



# ¡WE'RE OPEN!

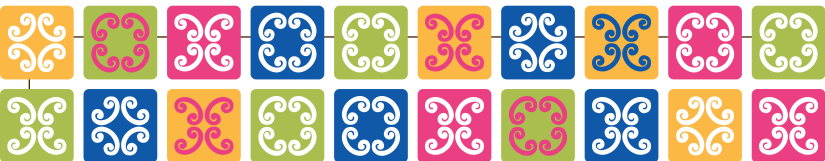
NUEVA SUCURSAL

📍 AV. HIPÓDROMO 12 B. TIJUANA, B.C.



**Sabor a mí**  
DESAYUNOS Y PARRILLADAS

+Sabor +Cerca de ti +Sabor +Cerca de ti +Sabor +Cerca de ti +Sabor +Cerca de ti



# Sabor a mi

HECHO EN MÉXICO

## BREAKFAST MENU

### HOUSE EGGS

#### HUEVOS TATEMADOS \$207

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 \$297

With two fried or scrambled eggs.

### NEW

#### ENGLISH MUFFINS \$192

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

#### FRENCH TOAST \$162

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 \$220

Panela cheese, sausage and crackling sauce.

#### CHIPOTLE OMELETTE \$220

Stuffed with ham, mushrooms, rajas in chipotle sauce.

#### VEGETARIAN OMELETTE \$225

Spinach, stuffed with panela cheese, mushrooms and epazote.

#### SPICY SHRIMP OMELETTE NEW \$262

With Monterrey cheese and Mexican sauce. With sliced avocado and mixed salad

#### MARLIN OMELETTE NEW \$262

Mexican-style Marlin, bathed in a green cilantro sauce. With sliced avocado and mixed salad.

## To share

#### CRACKLING RIB EYE CASSEROLE \$297

Over guacamole and adobo.

#### SHRIMP STEAK CASSEROLE \$325

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

#### GUACAMOLE WITH FRESH CHEESE \$180

#### TONGUE CASSEROLE \$265

Tongue in green sauce, chili pickle and coriander salad.





# Shrimp Steak Casserole

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## EGGS (ANY STYLE)

### EGGS WITH HAM/ SAUSAGE/BACON

With Bacon \$180

With Ham \$175

With beans and potato.

With Sausage \$180

### DIVORCIADOS OR RANCHEROS \$180

With beans and potato.

## SABOR A MI COMBINATIONS

### CACHANILLA \$260

Fried or scrambled eggs, red chilaquiles, beans and tongue tlacoyo in green sauce.

### SINALOENSE \$260

Machaca on egg tortilla, corn tamale with rajas poblanas cream.

### RANCHO GRANDE \$260

Fried or scrambled eggs, green chilaquiles, beans and tlacoyo with puntas rancheras.

### NORTEÑA \$260

Fried or scrambled eggs, two red enchiladas and skirt steak with mexican sauce.

### SKIRT STEAK & TAMALES (160 gr) \$260

Fried corn tamale, rajas with cream, beans and rice.

### RIB-EYE COMBINATION (180 gr) \$315

Black chimichurri, two flour quesadillas, green chilaquiles and beans.

## CHILAQUILES

### DIABLA CHILAQUILES (With Eggs) \$212

Special house recipe with habanero and chile de árbol.

### DIABLA CHILAQUILES (With Chicken) \$225

Special house recipe with habanero and chile de árbol.

