

# EL SONORENSE

CABEZA DE RES Y DESAYUNOS



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AV. HIPÓDROMO 12 B, HIPÓDROMO,  
22020 TIJUANA, B.C.



# MENÚ

AVAILABLE  
ALL DAY

## BEEF HEAD AND TONGUE IN BROTH

Big Beef Head Order (160gr)	<b>\$208</b>
Small Beef Head Order (110gr)	<b>\$175</b>
Big Beef Tongue Order (160gr)	<b>\$255</b>
Small Beef Tongue Order (110gr)	<b>\$225</b>
Beef Head Order with Rib	<b>\$299</b>
Beef Tongue Order with Rib	<b>\$348</b>
Extra Beef Rib	<b>\$99</b>

## HOUSE POZOLE

Pozole with Pork Maciza	<b>\$158</b>
Pozole with Shredded Chicken	<b>\$158</b>
Mixed Pozole (Chicken and Pork)	<b>\$165</b>
Extra Leg for Pozole	<b>\$55</b>

## COMBINATIONS

Sonorense 1 Big order of tongue with omelette, asientos and cheese.	<b>\$323</b>
Sonorense 2 Large order of head with omelette, asientos and cheese.	<b>\$276</b>

## HEAD TACOS

(INCLUDES SMALL BROTH)

Maciza Tacos	<b>\$45</b>
Cheek Taco	<b>\$55</b>
Tongue Taco	<b>\$75</b>
Extra Small Broth	<b>\$28</b>
Special Rib Taco (2 pcs) Corn tortilla, cheese, pork seats, avocado sauce, macha sauce, onion and cilantro.	<b>\$260</b>

## PREPARED TORTILLAS

Tortilla with Asientos	<b>\$48</b>
Tortilla with Asientos and Cheese	<b>\$78</b>
Tortilla with Asientos, Cheese and Beef Tongue	<b>\$135</b>
Tortilla with Asientos and Cheese With head, maciza or cheek	<b>\$117</b>
Tortilla with Pressed Chicharrón With beans, cheese and cream.	<b>\$82</b>

## GRILLED CORN QUESADILLAS

Simple Large Flour or Corn	<b>\$45</b>
Flour Sonorense Mulita with Cheese and Beans	<b>\$60</b>
Flour Sonorense Mulita with Cheese, Beans and Tongue	<b>\$99</b>
Flour Sonorense Mulita with Cheese and Beans With head, maciza or cheek.	<b>\$89</b>





# BREAKFAST

## EGGS AS YOU LIKE

With Ham, Bacon, Sausage, Chorizo, Mexican or Rancheros.

Bean and potato side.

**\$170**

## BREAKFAST SPECIALTIES

### Browned Eggs

Scrambled eggs on crackers, cheese, ham with red chilaquiles, bathed in green sauce tatemada.

**\$199**

### House Omelette

Panela cheese, chorizo, in chicharrón sauce.

**\$205**

### Vegetarian Omelette

Whites with spinach stuffed with panela cheese, mushrooms and epazote.

**\$217**

### Chipotle Omelette

Stuffed with ham, mushrooms and rajás, in chipotle sauce.

**\$205**

### Machaca Sonora Style

With two fried or scrambled eggs.

**\$285**

### Hot Cakes

Red fruit compote, ricotta cheese and banana.

**\$130**

### Hot Cakes with Egg, Ham or Bacon

**\$160**

## BREAKFAST COMBINATIONS

### Cachanilla Combination

**\$248**

Tlacocho with beef tongue in green sauce, red chilaquiles, eggs as you like and beans.

### Rancho Grande Combination

**\$240**

Tlacocho with ranchero steak, green chilaquiles, eggs as you like and beans.

### Sinaloense Combination

**\$252**

Beef machaca in egg omelette, creamy sweet rajás and fried tamale.

### Norteña Combination

**\$240**

Flank Steak, red enchiladas stuffed with cheese, eggs as you like and beans.

### Flank Steak and Tamale Combination

**\$248**

Flank Steak, fried tamale on creamy rajás and two flour quesadillas.

## CHILAQUILES

### Red, Green or Chipotle

**\$178**

Served with cotija cheese, cream, onion, cilantro and avocado.

*Extra for Chilaquiles:*

With Egg (Scrambled or Broken)

**\$38**

With Chicken

**\$48**

## BREAKFAST EXTRAS

Ham

**\$35**

Bacon

**\$40**

Chorizo

**\$30**

Sausage

**\$20**

Fresh Cheese

**\$20**





## EXTRAS

Roasted Chile	<b>\$45</b>
Roasted Onions	<b>\$45</b>
Crushed Guacamole/ Natural Avocado	<b>\$115</b>
Refried Beans Order	<b>\$65</b>

## DRINKS

Hibiscus Water, Rice Water o Cucumber with Mint Water	<b>\$59</b>
Natural Orange Juice	<b>\$65</b>
Green or Guava Juice	<b>\$75</b>
Café Americano	<b>\$55</b>
Café de la Olla	<b>\$62</b>
Sodas	<b>\$47</b>

## FOR THE CHILDREN

Chicken Nuggets	<b>\$135</b>
With French fries.	

## DESSERTS

Crème Caramel	<b>\$105</b>
Corn Cake with Ice Cream	<b>\$130</b>
Chocolate Cake	<b>\$130</b>
Sonoran Coyota with Vanilla Ice Cream	<b>\$95</b>

**WE ARE  
HAPPY  
THAT YOU  
ARE  
HERE**

EL SONORENSE. EL SONORENSE. EL SONORENSE.





