



DINNER

APERITIVOS & ANTOJITOS

chicharrones 5

pork rinds with chile piquín

salsa trio 7

sikil pak - habanero chile & pumpkin seeds & eggplant
borracha - chile pasilla & mezcal
poblana - poblano chiles & tomatillos
served with tortilla chips & chicharrones

guacamole 9

guacamole with pomegranate seeds & jalapeños with
tortilla chips & chicharrones

flautas del mercado 8

crispy rolled tortillas with chicken & potatoes, guajillo
chile-beans, crema & cotija cheese

empanada de pescado 11

corn turnover topped with fish, pickled cabbage,
queso casero & salsa ligera de jitomate

tlacoyo con punta de res a la pasilla 10

toasted corn masa stuffed with chickpea cake, pasilla chile,
braised beef tip, nopales, avocado, crema & queso casero

tamal de frijol con hongos silvestres y alcachofas 10

black bean tamal, topped with sautéed wild mushrooms,
artichokes, crema, epazote & salsa negra de tomatillo

calabacitas a la mexicana 8

sautéed zucchini, sweet corn, tomatoes, jalapeños,
cotija cheese & cilantro

BARRA FRIA

ceviche de pescado con fruta 12

lime cured fish, persimmon, pineapple, pomegranate,
pickled onion & chile piquín

aguachile rojo campechano 13

chiltepin chile lime cured shrimp, fish, scallops, chayote
squash, avocado & pickled onion

coctel vuelve a la vida 13

roasted tomato cocktail with shrimp, dungeness crab, oysters,
avocado, watermelon radish & chipotle vinegar hot sauce

salpicón de jaiba 14

dungeness crab, chayote squash, carrots, onions, watermelon
radish, serrano chiles and guacamole served on a crispy tostada

cesar de lechuga con pollo 13

little gem salad with grilled chicken, cotija cheese, avocado,
preserved lemon, bread crumbs & toasted pistachios

ensalada de nopalitos y jitomate heirloom 10

cured nopales & heirloom tomato salad with avocado,
frisee, pickled onions & cotija cheese

ensalada de acelga y betabeles 10

kale & beet salad with avocado, watermelon radish, walnuts,
shallots, preserved lemon & chile de árbol

TACOS Y QUESADILLAS

taco de carnitas 10

pork confit taco, guacamole & pico de gallo

taco de calamares 10

crispy dusted cornmeal calamari taco, lemon aioli
& salsa veracruzana

questaco de arrachera 10

grilled cheese, skirt steak taco, salsa macha verde de ajonjolí

quesadilla de tinga poblana 10

corn tortilla with chicken, chorizo, chipotle chile & tomato
sauce, crema & epazote

quesadilla de bruselas con mole 9

epazote corn tortilla with brussel sprouts, quesillo cheese,
crema, shallots & almond mole

ENTRADAS

caldo xochitl 14

chicken & rice soup with fall squash, chantenay carrots, turnips,
avocado, home made queso casero & chipotle chile

arroz a la tumbada 22

seafood & wild rice stew with fish, dungeness crab, clams,
calamari, tomato, chipotle chile & epazote

pollo a la parrilla con pipián rojo 20

grilled half chicken with chile seed pipián sauce, served
with chile poblano rice

carne asada a la tampiqueña 25

grilled guajillo chile marinated skirt steak, with sides of goat
cheese green enchilada, refried black beans, chilaca chiles,
nopales & guacamole

chuleton de res al chilmole 28

seared mayan spice rubbed ribeye served with sides of mashed
plantain, brussels sprouts & escabeche rojo

costilla de puerco con mole 18

confit pork short ribs topped with Veracuzan Xico mole sauce,
with sides of sweet potatoes & rice

trucha a la talla 24

grilled butterflied rainbow trout with guajillo chile adobo,
side of pickled vegetables, lemon aioli & salsa de
jalapeño y aceitunas

SABROSA

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HOURS MONDAY THRU FRIDAY 11AM - 2AM

SAT & SUN 10AM - 2AM