### CHILAQUILES WITH CHEESE AND CREAM

Red, green or chipotle. \$182

Mole \$190

### CHILAQUILES WITH CHICKEN \$225

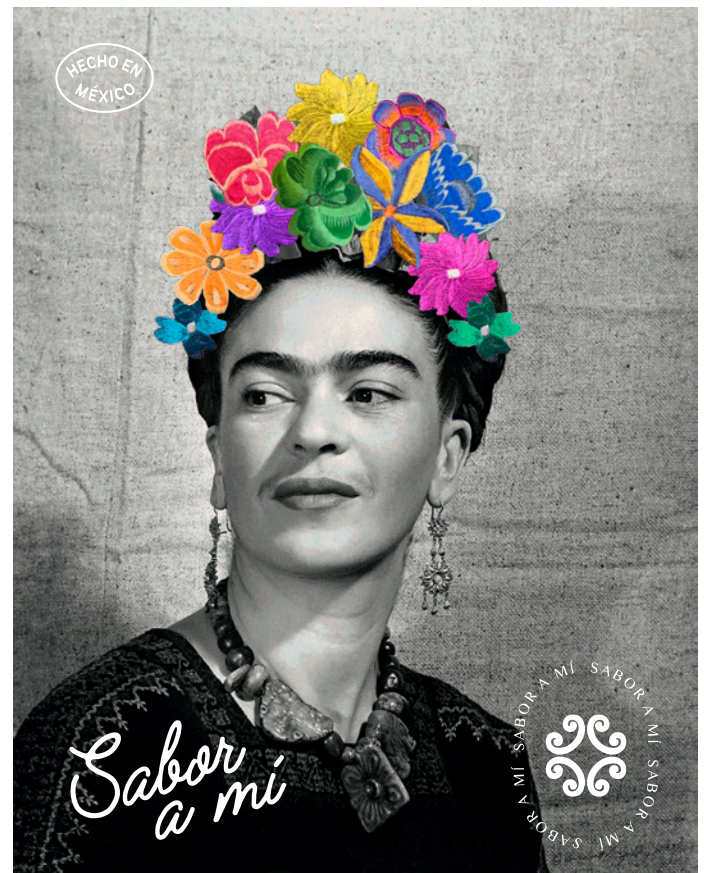
Grilled breast and red, green or mole chilaquiles.

### CHILAQUILES WITH EGGS (ANY STYLE) Red or green. \$197

Mole \$212

### SABOR A MÍ CHILAQUILES \$242

Crackling sauce, crema de rancho and grilled chicken.





TEMPORARY MEXICAN CUISINE. CONTEMPORARY MEXICAN CUISINE. CONTEMPORARY MEXICAN CUIS.







## FOR THE LITTLE ONES

### FRENCH TOAST \$162

*Fruit compote, ricotta cheese and banana.*

### HOT CAKES (With eggs) \$162

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

### HOT CAKES \$127

*Fruit compote, ricotta cheese and banana.*

### CHICKEN NUGGETS \$158

*With fries.*

### HAM OR PEPPERONI MINI PIZZA \$158

*With fries.*

### MINI EGGS \$105

*With ham, sausage or bacon.*

## TONGUE AND HEAD

### BEEF TONGUE WITH BROTH \$269

*Sonorense flavor.*

### BEEF HEAD IN BROTH \$225

*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 \$280

*Head in broth accompanied by a quesadilla with asientos.*







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Beef Tongue with Broth



## LUNCH

### SOUPS

<b>RED MENUDO</b>	\$199
<i>With corn grain and its traditional garnish.</i>	
<b>TORTILLA SOUP</b>	\$135
<b>TLALPEÑO BROTH</b>	\$207
<b>PANELA CHEESE SOUP</b> <small>NEW</small>	\$135
<b>POZOLE WITH PORK SHOULDER</b> <small>NEW</small>	\$190
<b>POZOLE WITH SHREDDED CHICKEN BREAST</b> <small>NEW</small>	\$190
<b>MIXED POZOLE (CHICKEN AND PORK)</b> <small>NEW</small>	\$190

### SALADS

<b>CAESAR SALAD</b>	\$245
<i>With chicken.</i>	
<b>CAESAR SALAD</b>	\$190
<i>Without chicken.</i>	
<b>FRUIT SALAD (Large)</b>	\$167
<i>Watermelon, papaya, chinese and white melon, pineapple, strawberry, granola, yogurt and plum jam.</i>	
<b>FRUIT SALAD (Small)</b>	\$105
<i>Watermelon, papaya, chinese and white melon, pineapple, strawberry, granola, yogurt and cottage cheese.</i>	

