

APERITIVOS Appetizers



CEVICHE DE CAMARONES
Shrimp cocktail with tomatoes and onions in a marinated sauce, served with fried green plantains chips \$17



TOSTIRRÓN
Fried green plantains with guacamole and fried pork skin on top \$19



CALAMARES FRITOS
Fried calamari served with marinara Sauce on the side \$16



RELLENITAS
Green plantains cup with shredded beef guacamole and pico de Gallo \$15



YUCAS CON SALSA AL AJILLO
Fried cassava, served with garlic sauce on the side \$14



EMPANADAS
Beef and chicken Empanadas, \$2 each

MENÚ INFANTIL Kids Menu



DEDITOS DE POLLO
Chicken fingers, served with french fries \$10



ALITAS DE POLLO
Chicken wings, served with french fries \$10



SALCHIPAPAS
Fried hot dogs and french fries \$8



PERRO CALIENTE
Hot dog, served with french fries \$8

SOPAS Soups

Todas las sopas van acompañadas de arroz y ensalada
All soups are accompanied by rice and salad



	S	L
MONDAY Ajiaco Chicken stew soup	\$11	\$12
TUESDAY Sopa de tostones Green plantains soup	\$11	\$12
WEDNESDAY Sopa de vegetales Vegetable soup	\$11	\$12
THURSDAY Sopa de mondongo Tripe soup	\$11	\$12
FRIDAY Sancocho de pescado Fish stew soup	\$12	\$13
SATURDAY Sancocho de cola Oxtail stew soup	\$12	\$13
SUNDAY Sancocho de gallina Hen stew soup	\$12	\$13

TODOS LOS DÍAS | EVERY DAYS
Consomé de pollo | Chicken consomme \$11 \$12



DESAYUNO SABOR A COLOMBIA
A mixture of scrambled eggs with tomatoes and onions, served with rice and beans, top round steak, fried pork skin, sausage and corn cake \$15



HUEVOS EN CACEROLA
Two fried eggs, served with corn cake and cheese \$10

DESAYUNOS Breakfast

Servido hasta la 1:00 pm
Served until 1:00 pm



CALENTADO CON HUEVOS PERICOS
A mixture of scrambled eggs with tomatoes and onions served with rice and beans, choice of grilled top round steak, sausage or fried pork skin \$13



HUEVOS PERICOS
Scrambled eggs with tomatoes and onions, served with corn cake and cheese \$11



CARNE ASADA
Grilled top round steak, served with corn cake and cheese \$13

ADICIONES Sides

EMPANADAS Meat pies \$2 each	PAPAS FRITAS French fries \$6	ARROZ BLANCO Small white rice \$5 Large white rice \$7	VEGETALES MIXTOS Mixed vegetables \$5.95
CHICHARRÓN CON AREPA Fried pork skin with corn cake \$6	ARROZ AMARILLO Small yellow rice \$6.00 Large yellow rice \$9.00	FRIJOLE SMALL beans \$5 Large beans \$7	AREPA Corn cake (3 Units) \$3
CHORIZO CON AREPA Sausage and corn cake \$6	PAPAS COCIDAS Boiled potatoes (3 Units) \$5	AREPA GRANDE CON QUESO Large corn cake with cheese \$6	TOSTONES Fried green plantains \$6
YUCA FRITA Fried cassava \$6	MORCILLA CON AREPA Blood sausage with corn cake \$6	MADUROS Fried sweet plantain \$5	AGUACATE Avocado \$6
			CARNE MOLIDA Ground beef \$8
			GUACAMOLE Mashed avocado \$7

JUGOS NATURALES NATURAL JUICES

Water \$7 | Milk \$7

GUANABANA Soursop	GUAYABA Guava	LULO Naranjilla
MORA Blackberry	PIÑA Pineapple	TOMATE DE ÁRBOL Tamarillo
FRESA Strawberry	MANGO	PAPAYA
MARACUYÁ Passion Fruit		



REFRESCOS SODAS

MANZANA Apple - Flavored soda \$3	PONNY MALTA Malt beverage \$3	SPRITE \$3
UVA Grape - Flavored soda \$3	BRETAÑA Club soda \$3	CANADA DRY \$3
COLOMBIANA cola champagne soda \$3	COCA-COLA Coke \$3	BRISK TEA \$3
NARANJADA Orange - Flavored soda \$3	COCA-COLA DE DIETA Diet CokE \$3	AGUA Water \$2



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Uber Eats

TÍPICOS Traditional Dishes



BANDEJA SABOR A COLOMBIA
Grilled top round steak or ground beef, white rice, beans, fried sweet plantains, egg, fried pork skin, sausage, small corn cake and avocado \$19



★ **CARNE ASADA**
Grilled top round steak, served with white rice, beans, fried sweet plantains and salad \$17



CARNE ASADA CON AREPA
Grilled round steak, served with a large corn cake and cheese \$17



