



El Gran Sabor



AUTHENTIC VENEZUELAN







































APPETIZERS

Nachos with Salsa	  	2.99	6 Cheese Sticks	 	4.99
Nachos and Cheese	 	4.99	Yuca Fries	 	3.99
<i>Plain or Spicy</i>			El Gran Toston	  	7.99
Nachos with Bean Dip	 	3.49	<i>chicken, beef, pork or black beans</i>		
Nachos Grande	  	7.99	<i>topped with fresh salsa, cheese dip, shredded cheese and sour cream</i>		
<i>fresh salsa, black beans, cheese dip, shredded cheese and sour cream</i>			5 Coconut Shrimp		7.99
<i>add chicken, beef or pork for \$2</i>			<i>hand breaded,</i>		
Chicken Quezadilla		3.99	<i>served with</i>		
Cheese Quezadilla		3.29	<i>housemade Venezuelan cocktail sauce</i>		
8 Tostones (Fried Plantains)	 	3.99			
6 Pepper Poppers	 	4.99			



ORDENES SEPARADAS

~Side Orders~

Arepa Plain	 	1.99	Crispy Chille Relleno	 	3.99
Arepa	 	3.99	<i>egg roll wrapped chille stuffed with cheese, mushrooms and onions</i>		
<i>cheese with chicken, beef, pork, ham, black bean or veggies</i>			<i>topped with cheese dip and salsa</i>		
Empanada	 	3.99	Yuca (South American Potato)		3.69
<i>cheese with chicken, beef, pork, ham or mushroom</i>			<i>Venezuelan Style with cheese or</i>	 	
Cachapa		4.99	<i>Cuban Style with marinated onions</i>	 	
<i>cheese with chicken, beef, pork, ham, black bean or veggies</i>			Sweet Plantains	 	3.99
Burrito	 	3.99	Black Beans	 	2.99
<i>8" tortilla filled with</i>			Latin Rice	 	2.49
<i>chicken, beef, pork, sausage or black beans</i>			Casa Corn	 	2.99
<i>topped with cheese dip and hot sauce</i>			Brew City Fries		3.99
Soft Taco		3.49	Cheese Dip	 	3.99
<i>chicken, beef or pork</i>			Latin Chicken Soup		3.29
<i>topped with lettuce and cheese</i>			Vegetarian Squash Soup	 	3.29
Enchilada	 	3.99	Latin Shrimp Soup		3.49
<i>chicken, beef, pork, sausage or black beans</i>			House Salad	 	3.29
<i>topped with cheese dip and red sauce</i>					
Chimichanga		3.99			
<i>chicken, beef, pork or sausage</i>					
<i>topped with cheese dip, lettuce, tomato and sour cream</i>					
Classic Cheese Chille Relleno	 	3.99			
<i>topped with cheese dip</i>					

Substitutions for any of the above

Shrimp or Steak add 3.00

Surf and Turf add 4.00

Additions or Substitutions (For Lunches and Dinners)

Casa Corn +.50

Shrimp Soup +1.00

Tortillas +1.00

Sour Cream or Hot Sauce +.50

Pink or Green Sauce +.50





Salsa +1.49





Tostones or Sweet Plantains +1.50





Yuca or Brew City Fries +1.50



— VENEZUELAN —

COMBINATIONS

1) Lunch One Arepa   6.99
 Dinner Two Arepas   9.99
grilled white cornmeal pocket stuffed with cheese and your choice of beef, chicken, pork, ham, black bean or grilled veggies served with rice and beans

2) Lunch One Empanada   6.99
 Dinner Two Empanadas   9.99
fried white cornmeal pocket stuffed with cheese and your choice of beef, chicken, pork, ham, or mushrooms served with rice and beans


3) Lunch One Arepa and One Empanada   8.49
 Dinner One Arepa and One Empanada   10.49
served with beans and rice

4) Lunch Cachapa  7.99
 Dinner Cachapa  10.99
sweet corn pancake filled with cheese and your choice beef, chicken, pork, ham, black beans or grilled veggies

Served with rice and beans
Gluten Free Cachapa  +2.00

Shrimp or Steak 12.99
With onions, tomatoes and green peppers

Surf and Turf 13.49
With onions, tomatoes and green peppers

5) Pabellon  9.99
shredded beef cooked with tomato and cilantro served with rice, beans and sweet plantains

6) Cuban Quezadilla 12.99
pork, pineapple, cilantro and cheese between two 8" tortillas



#12 Chimichanga Dinner










#3 Arepa and Empanada

*All dinner combinations come with your choice soup or salad
 For lunch portions after 4:30 p.m. add \$1.50*



— MEXICAN —





COMBINATIONS

7) Lunch One Burrito   6.99
 Dinner Two Burritos   9.99
8" tortilla filled with your choice of beef, chicken, pork, sausage or black beans, topped with cheese dip, hot sauce, lettuce, tomato and sour cream