### FROM OUR GRILL

<b>TAMPIQUEÑA (250 gr)</b>	\$397
<i>With mole enchilada, rice, beans, guacamole and banana tortilla.</i>	
<b>GRILLED BREAST (300 gr)</b>	\$297
<i>Baked potato, guacamole, california chili and cheese filling.</i>	
<b>GRILLED RIB EYE (300 gr)</b>	\$457
<i>Baked potato, guacamole, california chili and cheese filling.</i>	
<b>RIB EYE WITH SHRIMP AND CHICKEN</b>	\$720
<i>(For 2 people)</i>	
<i>Rib Eye (300gr), Shrimp (5 pieces), Chicken (150gr) baked potato, chili with cheese filling and chimichurri.</i>	
<b>SONORAN-STYLE GRILL</b> <small>NEW</small>	\$690
<i>(For 2 people)</i>	
<i>Chistorra, arrachera, chicken breast, peppers with bacon and cheese. Includes garnish, cheese chicharrón, nopales, and refried beans.</i>	

### EXTRAS

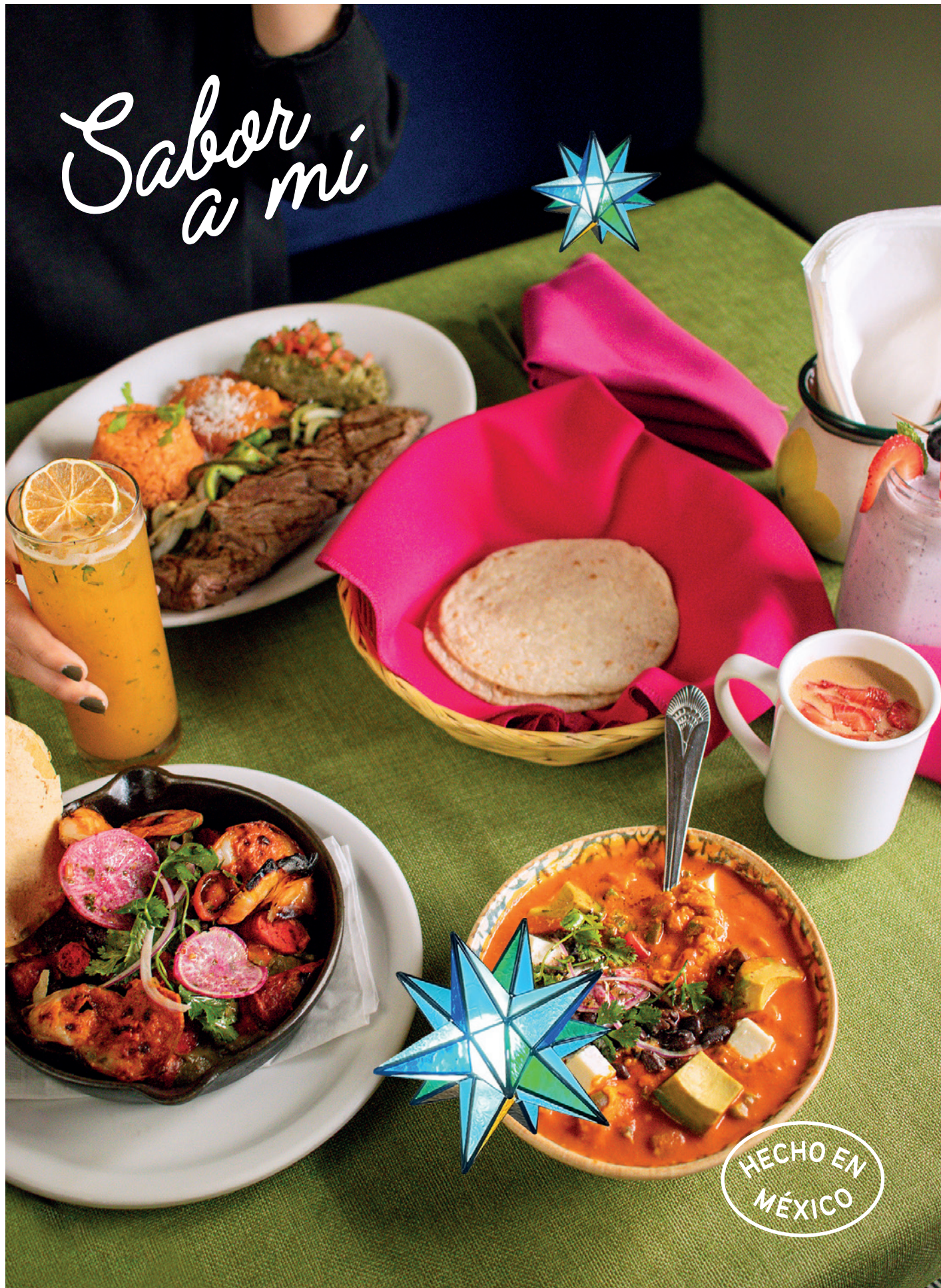
<b>CHINESE PORK BEANS</b>	\$120
<i>With panela cheese and tortilla chips.</i>	

