

TÍPICOS Traditional Dishes



BANDEJA SABOR A COLOMBIA
Grilled top round steak or ground beef, white rice, beans, fried sweet plantains, sausage, egg, fried pork skin, avocado \$22



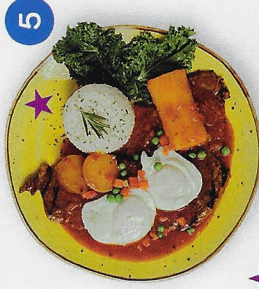
CARNE ASADA
Grilled top round steak, served with white rice, beans, fried sweet plantains and salad \$20



CARNE ASADA CON AREPA
Grilled round steak, served with a large corn cake and cheese \$18



BISTEC ENCEBALLADO
Steak with sautéed onions on top, served with white rice, beans, fried sweet plantains and salad \$20



BISTEC A CABALLO
Steak and eggs in a Creole sauce, served with white rice, beans and salad \$21



FRIJOL CON GARRA
Beans with pork skin, served with white rice, fried sweet plantains, avocado, fried pork skin and small corn cake \$17



LOMO DE CERDO A LA PARRILLA
Grilled pork loin, served with white rice, beans, fried sweet plantains and salad \$20



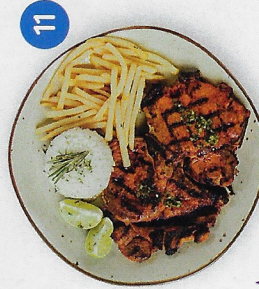
ENTRAÑA A LA PARRILLA
Grilled skirt steak, served with white rice, beans, boiled potato and salad \$43



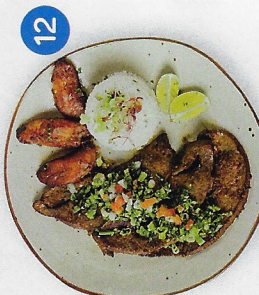
CHURRASCO
Sirloin steak, served with white rice, beans and salad \$40



CHULETA DE CERDO APANADA
Breaded pork chop, served with white rice, beans, fried sweet plantains and salad \$20



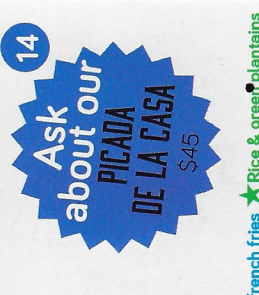
CHULETA CON HUESO A LA PARRILLA
Grilled pork chops, served with white rice, beans, french fries and salad \$21



HIGADO A LA PLANCHA
Beef liver grilled in a Creole sauce or w/ sautéed onion, served with white rice, beans, fried sweet plantains and salad \$20



PARRILLADA SABOR A COLOMBIA
Grilled sirloin steak, chicken breast, pork loin, shrimp, sausage, blood sausage, potato, cassava, white rice and beans \$46



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

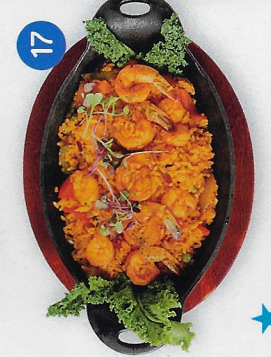
FRUTOS DEL MAR Seafood



PARGO ROJO FRITO
Whole fried Red Snapper, served with white rice, fried green plantains and salad \$40



MOJARRA FRITA
Whole fried Porgy, served with white rice, fried green plantains and salad \$33



ARROZ CON CAMARONES
Mixed shrimp with rice, served with french fries and salad \$31



CAZUELA DE MARISCOS
Seafood casserole, served with white rice, french fries and salad \$39



FILETE AL HORNO
Broiled flounder fillet, served with white rice, french fries and salad \$23



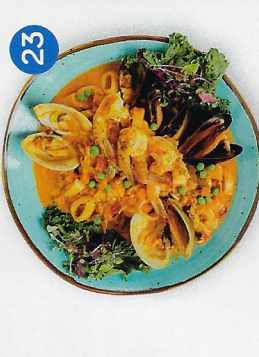
SALMÓN ASADO O AL AJILLO
Grilled salmon or salmon in garlic sauce, served with white rice, fried green plantains and salad \$36