# LUNCH

EL SONORENSE  
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## ENTRÉES

- Order of Taquiros (3 pieces) **\$99**  
Jalapeno peppers stuffed with cream cheese  
grilled bacon and chipotle tamarind sauce.
- Cheese Crackling **\$118**
- Order of Roasted Cactus **\$72**  
With black sauces
- Order of Roasted Cactus **\$92**  
With Monterrey cheese
- Natural Melted Cheese **\$128**
- Tripe on Guacamole Order **\$248**
- Refried Beans Order **\$68**
- Panela Cheese Broth **\$110**
- Roasted Panela Cheese with  
Roasted California Chile **\$118**  
With pork beans.
- Pumpkins in Butter with Cheese **\$118**

## GRILLED CUTS

- Rib Eye (400 gr) **\$492**
- Flank Steak (300 gr) **\$372**
- Cabrería with Bone (400gr) **\$390**
- Chicken Breast Natural or with  
Lemon (300 gr) **\$265**

OUR CUTS OF MEAT ARE SERVE WITH ROASTED ONION,  
ROASTED CALIFORNIA CHILE WITH CHEESE AND WITH  
PANELA BROTH AND/OR CHARROS BEANS

## HOUSE SPECIALTIES

- Grill (2 people) **\$412**  
Skirt steak, chicken breast, golden tripe,  
Roasted panela cheese, California chili with cheese  
and roasted peppers.
- Sonorense Special Grill **\$618**  
(2 people)  
Chistorra, flank steak, chicken breast, chili con  
bacon and grilled cheese, crispy tripe, 1 quesadilla  
gordita, peppers, roasted onion and roasted güerito chili.  
SONORENSE PARRIDADA INCLUDES GARNISH:  
CHEESE CRACKLING, ROASTED CACTUS AND REFRIED BEANS
- Molcajete (2 people) **\$380**  
Panela flank steak, chicken breast, cactus,  
onions and roasted güero chiles.
- Sonora Salad **\$165**  
Romaine lettuce, avocado vinaigrette,  
onion and tomato.
- Shrimp in Aguachile **\$272**  
Green or red with avocado, red onion  
and radishes.

## EXTRAS

- Roasted Chile **\$45**
- Roasted Onions (3 pieces) **\$45**



# SPECIAL COMBINATIONS

COMPETITIVE PRICE



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## SONORENSE 1

BIG TONGUE ORDER

With Large Tortilla, Asientos and Cheese **\$323**

With Large Tortilla, Beans, Pressed  
Chicharrón, Cheese and Cream **\$327**

With Large Tortilla, Asientos, Cheese  
and Tongue **\$380**

## SONORENSE 2

BIG HEAD ORDER

With Large Tortilla, Asientos and Cheese **\$276**

With Large Tortilla, Beans, Pressed  
Chicharrón, Cheese and Cream **\$282**

With Large Tortilla, Asientos, Cheese  
and Tongue **\$334**

## SONORENSE 3

ORDER POZOLE AS YOU LIKE (PORK OR CHICKEN)

With Large Tortilla, Asientos and Cheese **\$234**

With Large Tortilla, Beans, Pressed  
Chicharrón, Cheese and Cream **\$237**

With Large Tortilla, Asientos, Cheese  
and Tongue **\$290**

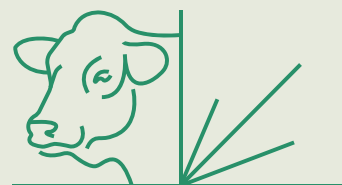
## SONORENSE 4

PANELA BROTH ORDER

With Large Tortilla, Asientos and Cheese **\$178**

With Large Tortilla, Beans, Pressed  
Chicharrón, Cheese and Cream **\$182**

With Large Tortilla, Asientos, Cheese  
and Tongue **\$235**



# SONO RENSE

EL SONORENSE. EL SONORENSE. EL SONORENSE.

# EL SONORENSE

A stylized sunburst graphic consisting of a horizontal line at the base and several lines radiating upwards from a central point, resembling a sun or a fan.

## DRINKS MENU



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# DRINKS



## WHITE WINES

Chardonnay *Elvira* (House Wine)

Glass **\$180**  
Bottle **\$900**

Monte Xanic Vina Kristel

**\$990**

## RED WINES

Cabernet *Elvira* (House Wine)

Glass **\$160**  
Bottle **\$850**

Magoni Reserva Cabernet

**\$1,700**

CORKAGE COSTS \$350

## DISTILLATES

Tequila Don Julio

Glass **\$180**

Jhonnie Walker Black Label

**\$170**

Tradicional Reposado (Glass)

**\$130**

Ron Bacardi Blanco

**\$130**

Mezcal Contraluz (Glass)

**\$185**

Sangría Preparada Roja

**\$162**

Carajillo

**\$175**

Licor 43

**\$140**

## BEER

Tecate Light

**\$65**

Indio

**\$65**

XX Lager

**\$67**

Amstel

**\$67**

Bohemia

**\$67**

Tecate

**\$65**

XX Ambar

**\$67**

Bohemia Cristal

**\$67**

Vaso Michelado Regular

**\$22**

XX Ultra

**\$67**

Heineken

**\$72**

**SONO  
RENSE**