### DESSERTS

<b>NEAPOLITAN PUDDING</b>	\$120
<i>With cream cheese and soft caramel.</i>	
<b>CORN BREAD</b>	\$140
<i>Moist and cold, corn and cream cheese pancake .</i>	
<b>GUAVA CHEESECAKE</b>	\$120
<i>With quince paste, cinnamon and a biscuit base.</i>	



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HECHO EN  
MÉXICO



**HOT BEVERAGE**

<b>GUAVA ATOLE</b>	\$72
<b>MAZAPÁN ATOLE</b>	\$72
<b>NUT ATOLE</b>	\$85

**SPECIALTY COFFEE****HOT**

<b>DE LA OLLA</b>	\$59
<b>AMERICANO</b>	\$55
<b>ESPRESSO</b>	\$55
<b>CORTADO</b>	\$55
<b>CAPUCCINO</b>	\$72
<b>LATTE</b>	\$75
<b>FLAVORED LATTE</b>	\$75

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

<b>MOKA</b>	\$75
<b>LECHERO COFFEE</b>	\$72

**COLD**

<b>AMERICANO</b>	\$52
<b>FLAVORED AMERICANO</b>	\$72

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

<b>LATTE</b>	\$65
<b>FLAVORED LATTE</b>	\$75
<b>MOKA</b>	\$75
<b>AFFOGATO</b>	\$90
<b>CARAJILLO</b>	\$175

**SMOOTHIES**

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

**MILKSHAKES**

<b>CHOCOLATE</b>	\$99
<b>VANILLA</b>	\$99
<b>OREO</b>	\$99
<b>STRAWBERRY</b>	\$99

**FRUIT JUICE**

<b>ORANGE</b>	\$69	\$80
<b>GREEN</b>	\$69	\$80
<b>PINK GRAPEFRUIT</b>		\$80
<b>PAPAYA</b>		\$80
<b>VAMPIRE</b>		\$80
<i>Orange, carrot, beetroot.</i>		

