Sabor Mixteco

Let me take you to Oaxaca



Kuvi ña'a"

Sabor Mixteco

Cocina Oaxaqueña

Appetizers

Chips y Salsa 3.50

(V) Gucamole 11.00
Freshly made with avocados, onions, tomatoes, limes, cilantro served with tortilla chips. Add salsa for 2.00.

(D) (V) Nachos 13.00
Crispy corn chips, covered with refried beans, queso fresco, morita aioli, salsa verde, jalapeños, pico de gallo and a drizzle of sour cream.
Add side of guacamole for 4.00
Add chicken, chorizo, or pastor for 5.00
Add Carne Asada for 6.50
Add Shrimp for 8.00

(G) (V) Quesadilla 12.00
(D) A flour tortilla filled with Monterrey Jack, queso Oaxaca, guacamole, cream, and salsa.
Add chicken, chorizo, or pastor for 5.00
Add carne asada or suadero for 6.50
Add shrimp for 8.00

(D) (V) Queso Fundido 11.00
Melted Jack cheese, Queso Oaxaca, jalapeño peppers, and cilantro served with corn tortillas.
Add chorizo, mushrooms, or cactus for 3.50

(D) Sopes 7.50
Two sopes topped with pork lard, green sauce, red sauce, tomato sauce, sour cream, and queso fresco.
Add chorizo, chicken or pastor for 5.00
Add carne asada or suadero for 6.00

(D) Tlayudas 18.00
Pork lard, refried beans, cabbage, lettuce, tomato, avocado, cheese and serrano rajas.
Add chicken, chorizo or carne enchilada (pork) for 7.00
Add carne asada or suadero for 8.00
Add campechano/mix for 9.00



*Tlayuda in center

(S) (G) Camarones Sabor Mixteco 16.00
Sautéed shrimp bathed in garlic, butter, white wine, and cilantro, served with bread

(V) Sabor Mixteco Salad 9.00
Romaine lettuce, avocado, onions, tomatoes, radishes, dressed with Sabor Mixteco's vinaigrette.
Add grilled chicken or carne enchilada for 6.00
Add carne asada for 8.00
Add shrimp for 8.00

(V) Ensalada De Nopales 11.00
Grilled cactus, romaine lettuce, radish, onion, avocado and queso fresco dressed with vinaigrette.
Add shrimp for 8.00

Pancita 17.00
Mexican guajillo chili broth with cow tripe and feet.

(D) Pozole Rojo 17.00
A traditional mexican pork and hominy corn soup with a red chiles broth. Served with onions, radish, and avocado.

Tacos

Tacos served with cilantro and onions.
Add rice and beans for 4.50

Al Pastor 4.00
Pork marinated in adobo

Suadero 4.50
Braised beef

Chorizo 4.00
Mexican sausage (pork)

Al Carbon 4.50
Carne asada

Lengua 5.50
Cow tongue

Pollo 4.00
Grilled chicken

(V) Taco Vegetariano 12.00
Three tacos with poblano peppers, bell peppers, mushrooms, onions and queso fresco

(D) (S) Camarones 23.00
(G) Three shrimp tacos with red onions, poblano and bell peppers on flour tortillas covered with avocado, and morita crema. Served with rice and beans

(D) (S) Pescado 25.00
(G) Three fish tacos with cabbage, pico de gallo, and morita mayo on flour tortillas served with rice and beans (mahi mahi)



*Taco al pastor

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Signature Dishes

Enchiladas Verdes 19.00
Three enchiladas served with salsa verde, sour cream, onion, queso fresco and a side of rice and beans. Choice of only one protein: chicken, cheese or vegetables. Choice of braised Beef for 3.00

Enchiladas Mixtecas (Mole) 23.00
Three traditional mole enchiladas with queso fresco, onion, radish and a side of rice and beans. Choice of only one protein: chicken, cheese or vegetables.

Enchiladas Rojas (Pasilla) 19.00
Three enchiladas served with pasilla sauce, sour cream, onion, queso fresco and a side of rice and beans. Choice of only one protein: chicken, cheese or vegetables. Choice of braised Beef for 3.00.

Enchiladas Divorciadas 22.00
Two chicken enchiladas one topped with green sauce the other with red pasilla sauce, served with queso fresco, guacamole, rice, and beans

Enchiladas Las Tres Marias 24.00
Three enchiladas stuffed with cheese and chorizo, one topped with green sauce, one with red sauce and one with mole. Served with guacamole, rice and beans

Flautas De Pollo 18.00
Three crispy corn tortillas tacos filled with pulled chicken, covered with sour cream, queso fresco, onions and shredded lettuce. Served with rice and beans

Guisado De Salsa Pasilla 23.00
Choice of beef, chicken, or pork cooked in salsa pasilla (tomato, chile pasilla, garlic, cactus) served with tortillas, rice and beans

Bistec A La Mexicana 21.00
Beef cooked in tomato, onion, cilantro, and jalapeno, served with tortillas, rice, and beans

Carne Asada 35.00
New York Strip served with onions, rice and beans. Add shrimp for 8.00

Chilaquiles Verdes 15.00
Tortilla chips covered with green tomatillo salsa, onions, sour cream, avocado, queso fresco, and beans.
Add two eggs for 3.00
Add chorizo, chicken or carne enchilada for 6.00
Add carne asada for 8.00

Burrito

Served with rice, beans, lettuce, salsa, cheese and sour cream, served with your choice of filling
Add guacamole for 4.00

