



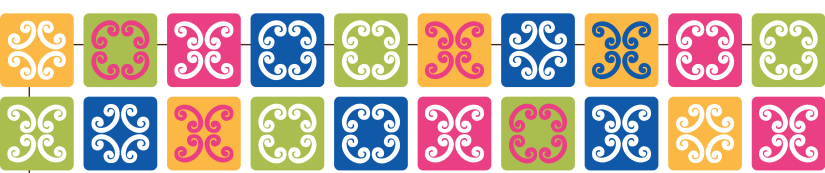
¡YA ABRIMOS!



EL SONORENSE

CABEZA DE RES, DESAYUNOS,
CORTES Y PARRILLADAS

Av. Hipódromo 12 B, Hipódromo 22020



Sabor a mi

HECHO EN MÉXICO

BREAKFAST MENU

HOUSE EGGS

HUEVOS TATEMADOS \$197

Fried eggs on rajas, cheese, red chilaquiles and ham, dipped in roasted green salsa.

CHAPULTEPEC EGGS \$197

Scrambled eggs with cactus in red salsa, fresh cheese and avocado.

MACHACA SONORA STYLE \$282

With two fried or scrambled eggs.

NEW

ENGLISH MUFFINS \$187

Bread, Monterrey cheese, bacon and ham, eggs, accompanied with avocado cream with serrano and dill mayonnaise.

FRENCH TOAST \$145

Brioche bread soaked in milk, cinnamon, egg, sugar and vanilla. Accompanied by red berry vanilla ice cream and fruit compote, with ricotta cheese cream.

OMELETTES

HOUSE OMELETTE \$202

Panela cheese, sausage and crackling sauce.

CHIPOTLE OMELETTE \$202

Stuffed with ham, mushrooms, rajas in chipotle sauce.

VEGETARIAN OMELETTE \$217

Spinach, stuffed with panela cheese, mushrooms and epazote.

TO SHARE

CRACKLING RIB EYE CASSEROLE \$297

Over guacamole and adobo.

SHRIMP STEAK CASSEROLE \$310

Beef fillet crackling, grilled shrimp, roasted chistorra with avocado and adobo.

GUACAMOLE WITH FRESH CHEESE \$170

TONGUE CASSEROLE \$265

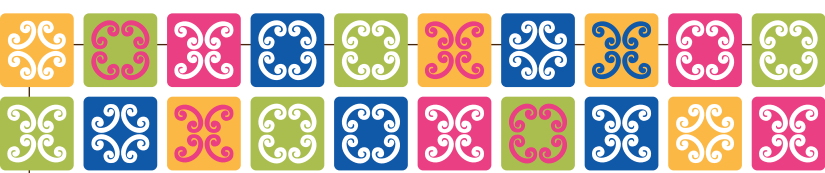
Tongue in green sauce, chili pickle and coriander salad.



Shrimp Steak Casserole

SABOR
4 MI





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*Rib-Eye
Combination*



FOR THE LITTLE ONES

HOT CAKES (With eggs) \$157

Any style eggs with ham or bacon, fruit compote, ricotta cheese and banana

HOT CAKES \$120

Fruit compote, ricotta cheese and banana.

CHICKEN NUGGETS \$135

With fries.

**HAM OR PEPPERONI
MINI PIZZA** \$135

With fries.

MINI EGGS \$99

With ham, sausage or bacon.

TONGUE AND HEAD

BEEF TONGUE WITH BROTH \$262

Sonorense flavor.

BEEF HEAD IN BROTH \$205

Head, cheek.

QUESADILLA WITH ASIENTOS \$77

Large corn quesadilla with golden or soft cheese.

TONGUE QUESADILLA \$145

With asientos, monterrey cheese and tongue.

QUESADILLA \$72

Golden or soft

EL SONORENSE 1 \$299

Tongue in broth accompanied by a quesadilla with asientos.

EL SONORENSE 2 \$272

Head in broth accompanied by a quesadilla with asientos.





SABOR
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Beef Tongue with Broth

SOUPS

RED MENUDO \$198

With corn grain and its traditional garnish.

TORTILLA SOUP \$118

TLALPEÑO BROTH \$197

SALADS

CAESAR SALAD \$225

With chicken.

CAESAR SALAD \$170

Without chicken.

FRUIT SALAD (Large) \$147

Watermelon, papaya, chinese and white melon, pineapple, strawberry, granola, yogurt and plum jam.

FRUIT SALAD (Small) \$97

Watermelon, papaya, chinese and white melon, pineapple, strawberry, granola, yogurt and cottage cheese.



FROM OUR GRILL

TAMPIQUEÑA (250 gr) \$384

With mole enchilada, rice, beans, guacamole and banana tortilla.

GRILLED BREAST (300 gr) \$277

Baked potato, guacamole, california chili and cheese filling.

GRILLED RIB EYE (300 gr) \$457

Baked potato, guacamole, california chili and cheese filling.

RIB EYE WITH SHRIMP AND CHICKEN \$697

(For 2 people)

Rib Eye (300gr), Shrimp (5 pieces), Chicken (150gr) baked potato, chili with cheese filling and chimichurri.

EXTRAS

CHINESE PORK BEANS \$100

With panela cheese and tortilla chips.

DESSERTS

NEAPOLITAN PUDDING \$105

With cream cheese and soft caramel.

CORN BREAD \$125

Moist and cold, corn and cream cheese pancake.

GUAVA CHEESECAKE \$105

With quince paste, cinnamon and a biscuit base.