CREMA DE CAMARONES
Shrimp cream, served with white rice, french fries and salad \$31



FILETE APANADO
Breaded fried flounder fillet, served with white rice, french fries and salad \$23



SALTEADO DE MARISCOS
Sautéed seafood, served with white rice, fried cassava and salad \$39



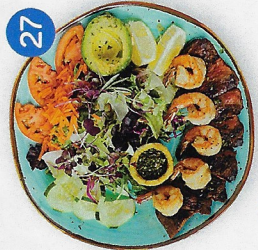
LANGOSTINOS AL AJILLO
Jumbo shrimp in garlic sauce, served with white rice, french fries and salad \$33



ENSALADA DE AGUACATE
Avocado salad \$11



ENSALADA MIXTA CON CARNE
Skirt steak salad \$26



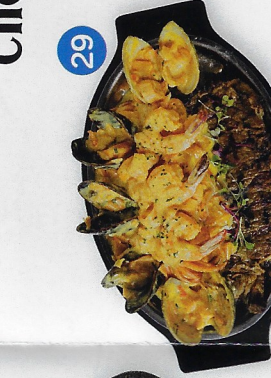
ENSALADA MAR Y TIERRA
Surf & turf salad \$31



ENSALADA MIXTA CON POLLO
Grilled chicken salad \$17

ENSALADAS Salads

Chef's suggestions



CHURRASCO MARINADO
Sirloin steak topped with seafood, served with white rice, french fries and salad \$49



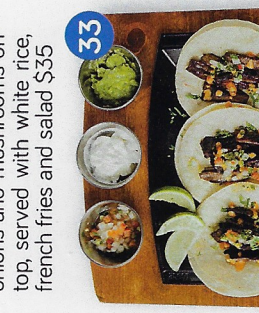
BABY CHURRASCO
Small sirloin steak with onions and mushrooms on top, served with white rice, french fries and salad \$35



PAELLA
Mixed yellow rice with shrimp, scallops, clams, calamari, mussels, octopus, sausage, grilled beef, chicken and salad \$47



CHURRASCO CALEÑO
Sirloin steak and shrimp in creole sauce, served with cheese, guacamole, white rice, beans and salad \$40



SKIRT STEAK TACOS
Grilled skirt in a tortilla, served with beans, guacamole and yellow rice \$32



SHRIMP TACOS
Grilled shrimp in a tortilla, served with beans, guacamole and yellow rice \$31

POLLO CHICKEN



POLLO A LA BRASA
Whole rotisserie chicken \$16
1/2 Rotisserie chicken \$8



BANDEJA DE POLLO AL CARBÓN
1/4 pc of rotisserie chicken, served with chicken consommé, white rice, salad and french fries \$15



ARROZ CON POLLO
Mixed chicken with yellow rice, sausage and vegetables, served with fried sweet plantains and salad \$16



PECHUGA A LA PARRILLA
Grilled chicken breast, served with white rice, beans, fried sweet plantains and salad \$20



PECHUGA APANADA
Breaded chicken breast, served with white rice, beans, fried sweet plantains and salad \$21



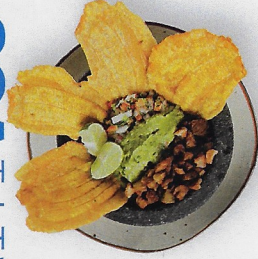
PECHUGA EN SALSA DE CHAMPIÑONES
Chicken breast in a mushroom sauce, served with white rice, french fries and salad \$24

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

APERITIVOS Appetizers



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



TOSTIRÓN
Fried green plantains and guacamole, topped with fried pork skin on top \$21



CALAMARES FRITOS
Fried calamari served with marinara sauce on the side \$17



RELLENITAS
Green plantains cup with shredded beef, guacamole and pico de Gallo \$18



