



SAUCES

- sauça LONE STAR BBQ SAUCE
- sauça ROASTED GARLIC EGGPLANT MAYO
- sauça TAHINI
- sauça CHARRED TOMATO SALSA
- sauça PASSION FRUIT MAYO
- sauça SMOKED ONION CHIPOTLE KETCHUP
- sauça WHITE MISO
- sauça THAI COCONUT
- sauça TRILLION ISLAND
- sauça CURRY
- sauça CHIMICHURRI
- sauça PEANUT SAUCE
- sauça LOBSTER BISQUE
- sauça WORLD HOT SAUCE
- sauça SWEET & SOUR
- sauça DILL YOGURT
- sauça LEMON MAYO
- sauça HONEY MUSTARD
- sauça GARLIC CHILI
- sauça MUSTARD SEED KETCHUP
- sauça INDIAN MINT CHILI



The most exciting new food concept to hit the streets of Washington, DC. Sauça is about enjoying delicious, healthy, global foods in a new and exciting way, where sight, sound, smell, taste and touch are key to the full experience. The Sauçamobile operates at various sites around DC—from uptown to downtown, in neighborhoods, and at gathering spots around transportation hubs and special events.

Our specialty is the sauça—a new, healthy twist on the flatbread wrap / food-on-bread concept inspired by street vendors from around the world. There's a sauça for everyone! Order by global region per the map below and the menu inside, and feel free to combine sauces for your own special mix. *It's the sauce that makes each of us unique!*

Track us on [Twitter.com/eatSauca](https://twitter.com/eatSauca), and follow our updates via the Sauça online Journal / blog at eatsauca.com

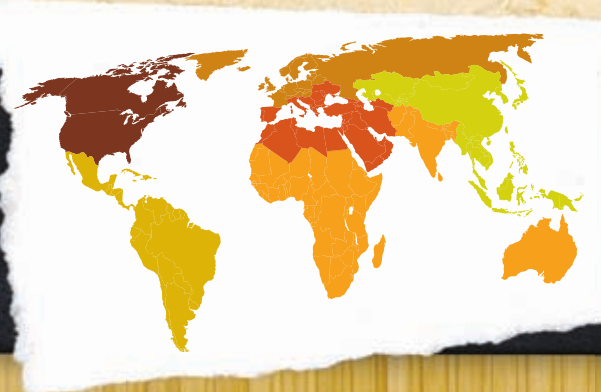
Connect! 202.609.7207 or eatglobal@eatsauca.com

- North America
- Latin America
- Sub-Continent
- Europe
- Mediterranean
- Asia

BEVERAGES

- Signature Limunad \$2.50**
Our refreshing citrus cooler infused with mint and orange blossom.
- Hot Drip Coffee 16oz \$1.75 20oz \$2.50**
- Revolution Organic Hot Tea 16oz \$1.75 20oz \$2.50**
- Bottled Still Water \$2.00**
- Bottled Sparkling Water \$2.00**
- Coca Cola Brand Sodas \$1.50**

- sauça SWEET GINGER SOY



TOFFLES \$4.50

Heaven in your hand. These pressed-to-order Belgian-style waffles are decadent with just a shake of powdered sugar or with one of our indulgent toppings.

TOPPINGS

Nutella

Cream Cheese Frosting

Maple Syrup

Strawberry

Caramel

Banana

Marshmallow Fluff

Chocolate Syrup

Peanut Butter & Jelly

Cinnamon Sugar

Powdered Sugar



BREAKFAST SAUCAS

Satiate your morning hunger with our enormous breakfast sandwich. Fresh-cracked eggs with crispy potatoes and cheddar cheese served on warm, griddled Sãouçá flatbread. Get a little crazy and add a savory meat scrambler.

Egg 'n Cheddar \$3.50

Egg 'n Cheddar with Thick-Cut Bacon \$4.50

Egg 'n Cheddar with Merguez Sausage \$4.50



SOUPS 12fl OZ SIZE \$4

Who wouldn't want to give their soul a little comfort food? Traipse around the world with a cup of Sãouçá soup; any day, any time.

Chicken Mulligatawny

Smooth, savory and aromatic Indian-spiced soup with chicken, lentils, basmati rice, curry and coconut milk. Enjoy it with a squeeze of Sãouçá's cool Dill Yogurt sauce.

Hot & Sour

A little bit of heat, a little bit of pucker in this favorite silky, traditional Asian soup with tofu, mushrooms, chicken and egg.

Hangover Helper

This chicken soup is packed with so much flavor and moxie from herbs, lentils and a zip of heat that you'll look forward to your next hangover, or just have one as your afternoon pick-me-up!

SALADS

Country Greek Salad \$5.50

Inspired by the farming fields in Greece with fresh, torn romaine, cucumbers, plump Kalamata olives, crumbled feta and pepperoncini peppers. Served with Feta Herb Vinaigrette.

Thai Chicken Noodle Salad \$6.50

Crisp matchstick veggies, ramen noodles and almonds on a bed of romaine tossed with Napa cabbage and Asian herbs. Served with Thai Vinaigrette and Peanut dressing.



SAUCAS

Hand-held, warm, griddled flatbread sandwiches representing continental cuisines from around the world.

Selections change daily.

Mumbai Butter Chicken \$7.50

Warm flavors of cardamom and curry with sweet heat and golden butter-sautéed chicken topped with basmati rice and toasted cashews. You'll love this hand-held phenomenon so much that you'll be psyched we make it every day.

Merguez Frites \$7.50

A swanky, European hot dog worthy of a Tweet. Savory succulence of lamb and beef Merguez sausage with crispy potatoes, Dijon mustard and tangy ketchup.

Pork Banh Mi \$7.50

Props to the Vietnamese street vendor for inspiring mouth-watering flavors of ginger, soy and chili with tender pork, pickled veggies and our Peanut and Thai Coconut sauces.



The Medi Veggie \$6.50

Transport yourself to the Mediterranean while taking pleasure in exotic flavors of saffron rice, hummus, Kalamata olives, tomatoes and our creamy Dill Yogurt sauce.

Mexicali Fish Taco \$7.50

Named after the capital city of Baja California, this Latin American coastal tradition will tease you with layered, vibrant flavors of mango pico de gallo, cabbage, cilantro-marinated fish and our Hot Chili sauce.

Lone Star BBQ Beef \$7.50

Mouth-watering, slow-roasted beef with sweet and smoky flavors from our Lone Star BBQ sauce, creamy coleslaw, cheddar cheese and onions. A true taste of the States.



Croque Monsieur \$7.50

Bonjour to scrumptious, oven-baked ham with Swiss cheese, sweet-tart raspberry preserves, griddled onions and a hint of our Lemon Mayo.

Fish Banh Mi \$7.50

This "Saigon Sub" drips with flavors of ginger, soy and chili with flaky whitefish, pickled veggies and our Peanut and Thai Coconut sauces. Pinch me.

Beef Shawarma \$7.50

Slow-roasted in the stimulating seasonings of the Middle East, topped with onions and laced with our Chimichurri and Tahini sauces.

SOB Veggie \$6.50

Tantalizing South-of-the-Border flavors with Charred Tomato Salsa, saffron rice, cotija cheese, mango pico de gallo and our Chimichurri sauce.

Buffalo Chicken \$7.50

Succulent chicken baked with the zip of our Hot Sauce and topped with sweet, caramelized onions and crumbled blue cheese. A salute to the Red, White and Blue.