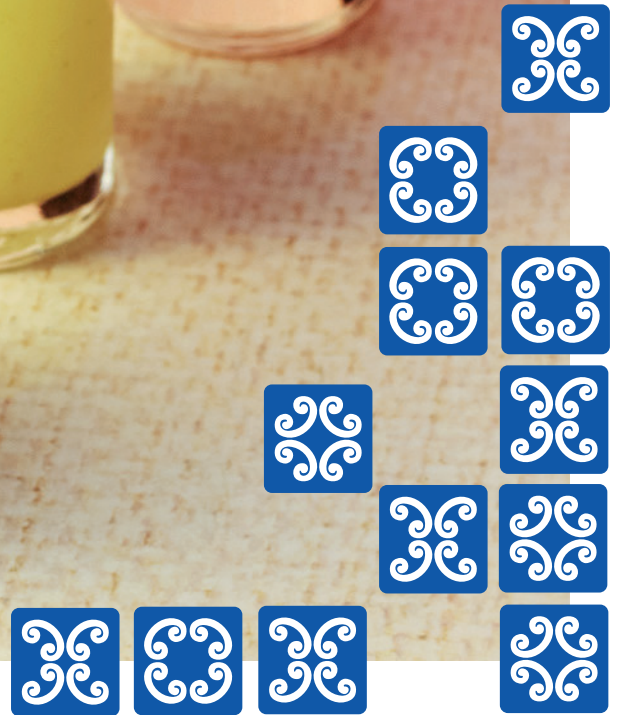
**TEPOZTECAN WATERS**

<b>COCONUT CREAM WATER</b>	\$88
<b>MELON WATER</b>	\$88
<b>CUCUMBER WATER</b>	\$88



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Tepoztecan Waters



## BOTTOMLESS MIMOSAS

<b>MIMOSA</b>	\$105
<i>Orange, Raspberry or Peach.</i>	
<b>BOTTOMLESS MIMOSA</b>	\$320
<i>Ask for your bottomless mimosa and your refill.</i>	

## DRINKS

<b>SODAS</b>	\$49
<b>MINERAL CIEL WATER</b>	\$45
<b>NATURAL CIEL WATER</b>	\$40
<b>HETHE WATER</b> <i>(Mineral or Natural)</i>	\$110
<b>CHOCOLATE</b> <i>(Cold or hot)</i>	\$72

## HOUSE COCKTAILS

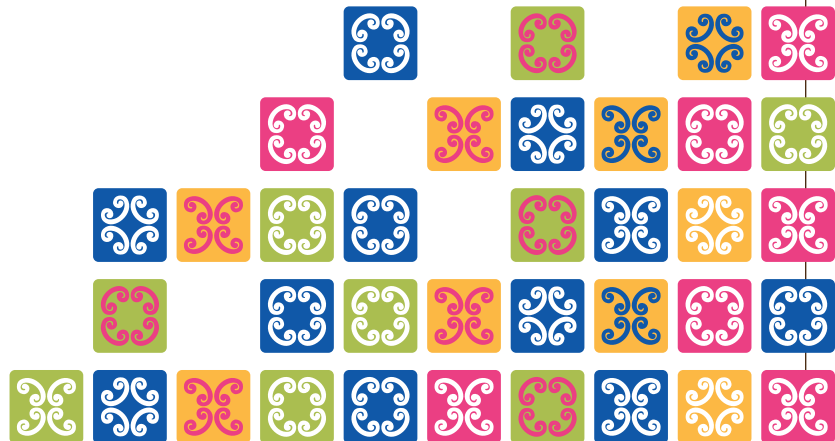
<b>CANTARITOS</b>	\$150
<i>Traditional Union Mezcal, orange juice, grapefruit, lemon and agave honey.</i>	
<b>STRAWBERRY COCKTAIL</b>	\$140
<i>Tamarind Smirnoff, strawberry and lemon.</i>	
<b>PIÑA COLADA</b>	\$135
<i>White Bacardi rum, pineapple juice and coconut cream.</i>	
<b>CLASSCIC MARGARITA</b>	\$135
<i>Tequila José Cuervo, Frappé o rocas.</i>	
<b>TRADITIONAL PALOMA</b>	\$125
<i>José Cuervo Tequila, lemon and grapefruit soda.</i>	
<b>MOJITOS</b>	\$125
<i>White Bacardi Rum, mint and lemon.</i>	

## GAVILÁN O PALOMA

<b>GAVILÁN</b>	\$150
<i>Unión Mezcal.</i>	
<b>PALOMA</b>	\$130
<i>Traditional tequila.</i>	

## BEERS

<b>NATIONAL</b>	\$70
<i>(Tecate light, Indio)</i>	
<b>XX LAGER</b>	\$70
<b>XX AMBAR</b>	\$70
<b>XX ULTRA</b>	\$67
<b>HEINEKEN</b>	\$75
<b>HEINEKEN CERO</b>	\$39
<b>BOHEMIA CRISTAL</b>	\$70
<b>DRAFT BEER</b>	\$70
<i>(Heineken, Indio)</i>	





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*Mimosa O'Clock*

