

SABOR A MÍ
CUISINE

MENU

Breakfast

El Chavo

17

Chilaquiles - Fried tortilla chips sauteed in your choice of salsa (Red, Green or Mole).

Topped with sour cream, cotija cheese, onion, cilantro, and two eggs.

La Chilindrina

20

Chilaquiles w/ choice of protein -

Fried tortilla chips sauteed in your choice of salsa. (Red, Green or Mole).

Topped with sour cream, cotija cheese, onion, cilantro, two eggs and your choice of carnitas, birria, chicken, or (flank steak + \$4)

Dona Florinda

17

Huevos Divorciados - Fried corn tortillas, green and red sauce, sunny side up eggs, beans, queso fresco.

Profesor Iruafales

17

Huevos Rancheros - Two fried corn tortillas, ranchero sauce, sunny side up eggs, beans, queso cotija.

Quico

15

Huevos con Jamon - Scrambled eggs with ham.

Don Ramon

15

Huevos con Chorizo - Scrambled eggs with Mexican sausage.

Sr. Barriga

16

Enfrijoladas - Corn tortillas dipped in a creamy refried beans, Mexican blend cheese, sour cream, salsa, chicken or chorizo.

Pepi's

18

Two eggs scrambled or over easy, bacon, sausage, country-style potatoes, choice of pancakes, waffle, crepe or French toast.

BREAKFAST BURRITOS/ SANDWICHES

Nono

18

El Puerquito - Chilaquiles (Red or Green), carnitas, scrambled eggs, cheese.

Pedro Infante

20

Steak and Eggs - Flank steak, scrambled eggs, potatoes, cheese, salsa.

Cantinflas 16
Molletes - Sliced toasted French roll, beans, cheese, Mexican sausage,
Pico de Gallo.

Dolores del Rio 15
Bacon & Cheese - Scrambled eggs, bacon and cheese.

Juan Gabriel 15
Ham & Sausage - Scrambled eggs, ham, sausage and cheese.

ENDULZATE LA VIDA
Choice of Pancakes, Waffle, Crepe, French Toast

India Maria 15
Fresas con Crema - Strawberries, lechera and whipped cream.

Chabelo 15
Pinole Dulce Nuez - Ground Mexican corn candy, roasted pecan, cinnamon.

Elsa Aguirre 18
Crema de Pistacho - Pistachio, Mascarpone and Pistachio crumble.

Maria Felix 18
Tres Leches - Three milks, berries, cinnamon and whipped cream.

Lunch and Dinner

APPETIZERS

<i>La Bitola</i>	15
Queso Fundido - Three cheese, chorizo, handmade tortillas.	
<i>Miroslava</i>	13
Esquite - Roasted corn, mayo, cotija cheese, chili pepper.	
<i>Marga Lopez</i>	15
Guacamole - Avocado, tomato, onion, cilantro, lime	
<i>Capulina</i>	19
Chicharron con Guacamole - Pork rinds, avocado, tomato, onion, cilantro, lime.	
<i>Lucha Villa</i>	19
Mini Flautas con Guacamole - Four small flautas stuUed with potatoes and cheese, topped with lettuce, avocado, tomato, onion, cilantro, lime	
<i>Frida y Diego</i>	15
Tacos Dorados de Frijoles con salsa molcajete - Three crunchy tacos stuUed with beans, topped with queso cotija, fresh molcajete salsa.	

SABOR A MI SPECIALTIES

<i>Silvia Pinal</i>	20
Chile Relleno - Poblano pepper stuUed with cheese, dipped in egg batter and fried, rice & beans, handmade tortillas.	
<i>Susana Quizar</i>	20
Enchiladas Michoacanas - Three enchiladas, Mexican cheese blend, red chili sauce, carrots, potatoes, chicken or (flank steak +\$4).	
<i>Lyn May</i>	20
Mole de Pollo - Sweet chili sauce, aromatic chicken, onions, roasted sesame seeds, rice & beans, handmade tortillas	
<i>Alvaro Carillo</i>	23
Birria Tatemada - Perfectly braised and roasted beef, special spicy tomato sauce, handmade tortillas	
<i>Mauricio Garces</i>	20
Pozole Verde - Hominy, shredded chicken, savory green chili broth.	
<i>Carmen Montejo *Sat-Sun*</i>	20
Pozole Rojo - Hominy, savory red chili broth, pork meat	
<i>Andres Garcia *Sat-Sun*</i>	22
Menudo - A bowl of tripe soup in red chili broth, handmade tortillas.	