Pastor Burrito 13.00
Marinated pork

Chorizo Burrito 13.00
Mexican sausage (pork), add eggs for 3.00

Suadero Burrito 14.00
Braised Beef

Carne Asada Burrito 14.00
Grilled beef

Pollo Burrito 13.00
Chicken

Vegetariano Burrito 13.00
Vegetables of the day

Mariscos

Camarones En Salsa Pasilla 24.00
Shrimp cooked in salsa pasilla, served with rice and a salad

Camarones Al Mojo De Ajo 24.00
Shrimps cooked in butter, garlic, guajillo peppers and white wine, served with rice and a salad

Camarones En Salsa Verde 24.00
Shrimp sauteed in a green tomatillo sauce served with rice and a salad

Camaroness Veracruzana 24.00
Shrimp cooked in tomato sauce, olives, garlic, onion, bell peppers and capers. Served with rice and a salad

Huachinango Al Mojo De Ajo 27.00
Red snapper cooked in butter, garlic, guajillo peppers and white wine, served with a rice and a salad

Huachinango Amarillito 27.00
Red snapper cooked in amarillito, a traditional sauce made with huajillo peppers, garlic, mushrooms, hoja santa and chicken broth thickened with corn masa. served with a rice and a salad

Huachinango Veracruz 27.00
Red snapper cooked in tomato sauce, olives, garlic, onion, bell peppers and capers. Served with rice and a salad.

Filete de Pescado Frito 25.00
Fried red snapper served with rice and a salad



*Enchiladas verdes

Oaxacan Platters

Tasajo 25.00
Thin sliced of grilled tasajo (beef) served with grilled cactus, caramelized onions, queso fresco, guacamole, rice, beans and corn or flour tortillas.
Add grilled shrimp for 8.00

Carne Enchilada 24.00
Thin sliced of carne enchilada (marinated pork) served with grilled cactus, caramelized onions, queso fresco, guacamole, rice, beans and corn or flour tortillas
Add grilled shrimp for 8.00

Mole Mixteco 25.00
Bone in chicken covered with a traditional thick and rich sauce made from a blend of chiles, fruit, spices, sesame seeds, and chocolate. Served with rice, and beans

Amarillito Mole 23.00
Bone in chicken covered with amarillito sauce, a traditional sauce made with huajillo peppers, garlic, mushrooms, hoja santa and chicken broth thickened with corn masa. Served with rice, and beans

Vegetarian Combo 23.50
A chile relleno served with a green cheese enchilada, rice and beans

Chileajo Mixteco 19.00
Pork and potatoes covered in a flavourful thick sauce made with dried peppers, garlic, herbs. Served with rice and beans.

Chile Rellenos 20.00
Poblano pepper stuffed with queso Oaxaca, covered in a fluffy egg wash, submerged in a Oaxacan tomato sauce. Served with rice and beans

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Dinner Alambres

Served with mixed poblanos, bell peppers, cilantro, onions, melted cheese, and corn or flour tortillas
Add rice and beans for 4.50

Alambre De Carne Asada (D) 21.00
Grilled beef

Alambre De Pastor (D) 20.00
Pork marinated in guajillos peppers and other spices with pineapple

Alambre De Chorizo (D) 20.00
Mexican sausage

Alambre De Pollo (D) 20.00
Grilled chicken

Alambre De Suadero (D) 21.00
Braised beef

Alambre De Verduras (V) 20.00
Poblano peppers, bell peppers, mushrooms and onions

Sabor Mixteco Alambre (D) 23.00
(**Campechano**) Mexican sausage, and braised beef

Alambres De Camarones (D) (S) 23.00
Baby shrimps



*Alambre de suadero

Sides

Mexican Rice 4.50

Beans (D) (V) 4.50

Nopales (cactus) (V) 6.00

Tortillas 3.00
Four flour or corn tortillas

French Fries with Chipotle Aioli (D) 7.00

Guacamole Side (V) 5.00

Avocado Slices (V) 5.00

Queso Fresco (D) 5.00



*Camarones En Salsa Pasilla

Tortas

Mexican sandwich filled with refried beans, onion, mayo, tomato, avocado, pickled jalapeno and Oaxacan cheese

Al Pastor (D) (G) 15.00
Marinate pork in adobo

Chorizo (D) (G) 15.00
Mexican sausage (pork). Add scrambled eggs for 3.00

Carne Asada (D) (G) 16.00
Grilled Beef

Suadero (D) (G) 16.00
Braised beef

Jamon (D) (G) 14.00
Ham

Pollo (D) (G) 15.00
Grilled chicken

Sabor Mixteco Torta (D) (G) 18.00
Traditional chileajo (pork stew) torta served with beans and onions



*Torta de carne asada

Kids Menu

For dine in only, kids younger than 10

Sincronizada 9.00
Ham and cheese quesadilla served with rice and beans

Chicken Taquitos 9.00
Crispy chicken taquitos served with rice and beans

Quesadilla 9.00
A cheese quesadilla with sour cream served with rice and beans.
Add chicken for 2.00

Pollo Niño 9.00
Grilled chicken served with rice and beans

Desserts

Flan (D) 8.00

Tres Leches (G) (D) 9.00

Nieve 9.00
Ask for the flavor of the day

Kids Ice Cream (D) 4.50
One scoop of the flavor of the day

Tea 4.00

Coffee 4.00

Coffee Mixteco 12.00
Coffee served with mezcal and coffee liquor

Mariachi Coffee 12.00
Tequila and whipped cream

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