

## Menu

# Sabor Tropical

20 Rue St-Antoine S, Granby QC J2G 6W3, Canada | (450) 994-5669

## Most Ordered

### Quesadillas au poulet ou bouf ou végétariennes / Chicken or Beef or Vegetarian Quesadillas

Protéine de votre choix, de maïs souples servis avec salsa et fromage. / Protein of your choice, soft corn served with salsa and cheese.

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#### Bandeja Paisa

CA\$28.00

Steak, chorizo colombien, flanc de porc frit, ouf, haricots rouges et banane plantain frit. / Steak, colombian chorizo, fried pork flank, egg, kidney beans and fried plantains.

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#### Patacones

CA\$19.00

Savourez notre délicieux bouf effiloché servi sur 3 galettes de banane plantain. / Enjoy our delicious pulled beef served on 3 plantain patties.

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#### Picada

CA\$28.00

Méli-mélo de steak, chorizo, flanc de porc, patates grélot manioc et banane plantain. / A mishmash of steak, chorizo, pork belly, cassava potatoes and plantains.

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#### Pechuga a la Plancha

CA\$23.00

Délicieuse poitrine de poulet grillée servie avec du riz, patates frites, salade et avocat. / Delicious grilled chicken breast served with rice, fried potatoes, salad and avocado.

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#### Chorizo, chicharron et arepa / Chorizo, Chicharron and Arepa

CA\$12.00

Saucisse colombienne, flanc de porc frit et galette de maïs. / Colombian sausage, fried pork belly and corn patty.

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#### Jus / Juice

CA\$6.00

Goyave, mure, corosol, mangue, fruits de la passion ou narangille (lulo). / Guava, blackberry, corosol, mango, passion fruit or narangille (lulo).

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# Menu Sabor Tropical

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## Milanesa de Cerdo

CA\$23.00

Filet de porc mariné et pané, servi avec du riz, patates frites, salade et avocat. / Marinated and breaded pork fillet, served with rice, fried potatoes, salad and avocado.

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## Carne Asada

CA\$23.00

Steak servi avec riz, banane plantain frit (verte), salade et avocat. / Steak served with rice, fried plantain (green), salad and avocado.

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## Soupe du jour / Soup of the Day

CA\$7.00

Homemade soup of the day, selected by the chef, typically featuring a variety of fresh ingredients.

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## Entrées / Starters

### Chorizo, chicharron et arepa / Chorizo, Chicharron and Arepa

CA\$12.00

Saucisse colombienne, flanc de porc frit et galette de maïs. / Colombian sausage, fried pork belly and corn patty.

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### Calmars frit

CA\$16.00

Crispy fried calamari rings served on a bed of shredded lettuce, accompanied by guacamole and a creamy dipping sauce, garnished with lemon wedges.

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### Coquilles de banane plantain farcies / Stuffed Plantain Shells

CA\$12.00

Bouf effiloché, guacamole et fromage. / Pulled beef, guacamole and cheese.

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### ailes de poulet

CA\$12.00

Chicken wings typically marinated and cooked to perfection, served with a traditional Latin-American sauce.

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### Empanadas demie-lune à base de maïs farcie au bouf ou poulet / Half-moon Empanadas Made

CA\$4.00

Half-moon corn empanadas, choice of beef or chicken stuffing.

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## Soupe du jour / Soup of the Day

CA\$7.00

Homemade soup of the day, selected by the chef, typically featuring a variety of fresh ingredients.

## Plats principaux / Main Dishes

### Quesadillas au poulet ou bouf ou végétariennes / Chicken or Beef or Vegetarian Quesadillas

Protéine de votre choix, de maïs souples servis avec salsa et fromage. / Protein of your choice, soft corn served with salsa and cheese.

### Milanesa de Cerdo

CA\$23.00

Filet de porc mariné et pané, servi avec du riz, patates frites, salade et avocat. / Marinated and breaded pork fillet, served with rice, fried potatoes, salad and avocado.

### Bandeja Paisa

CA\$28.00

Steak, chorizo colombien, flanc de porc frit, ouf, haricots rouges et banane plantain frit. / Steak, colombian chorizo, fried pork flank, egg, kidney beans and fried plantains.

### Picada

CA\$28.00

Méli-mélo de steak, chorizo, flanc de porc, patates grélot manioc et banane plantain. / A mishmash of steak, chorizo, pork belly, cassava potatoes and plantains.

