FLAVOR TO YOUR DISH

Rice.....	5,00€
Tortilla chips	6,00€
Mandioca frita	6,00€
Grilled vegetabes	6,00€
Palmito grilled	8,00€
Rosemary Potatoes	8,00€

HOME SWEET HOME



Sorbet Serenade

Selected home-made sorbet. Ask our service team for the daily flavor and allergens.

..... 5,00€



Coconut foam

White chocolate,pear,crumble (G,A)

.....14,50€



Brownie Sensation (A,G,H)

Chocolate brownie,choco-cognac sorbet,crumble

.....14,50€

DESSERTS ARE MORE THAN
JUST THE END OF A MEAL -
THEY'RE A CELEBRATION OF
LIFE'S SWEETEST MOMENTS.

DRINKS



SOFTDRINKS

Water sparkling/natural
0,75l 8,50€

Coca-Cola, Coca-Cola zero, Sprite,
Fanta, Paulaner Spezi
0,33l 5,00€

Juice
Apple, orange, passion fruit, mango
0,2l 5,00€



MOCKTAILS

House Lemonade
..... 8,00€

Ipanema
..... 8,50€

Maracuja- /Mango-Spritzer
..... 8,00€

Virgin Gin Tonic
..... 9,00€



COFFEE

Espresso Single
..... 3,00€

Espresso Double
..... 4,50€

DRINKS



BEER

Radeberger Pils 0,33l	5,00€
Brahma, Brazil 0,33l	6,50€
Corona, Mexico 0,33l	5,50€
FXXXXFXXXXR HELLES 0,33l	5,00€
Radler 0,33l	4,50€
Alcohol-free Radeberger 0,33l	4,50€



SIGNATURE COCKTAILS

Caipirinha Lime

Cachaça, lime, brazilian sugar

..... 12,00€

Mojito Cubano

Rum, lime juice, sugar, soda, mint

..... 12,00€

Margarita Cadillac

Premium tequila, orange & cognac liqueur,
lime, tajín

..... 13,00€

Pisco Sour

Pisco brandy, egg-white,
angostura bitters, lime

..... 12,00€

Mezcalita

Mezcal, triple sec, lime, tajín

..... 13,00€

Espresso Martini

Gin, kahlúa, espresso, sugar

..... 12,00€

Whisky Sour

Whiskey, lemon juice, egg-white, sugar

..... 13,00€

OPEN WINE



SPARKLING WINE

Reichsrat von Buhl
Riesling Brut Sekt, Pfalz, Germany
0,1l 8,00€



ROSÉ & WHITE WINE

Groh Rosé Spätburgunder
Rheinhessen, Germany
0,2l 9,50€

Landgraf von Hessen
Riesling, Rheingau, Germany
0,2l 9,50€

Casa Silva Cool Coast Sauvignon Blanc
Valle Central Colchagua, Chile
0,2l 10,50€

Garzón Albariño Reserva
Maldonado Coast, Uruguay
0,2l 10,50€



RED WINE

Casa Silva Carménère
Gran Terroir de los Andes Los Lingues
Valle Central Colchagua, Chile
0,2l 11,00€

Montecillo Rioja Reserva
Tempranillo, Rioja, Spain
0,2l 11,00€

BOTTLED WINE (0,75L)

SPARKLING WINE

Reichsrat von Buhl

Riesling Brut Sekt, Pfalz, Germany

..... 39,00€

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

..... 35,00€

Casa Silva Cool Coast Sauvignon Blanc

Valle Central Colchagua, Chile

..... 42,00€

Garzón Albariño Reserva

Maldonado Coast, Uruguay

..... 44,00€



ROSÉ WINE

Groh Rosé Spätburgunder

Rheinhessen, Germany

..... 36,00€

BOTTLED WINE (0,75L)

RED WINE

Casa Silva Carménère Gran Terroir de los Andes Los Lingues Valle Central Colchagua, Chile	46,00€
Montecillo Rioja Reserva Tempranillo, Rioja, Spain	49,00€
Flichman Gran Reserva Malbec Mendoza, Argentina	53,00€
Casa Silva Microterroir Carménère Valle Central Colchagua, Chile	69,00€

Feel free to ask our service team about our exclusive and limited-edition wine bottles.

SABOR SHOTS

Ron Zacapa 2cl.....	8,00€
Ron Zacapa 4cl	15,00€
Tequila 1800 Añejo 2cl	6,00€
Tequila 1800 Añejo 4cl	11,00€
Mezcal Ensamble 2cl	6,00€
Mezcal Ensamble 4cl	11,00€
Whisky Johnny Walker Black 2cl.....	6,00€
Whisky Johnny Walker Black 4cl.....	11,00€
Whisky Macallan 12 2cl	9,00€
Whisky Macallan 12 4cl	17,00€



**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.“





+49 69 200 912 519
WWW.SABOR-RESTAURANT.DE



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