MEXICO DE NOCHE

Served with rice, beans + handmade tortillas

<i>Chente</i>	½ lb.	1lb.
Carnitas - Slow cooked pork, Pico de Gallo, pickled onion and habanero.	22	33
<i>Chachita</i>		19
Costillas en Salsa Verde - Braised pork ribs sauteed in green chili sauce.		
<i>Jose Jose</i>		23
Cochinita Pibil - Roasted pork shank in achiote adobo.		
<i>Wanda Suex</i>		25
Tampiquena - Flank Steak, two green enchiladas, guacamole.		
<i>Angelica Maria</i>		19
Carne en Su Jugo - Sliced flank steak simmer in tomatillo sauce, crispy bacon, green onion, cilantro, beans.		
<i>Jose Alfredo</i>		17
Flautas de Pollo - Three fried corn tortillas, shredded chicken or beef, queso cotija, avocado salsa, sour cream, shredded lettuce.		
<i>Chabela Vargas</i>		18
Enchiladas - Three enchiladas. shredded chicken or potatoes with cheese, sour cream, queso fresco, lettuce or cabbage in red or green salsa.		
<i>Katy Jurado</i>		18
Enmoladas - Three enmoladas, sweet chili sauce, shredded chicken, sour cream, pickled red onion, queso cotija.		

MARISCOS

Served with white rice, beans + handmade tortillas

<i>Resortes</i>	25
Pescado Huachinango - Fried red snapper + shrimp spicy sauce, salad.	
<i>Clavillazo</i>	22
Camarones a la Diabla - Shrimp sauteed in a house spicy sauce, salad.	
<i>Jorge Negrete</i>	20
Camarones al Ajillo - Shrimp sauteed in a garlic butter sauce, salad.	
<i>Sara Garcia</i>	20
Costa Azul - Pan seared bacon wrapped jumbo shrimp.	

SOUP & SALADS

<i>El Indio Fernandez</i>	16
Tlalpeno - Shredded chicken, savory chipotle broth, crispy tortilla strips, avocado.	
<i>Antonio Badu</i>	18
Albondigas - Mexican meat ball stew, carrots, potatoes, squash, cilantro, fresh mint, handmade tortillas	

Tin Tan

Ensalada del Chef - Chicken breast, roasted corn, cilantro cream dressing, radish, avocado, cucumber, bell peppers.

16

EL ANTOJITO

Flan

9

Chocoflan

12

Aroz con Leche Cheesecake

12

Tres Leches

12

SIDES

Handmade Tortillas

6

Rice

4

Beans

4

Grilled Veggies

5

French Fries

6

KIDS MENU 12 YEARS & UNDER

11

Quesadilla

Sopa de Fideo con Pollo

Chicken Tenders

Hamburger

Mini Pancakes

Three mini pancakes, scrambled eggs, bacon or sausage

Kids Sides

Mac & Cheese, Fries, Fruit Cup or Rice & Beans

**excludes mini pancakes*

DRINKS

Aguas Frescas

7

Jamaica, Pina, Tamarindo, Horchata

Coca Mexicana

5

Jarritos

Mandarina, Tamarindo, Sidral, Toronja

4

Café de Olla

6

Soft Drinks

Coke, Sprite, Dr. Pepper, 7up

3

Café Americano

5

Orange Juice

4

Chocolate Abuelita

6

"Warning: Please be aware that our dishes may contain allergens such as peanuts, tree nuts, wheat, soy, milk, eggs, and fish. Inform your server of any allergies or dietary restrictions before ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

The logo for 'Sabor a Mí Cuisine' is centered on a dark, textured background. It features the words 'SABOR A MÍ' in a large, ornate, gold-colored serif font. Below this, the word 'CUISINE' is written in a smaller, simpler gold font. The entire text is enclosed within a decorative gold-colored frame with elegant scrollwork at the corners and midpoints.

SABOR A MÍ

CUISINE

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