AREPITA BITES
Mini corn cakes stuffed with shredded chicken and hogao sauce \$18



EMPANADAS
Beef and chicken Empanadas, \$2.75 each

MENÚ INFANTIL Kids Menu



DEDITOS DE POLLO
Chicken fingers, served with french fries \$12



SALCHIPAPAS
Fried hot dogs and french fries \$10



ALITAS DE POLLO
Chicken wings, served with french fries \$12



PERRO CALIENTE
Hot dog, served with french fries \$9

SOPAS Soups

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



MONDAY Ajiao | Chicken stew soup
TUESDAY Sopa de tostones | Green plantains soup
WEDNESDAY Sancocho de costilla | Beef Ribs Sancocho
THURSDAY Sopa de mondongo | Tripe soup
FRIDAY Sancocho de pescado | Fish stew soup
SATURDAY Sancocho de cola | Oxtail stew soup
SUNDAY Sancocho de gallina | Hen stew soup

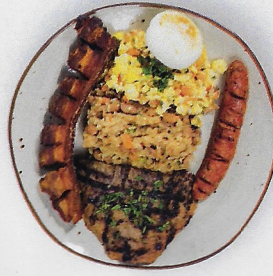
TODOS LOS DÍAS | EVERY DAYS
Consomé de pollo | Chicken consomme

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\$13
\$12
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\$11 • \$12

DESAYUNOS Breakfast

Servido hasta las 2:00 pm
Served until 2:00 pm



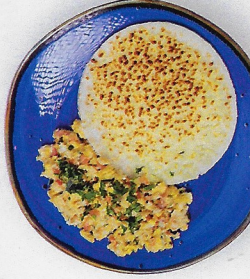
DESAYUNO SABOR A COLOMBIA
A mixture of scrambled eggs with tomatoes and onions, served with rice and beans, top round steak, fried pork skin, sausage and corn cake \$15



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



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

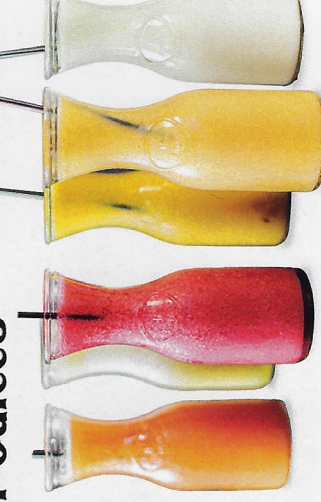
ADICIONES Sides

EMPANADAS Meat pies \$2.75 each	PAPAS COCIDAS Boiled potatoes (3 Units) \$5	TOSTONES Fried green plantains \$6
CHICHARRON CON AREPA Fried pork skin with corn cake \$7	MORCILLA CON AREPA Blood sausage with corn cake \$7	AGUACATE Avocado \$6
CHORIZO CON AREPA Sausage and corn cake \$6	ARROZ BLANCO Small white rice \$6	CARNE MOLIDA Ground beef \$9
YUCA FRITA Fried cassava \$6	FRIJOLES SMALL beans \$5	GUACAMOLE Mashed avocado \$8
PAPAS FRITAS French fries \$6	AREPA Corn cake (3 Units) \$3	
	AREPA GRANDE CON QUESO Large corn cake with cheese \$6	

JUGOS NATURALES Natural Juices

Water or Milk \$7.50

GUANABANA Sour sop
MORA Blackberry
FRESA Strawberry
MARACUYÁ Passion Fruit
GUAYABA Guava
PIÑA Pineapple
MANGO
LULO Naranja
TOMATE DE ÁRBOL Tamarillo
PAPAYA
LIMONADA DE COCO Coconut Lemonade \$12



REFRESCOS Sodas

MANZANA Apple - Flavored soda \$3.50
UVA Grape - Flavored soda \$3.50
COLOMBIANA cola champagne soda \$3.50
NARANJADA Orange - Flavored soda \$3.50
PONY MALTA Malt beverage \$3.50
BRETAÑA Club soda \$3.50
COCA-COLA Coke \$3.50
COCA-COLA DE DIETA Diet Coke \$3.50
SPRITE \$3.50
CANADA DRY \$3.50
BRISK TEA \$3.50
AGUA Water \$2



Design by hoycreativeagency@gmail.com

FAMILY COMBO
\$42

Sabor a



Colombia

Restaurant & bar



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@SABORACOLOMBIABAR

Uber Eats

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