### Pechuga a la Plancha

CA\$23.00

Délicieuse poitrine de poulet grillée servie avec du riz, patates frites, salade et avocat. / Delicious grilled chicken breast served with rice, fried potatoes, salad and avocado.

### Carne Asada

CA\$23.00

Steak servi avec riz, banane plantain frit (verte), salade et avocat. / Steak served with rice, fried plantain (green), salad and avocado.

### Tilapia Frita

CA\$20.00

Tilapia frit, servi avec du riz, banane plantain, avocat et salade. / Fried tilapia, served with rice, plantain, avocado and salad.

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## Camarones al ajillo

CA\$27.00

Délicieuse et juteuses crevettes à l'ail, accompagnées du riz, de bananes plantains frits, et salade.

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## Sobrebarriga

CA\$25.00

Savoureux et tendre flanc de steak mijoté servi avec du riz, banane plantain frit et salade. / Tasty and tender stewed steak flank served with rice, fried plantain and salad.

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## Salchipapa mixta

CA\$24.00

bouf. poitrine de poulet grillée et saucisses sur frites garni de laitue et maïs en grain fromage. / Beef, sausage and grilled chicken breast mishmash on fries topped with lettuce and corn and cheese curds.

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## Bagre en Salsa

CA\$20.00

Filet de bassa dans une délicieuse sauce à la noix de coco, servi avec du riz et banane plantain. / Bassa fillet in a delicious coconut sauce, served with rice and plantain.

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## Carne Desmechada

CA\$22.00

Savourez notre savoureux bouf effiloché servi avec riz, banane plantain, salade et avocat. / Enjoy our tasty pulled beef served with rice, plantain, salad and avocado.

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## Langue de bouf dans la sauce / Beef Tongue in Sauce

CA\$25.00

Servi avec du riz, banane plantain frit, salade et avocat. / Served with rice, fried plantain, salad and avocado.

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## Patacones

CA\$19.00

Savourez notre délicieux bouf effiloché servi sur 3 galettes de banane plantain. / Enjoy our delicious pulled beef served on 3 plantain patties.

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## Tacos au boeuf ou poulet / Beef or Chicken Tacos

CA\$19.00

La protéine de votre choix et fromage sur 3 tortillas grillées. / The protein of your choice and cheese on 3 toasted tortillas.

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### Salchipapas con Todo

CA\$24.00

bouf. poitrine de poulet grillée et saucisses sur frites garni de laitue et maïs en grain fromage.  
/ Beef, sausage and grilled chicken breast mishmash on fries topped with lettuce and corn and cheese curds.

### Boisson gazeuse Jarrito / Jarrito Soft Drink

CA\$4.50

Citron vert, punch de fruits, tamarin, gullard et mangue. / Lime, fruit punch, tamarind, gullard and mango.

### extra guacamole

CA\$3.00

Extra guacamole: Fresh avocado, onions, tomatoes, cilantro, lime juice, and jalapeños.

### Colombiana - Manzana Postobon

CA\$3.50

A pink, apple-flavored carbonated beverage, popular in Colombian cuisine.

### Limonade / Lemonade

CA\$6.00

Freshly squeezed lemon juice, typically sweetened with sugar and water.

### Limonade à la noix de coco / Coconut Lemonade

CA\$10.00

Freshly squeezed lemonade blended with coconut milk.

### Maltine petit / Small Maltine

CA\$3.00

Typically a Latin-American malt beverage, known for its rich, slightly sweet flavor.

### Salchipapas

CA\$17.00

Saucisses et frites garnie avec laitue, fromage, croustillant de chips et sauces. / Sausages and fries topped with lettuce, cheese, crispy chips and sauces.

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## Malte (Ponimalta)

CA\$4.50

A non-alcoholic malt beverage from Colombia, typically featuring malt, sugar, and vitamins.

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## Asadito

CA\$12.00

Petit steak ou petite poitrine grillée servie avec riz et frite et jus Hit inclus. / Small steak or grilled breast served with rice and fries and juice Hit included.

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## Jus / Juice

CA\$6.00

Goyave, mure, corosol, mangue, fruits de la passion ou narangille (lulo). / Guava, blackberry, corosol, mango, passion fruit or narangille (lulo).

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## Au lait / Milk

CA\$7.50

Goyave, mure, corosol, mangue, fruits de la passion ou narangille (lulo). / Guava, blackberry, corosol, mango, passion fruit or narangille (lulo).

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