8) Lunch One Burrito   6.99
 Dinner Two Burritos   9.99
6" tortilla filled with your choice of beef, chicken, pork, sausage or black beans, topped with cheese dip and hot sauce served with rice and beans





9) Lunch One Soft Taco  6.99
 Dinner Two Soft Tacos  9.99
filled with your choice of beef, chicken, pork, sausage or black beans, topped with lettuce and cheese served with rice and beans


10) Taco Salad or Rice Bowl   9.99
fried flour tortilla bowl or bed of rice, topped with your choice of beef, chicken, pork, sausage or black beans, covered with cheese dip, salsa, lettuce, tomato and sour cream

11) Lunch One Enchilada   6.99
 Dinner Two Enchiladas   9.99
fried corn tortilla filled with your choice of beef, chicken, pork, sausage or black beans, topped with cheese dip and red salsa served with rice and beans

12) Lunch One Chimichanga 7.49
 Dinner Two Chimichangas 10.49
fried flour tortilla filled with your choice of beef, chicken, pork or sausage, topped with cheese dip, lettuce, tomato and sour cream, served with rice and beans

13) Lunch One Chille Relleno 7.49
 Dinner Two Chille Rellenos 9.99

classic cheese chille relleno  
topped with cheese dip, served with rice and beans
crispy & spicy chille relleno  
stuffed with cheese, onions and mushroom topped with cheese dip and salsa, served with rice and beans

14) Huevos Rancheros  9.99
sausage cooked in red sauce and fried egg on a bed of rice and beans, topped with cheese dip

SANDWICHES

~served on Cuban bread~

All sandwiches come with choice of tostones or brew city fries

Cuban Sandwich 8.99
slow cooked pork, ham, cheese, mustard and mayonnaise

Venezuelan Sandwich 8.99
seasoned shredded beef, ham, cheese, mustard and mayonnaise

Grilled Shrimp Sandwich 🌶️ 8.99
spicy grilled shrimp with lettuce, tomato, onions and garlic sauce

Grilled Chicken Sandwich 8.99
grilled chicken breast, lettuce, tomato, onions
choice of regular mayonnaise or
chile chipotle sauce 🌶️

Steak Sandwich 9.99
grilled 6 oz. ribeye steak, lettuce, tomato, onions and mayonnaise

Tilapia Chipotle Sandwich 🌶️ 8.99
grilled tilapia with chile chipotle sauce, lettuce, tomato and onions

Veggie Sandwich 🌱 8.99
shredded plantain leaf, marinated with tomato and cillantro
topped with lettuce, tomato, grilled mushroom, onion and mayonnaise

Plantain Burger 🌱 10.99

Beef Burger Topped with Ham
or

Black Bean Patty 🌱
served between two giant smashed and fried plantains with
cheese, green sauce, lettuce, tomato and onion
add fried egg for + \$1.00



Cuban Sandwich with Tostones



Plantain Burger with Fries



Veggie Sandwich with Fries

CARIBBEAN SALADS

Chicken Salad 9.99
seasoned grilled chicken, pineapple chunks, fries and tomatoes
on top of a bed of romaine lettuce with mozzarella and
cheddar cheese

Steak Salad 11.99
seasoned grilled steak, pineapple chunks, fries and tomatoes
on top of a bed of romaine lettuce with mozzarella and cheddar
cheese

Spicy Shrimp Salad 🌶️ 10.99
seasoned grilled shrimp, pineapple chunks, fries and tomatoes
on top of a bed of romaine lettuce with mozzarella and
cheddar cheese

Tilapia Salad 10.99
seasoned grilled tilapia, pineapple chunks, fries and tomatoes
on top of a bed of romaine lettuce with mozzarella and
cheddar cheese

Dressings

House, Ranch, Italian, French, Thousand Island, Blue
Cheese and Honey Mustard



KID'S MEALS

~kids 12 and under~

- 1) Arepa 🌱 4.99
- 2) Empanada 🌱 4.99
- 3) Soft Taco 4.99
1-3 come with rice and your choice of chicken or beef
- 4) Chicken Strips with Fries 4.99

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.