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HECHO EN
MÉXICO

HOT BEVERAGE

GUAVA ATOLE	\$67
MAZAPÁN ATOLE	\$67
NUT ATOLE	\$85

SPECIALTY COFFEE**HOT**

DE LA OLLA	\$59
AMERICANO	\$52
ESPRESSO	\$50
CORTADO	\$55
CAPUCCINO	\$65
LATTE	\$65
FLAVORED LATTE	\$75

*Natural syrups from the region LOTO brand:
Vanilla, de la Olla, Caramel and Lavender.*

MOKA	\$75
LECHERO COFFEE	\$65

COLD

AMERICANO	\$52
FLAVORED AMERICANO	\$67

*Natural syrups from the region LOTO brand:
Vanilla, de la Olla, Caramel and Lavender.*

LATTE	\$65
FLAVORED LATTE	\$75
MOKA	\$75
AFFOGATO	\$90
CARAJILLO	\$175

SMOOTHIES

BERRIES	\$145
<i>With agave honey.</i>	
BANANA	\$145
<i>Spinach, amaranth, and honey.</i>	
STRAWBERRY	\$145
<i>Banana, agave honey.</i>	
TARO	\$145

MILKSHAKES

CHOCOLATE	\$99
VANILLA	\$99
OREO	\$99
STRAWBERRY	\$99

FRUIT JUICE

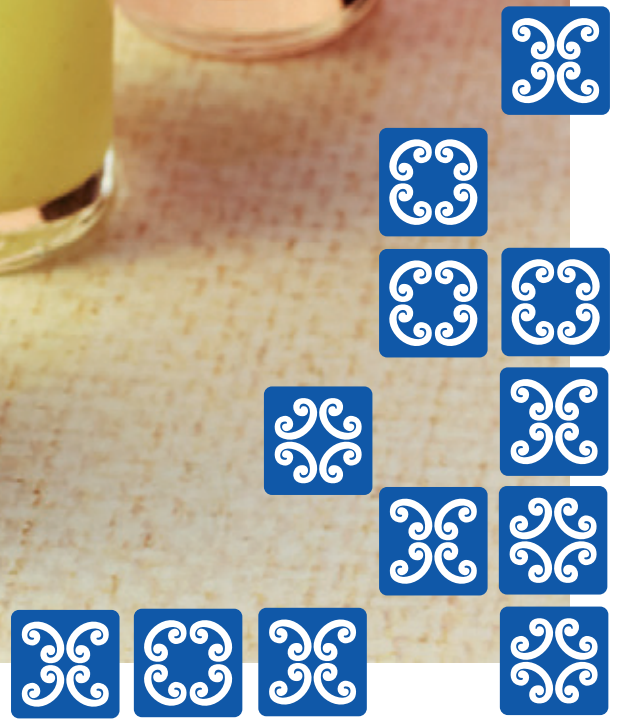
ORANGE	\$69	\$79
GREEN	\$69	\$79
PINK GRAPEFRUIT		\$79
PAPAYA		\$79
VAMPIRE		\$79
<i>Orange, carrot, beetroot.</i>		

TEPOZTECAN WATERS

COCONUT CREAM WATER	\$85
MELON WATER	\$85
CUCUMBER WATER	\$85

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Tepoztecan Waters



BOTTOMLESS MIMOSAS

MIMOSA \$105
Orange, Raspberry or Peach.

BOTTOMLESS MIMOSA \$299
Ask for your bottomless mimosa and your refill.

DRINKS

SODAS \$49

MINERAL CIEL WATER \$45

NATURAL CIEL WATER \$40

HETHE WATER *(Mineral or Natural)* \$110

CHOCOLATE *(Cold or hot)* \$65

HOUSE COCKTAILS

CANTARITOS \$150
Traditional Union Mezcal, orange juice, grapefruit, lemon and agave honey.

STRAWBERRY COCKTAIL \$140
Tamarind Smirnoff, strawberry and lemon.

PIÑA COLADA \$130
White Bacardi rum, pineapple juice and coconut cream.

CLASSIC MARGARITA \$130
Tequila José Cuervo, Frappé o rocas.

TRADITIONAL PALOMA \$120
José Cuervo Tequila, lemon and grapefruit soda.

MOJITOS \$125
White Bacardi Rum, mint and lemon.

GAVILÁN O PALOMA

GAVILÁN \$150
Unión Mezcal.

PALOMA \$125
Traditional tequila.

BEERS

NATIONAL \$67
(Tecate light, Indio)

XX LAGER \$68

XX AMBAR \$68

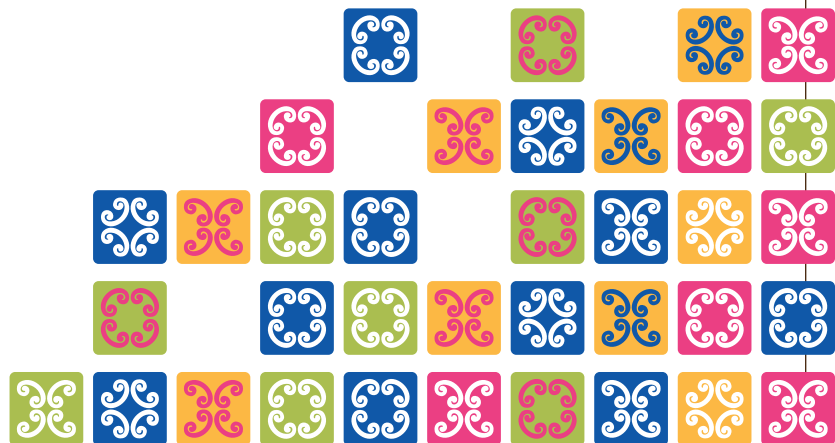
XX ULTRA \$67

HEINEKEN \$72

HEINEKEN CERO \$39

BOHEMIA CRISTAL \$68

DRAFT BEER \$70
(Heineken, Indio)



SABOR
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Mimosa O'Clock

