



AUTHENTIC. MODERN. UNEXPECTED.

Sabor—in Spanish, it means flavor. But at this table, it's that and so much more. A feast—or shall we say *fiesta*—for the eyes. A vibrant dance across the plate and palate. A long heritage of fresh, simple ingredients reimaged in full bloom.

FEATURED MARGARITAS \$13

Sweet & Spicy

Patrón Reposado tequila, juices from fresh pineapple, carrot, lime and red chili pepper, garnished with chile-cinnamon salt

Avocado

Patrón Silver tequila, Cointreau avocado and lime juice, rimmed with salt

Jalapeño-Cucumber

Patrón Silver tequila, Cointreau liqueur, cucumber, jalapeño, cilantro, lime juice



GUACAMOLE

A Sabor favorite, freshly prepared

Avocado, tomato, onion, lime, coriander, served with house-made tortilla chips and salsa



🔥 Spicy

Gluten-free, lactose-free and vegetarian options available.
Ask your waiter.

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please inform your waiter if you have any food allergies, intolerances or dietary needs.
Royal Caribbean International galleys are not food-allergen-free environments.
For further allergen information, please ask your waiter.
An 18% gratuity will be added for certain ports or itineraries.
VAT may apply for certain ports or itineraries.

SMALL PLATES

Chicken & Corn Tortilla Soup

Black beans, tomatoes,
toasted cumin

Spicy Beef Empanadas

Freshly-grated tomato
and garlic sauce

Red Snapper Ceviche*

Spicy citrus marinade, chilis

Fried Chili Calamari

Jalapeño mayo, red mole

Chicken-Stuffed Jalapeños Wrapped in Bacon ♡

Sweet chipotle-tomatillo salsa, cumin sour cream



HOUSE-MADE TORTILLA FAVORITES

Tortillas and chips are made from scratch, in house, *con amor*

BUILD YOUR OWN TACOS

Served with house-made warm flour and corn tortillas

Shredded Beef Short Rib

Chipotle BBQ sauce

Spicy Chicken ♡

Garlic, cilantro

Grilled Cobia

Ancho chilis, salsa Mexicana,
cilantro-lime slaw

Pulled Pork ♡

Roasted chilis, Chihuahua
cheese, salsa verde

Shrimp

Tomatillos, avocado salsa verde

QUESADILLAS

Three Cheese

Melted Monterey Jack, queso
fresco and Chihuahua cheese

Portobello Mushrooms

Roasted poblano peppers,
Oaxaca cheese

Steak Quesadilla

Black beans, cilantro,
pepper jack cheese

Chicken

Bacon, scallions,
cotija cheese



SIDES

Yucca Barrel Fries ♡

Mango-habanero dipping sauce

Pinto Beans

Jalapeño, cilantro

Mexican Rice

Adobo cumin, onions

Grilled Corn on the Cob

Chipotle aioli,
cotija cheese, paprika



DESSERTS

Cinnamon Churros

Banana and Chocolate Chimichanga

Sweet Coconut Flan

Café con Leche