★ **BISTEC ENCEBOLLADO**
Steak with sautéed onions on top, served with white rice, beans, fried sweet plantains and salad \$18



★ **BISTEC A CABALLO**
Steak and eggs in a Creole sauce, served with white rice, beans and salad \$18



★ **LOMO DE CERDO A LA PARRILLA**
Grilled pork Loin, served with white rice, beans, fried sweet plantains and salad \$17



★ **ENTRAÑA A LA PARRILLA**
Grilled skirt steak, served with white rice, beans, boiled potato and salad \$42



★ **CHULETA DE CERDO APANADA**
Breaded pork Chop, served with white rice, beans, fried sweet plantains and salad \$18



★ **CHULETA CON HUESO A LA PARRILLA**
Grilled pork Chops, served with white rice, beans, french fries and salad \$19



★ **PARRILLADA SABOR A COLOMBIA**
Grilled Sirloin steak, chicken breast, pork Loin, shrimp, sausage, blood sausage, potato, cassava, white rice and beans \$44



FRIJOLAS CON GARRA
Beans with pork skin, served with white rice, fried sweet plantains, avocado, fried pork skin and small corn cake \$16



★ **CHURRASCO**
Sirloin steak, served with white rice, beans and salad \$39



★ **HÍGADO A LA PLANCHA**
Beef Liver grilled in a Creole sauce or w/ sautéed onion, served w/ white rice, beans, fried sweet plantains and salad \$18

Ask about our **PICADA DE LA CASA** \$39

★ Rice & Beans ★ Rice & french fries ★ Rice & green plantains

FRUTOS DEL MAR Seafood



PARGO ROJO FRITO
Whole fried Red Snapper, served with white rice, fried green plantains and salad \$39



★ **MOJARRA FRITA**
Whole fried Porgy, served with white rice, fried green plantains and salad \$31



★ **ARROZ CON CAMARONES**
Mixed shrimp with rice, served with french fries and salad \$29



★ **CAZUELA DE MARISCOS**
Seafood casserole, served with white rice, french fries and salad \$37



★ **FILETE AL HORNO**
Broiled Flounder fillet, served with white rice, french fries and salad \$22



★ **SALMÓN ASADO O AL AJILLO**
Grilled Salmon or Salmon in Garlic sauce, served with white rice, fried green plantains and salad \$35



★ **CREMA DE CAMARONES**
Shrimp cream, served with white rice, french fries and salad \$29



★ **FILETE APANADO**
Breaded fried Flounder fillet, served with white rice, french fries and salad \$22



SALTEADO DE MARISCOS
Sautéed seafood, served with white rice, fried cassava and salad \$37



★ **LANGOSTINOS AL AJILLO**
Jumbo shrimp in Garlic sauce, served with white rice, french fries and salad \$32

ENSALADAS Salads



ENSALADA DE AGUACATE
Avocado salad \$11



New ENSALADA MIXTA CON CARNE
Skirt steak salad \$25



New ENSALADA MAR Y TIERRA
Surf & turf salad \$30



ENSALADA MIXTA CON POLLO
Grilled chicken salad \$16



★ **PECHUGA A LA PARRILLA**
Grilled chicken breast, served with white rice, beans, fried sweet plantains and salad \$18



★ **PECHUGA APANADA**
Breaded chicken breast, served with white rice, beans, fried sweet plantains and salad \$18



★ **PECHUGA AL LIMÓN O EN SALSA DE CHAMPIÑONES**
Chicken Breast in a lemon sauce or mushroom sauce, served with white rice, french fries and salad \$22

SUGERENCIAS DEL CHEF

Chef's Suggestions



★ **CHURRASCO MARINADO**
Sirloin steak topped with seafood, served with white rice, french fries and salad \$47



★ **BABY CHURRASCO**
Small Sirloin steak with onions and mushrooms on top, served with white rice, french fries and salad \$33



PAELLA
Mixed yellow rice with shrimp, scallops, clams, calamari, mussels, octopus, sausage, grilled beef, chicken and salad \$45



★ **CHURRASCO CALEÑO**
Sirloin steak and shrimp in creole sauce served with cheese, guacamole, white rice, beans and salad \$38



★ **SKIRT STEAK TACOS**
Grilled skirt in a tortillas, served with beans, guacamole and yellow rice \$30



★ **SHRIMP TACOS**
Grilled shrimp in a tortillas, served with beans, guacamole and yellow rice \$28

POLLO CHICKEN



POLLO A LA BRASA
Whole rotisserie chicken \$15
1/2 Rotisserie chicken \$7



★ **BANDEJA DE POLLO AL CARBÓN**
1/4 pc. of rotisserie chicken, served with chicken consomme, white rice, salad and french fries \$14



ARROZ CON POLLO
Mixed chicken with yellow rice, sausage and vegetables, served with fried sweet plantains and salad \$15

★ Rice & Beans ★ Rice & french fries ★ Rice & green plantains