A LA PLANCHA

~Dinners from the grill~

All dinners served with two sides (rice, beans, yuca, corn, or baked potato) and your choice of soup or salad

Los Andes Steak 🌿 8 oz - 13.99
12 oz - 17.99

New York strip cooked to order with classic latin marinade, topped with peppers and onions

El Paramo 🌿 8 oz - 12.99
12 oz - 15.99

ribeye steak cooked to order with classic latin marinade, topped with peppers and onions

Quezadillas Las Margaritas 12.99
two grilled shrimp quezadillas stuffed with tomato, onions, peppers and cheese

Los Dos Grandes Burritos 13.99
two grilled steak latin style burritos with cilantro marinade, onions and peppers, topped with cheese dip

Grilled Tilapia 🌿🌶️ 12.99
*grilled tilapia filet on bed of rice with onion, tomato, cilantro and chipotle sauce
comes with tostones and choice of 1 side*

Rotisserie Chicken 🌿 Half - 10.99
Whole - 14.99

slow cooked with Venezuelan spices, cut into breast, thigh, and drumstick pieces

El Tigre Chicken 🌿 11.29
grilled chicken breast with sauteed vegetables, cheese and red sauce

Tequila Orange Shrimp 🌿🌶️ 13.49
*grilled shrimp on bed of rice with onion, orange zest, cilantro and chipotle tequila sauce
comes with fried yuca and choice of 1 side*

Blackened Tilapia Tacos 🌶️ 13.99
two tacos filled with cajun grilled tilapia topped with lettuce and cheese

Chicken Chipotle 🌿🌶️ 12.99
grilled chicken breast with onion, mushrooms, cilantro and chipotle sauce

Grilled Fajitas

Steak 🌿 13.99
cooked to order with peppers, onions and tomatoes

Chicken 🌿 11.99
with peppers, onions and tomatoes

Vegetable 🌿🌱 9.99
peppers, onions and tomatoes, topped with cheese dip

Shrimp 🌿 12.99
with peppers, onions and tomatoes

Surf and Turf 🌿 18.99
with peppers, onions, and tomatoes, big enough for 2



El Tigre Chicken



8 oz Los Andes

PASTA

~served with house salad~

Pasta with Sauce 🌱 9.99
house made Latin red sauce, topped with cheese

Pasta Pollo 11.99
grilled chicken breast with Latin red sauce, topped with cheese

Pasta Shrimp 12.99
grilled shrimp with Latin red sauce, topped with cheese

Pasta Especial 13.99
grilled chicken and shrimp with Latin red sauce, topped with cheese



We are committed to making every guest's dining experience an exceptional one, including our guests with food allergies. Please consult one of our staff members regarding ingredients and food preparation methods. Many of our products contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, dairy, eggs, fish and shellfish.

BEVERAGES

1.99

Coke, Diet Coke, Mello Yellow,
Sprite, Dr. Pepper
Lemonade
Fresh Unsweetened Ice Tea
Colombian Coffee



Nachos Grande



Our Bestselling Cachapa

DESSERTS

Flan	3.99
<i>a custard delight in your choice of vanilla, chocolate, cappuccino or coconut</i>	
Tres Leches Cake	3.99
<i>house made white cake made with rum and three types of milk</i>	
Sopapilla	3.99
<i>fried tortilla with ice cream, honey and chocolate</i>	

**Parties of 6 or more will be
charged an 18% gratuity**

Open Tuesday – Thursday

Lunch 11:00 - 2:00, Dinner 4:30 – 9:00

Friday

Lunch 11:00 - 2:00, Dinner - 4:30 - 10:00

Saturday,

Dinner - 4:30 - 10:00

Closed Sunday and Monday

413 Kerens Avenue

Off site catering and private party space available

For reservations or to book your event, call 304-636-8200

elgransabor.com

Live Music Wednesday and Friday

(Check website and Facebook for special events and shows)

Derdlm (Lopez) Masten (head chef and co-owner) came to the United States from Venezuela in November of 2000. She came to Elkins to visit and stay with her cousin. During her stay in Randolph County she grew very fond of the town of Elkins. A year after arriving here she met her husband to be, Rob Masten, playing in a local salsa band. Derdlm grew up dancing to the music of salsa and merengue and noticed that Rob needed a little help with his moves. Once she showed him how to dance it was all over and the two were married on May 25th, 2002.

Derdlm has over ten years of experience cooking and catering in Venezuela. She studied cooking at I.N.C.E. in Merida, Venezuela. She noticed that finding authentic Latin cuisine is very difficult in the United States, much less West Virginia and decided to bring her native cuisine to Elkins.

On August 8th, 2008 twelve people took the oath of allegiance at the federal courthouse in Elkins to become naturalized U.S. Citizens. Congratulations goes to Derdlm for obtaining U.S. Citizenship: One of the most coveted gifts that the U.S. government can bestow, and the most important immigration benefit that USCIS can grant.

Rob Masten (co-owner) a music teacher in Tucker County was offered the opportunity to study music, dance, and Spanish in Venezuela for one month. Not only were the music and dance great, but the food was fantastic too! And so an idea was born. Derdlm and Rob wanted to bring back the best of Latin American culture, food, and dance to Randolph County. After returning to the United States, they began to combine their ideas to open a restaurant serving authentic Latin food. El Gran celebrated its 16th anniversary in 2018.