



# ¡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



HECHO EN MEXICO

# MENU

## BEEF HEAD AND TONGUE

- Order of Beef Head (160gr) **\$225**
- Order of Beef Tongue (160gr) **\$269**
- Order of Beef Head with Rib **\$318**
- Order of Beef Tongue with Rib **\$362**
- Extra Beef Rib **\$120**

**BEEF HEAD AND TONGUE IN BROTH**  
AVAILABLE ALL DAY

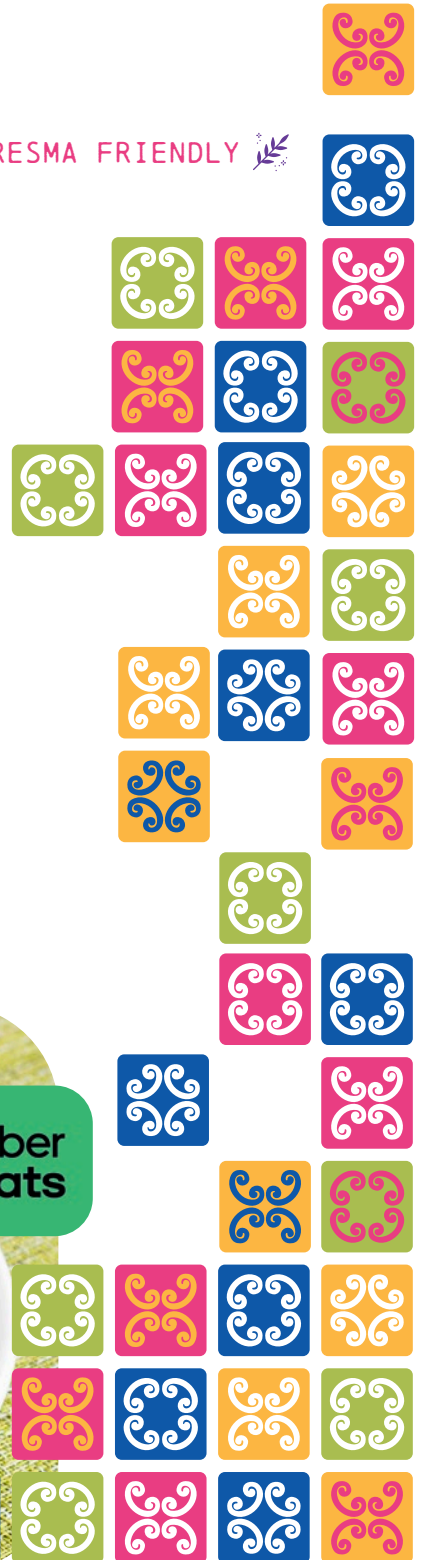
## QUESADILLAS GRILLED CORN

- Simple Large Flour or Corn **\$48**
- Sonoran Flour Mulita with Cheese and Beans **\$60**
- Sonoran Flour Mulita with Cheese, Beans, and Tongue **\$99**
- Sonoran Flour Mulita with Cheese, Beans, Head, Meat or Cheek **\$89**

## RIB TACO



CUARESMA FRIENDLY 



## PREPARED TORTILLAS

Tortilla with Pork Rinds	\$77
Tortilla with Pork Rinds and Cheese	\$78
Tortilla with Pork Rinds, Cheese, and Beef Tongue	\$135
Tortilla with Pork Rinds and Cheese With Head or Solid or Cheek	\$117
Tortilla with Pressed Pork Rinds With beans, cheese, and cream	\$82

## HEAD TACOS

(INCLUDES SMALL CONSOMMÉ)

Maciza Head Tacos	\$55
Cheek Taco	\$60
Tongue Taco	\$75
Extra Small Consommé	\$35
Special Rib Taco (2 pieces) Corn tortilla, cheese, pork rinds, avocado salsa, macha salsa, onion, and cilantro.	\$260

## ENCHILADAS

Red, Green, or with Mole <b>NEW</b> 	\$225
Sauce of your choice, stuffed with chicken or egg	
Peanut Sauce-Covered <b>NEW</b> 	\$225
Stuffed with panela, covered in chili sauce, peanut, cream, cheese, and pork rinds.	
Swiss Enchiladas <b>NEW</b> 	\$225
Stuffed with chicken in green sauce au gratin, with cream, onion, and cilantro.	



CUARESMA FRIENDLY 





# BREAKFAST

FROM 8:00 AM TO 1:00 PM

## EGGS

Ham \$175    Bacon \$180    Sausage \$175  
Pork Sausage \$180    Mexican Style \$180    Rancheros \$180

Side of beans and potatoes.

Rancheros Style Eggs with Mole **NEW**  \$185

Sunny-side up eggs, fried plantains, avocado, cream, and Cotija cheese.



## BREAKFAST SPECIALTIES

Vegetarian Feta Omelette **NEW**  \$225

Only egg whites, filled with portobello, spinach, and feta cheese in tomato sauce.

Flautas with Birria **NEW** \$229

Stuffed with potato, tomato sauce and birria, cheese, lettuce, and cream.

Eggs with Birria **NEW** \$260

Slightly thick broth, cheese mulita, birria meat, and fried eggs.

Chapultepec Eggs **NEW**  \$197

Scrambled with nopal in red sauce, black beans, chicharrón, avocado, and panela cheese.

Scorched Eggs  \$207

Scrambled eggs over strips of peppers, cheese, ham, with red chilaquiles, bathed in charred green sauce.

House Omelette \$220

Panela cheese, chorizo, in pork rind sauce.

Vegetarian Omelette  \$225


Egg whites with spinach, filled with panela cheese, mushrooms, and epazote.

Chipotle Omelette  \$220

Filled with ham, mushrooms, and strips of peppers, in chipotle sauce.

Sonoran Style Machaca \$297

With two fried or scrambled eggs.

Hot Cakes  \$127

Compote of red berries, ricotta cheese, and banana.

Pancakes with Egg, Ham, or Bacon \$162

CUARESMA FRIENDLY 

SINALOENSE  
COMBINATION

Uber  
Eats







## BREAKFAST COMBINATIONS



Cachanilla Combination **\$260**

Tlacoyo with beef tongue in green sauce, red chilaquiles, eggs cooked to your liking, and beans.

Rancho Grande Combination **\$260**

Tlacoyo with ranch-style steak, green chilaquiles, eggs cooked to your liking, and beans.

Sinaloense Combination **\$260**

Shredded beef machaca in an egg tortilla, sweet creamy strips of peppers, and fried tamale.

CUARESMA FRIENDLY 

Norteña Combination **\$260**

Skirt steak, red cheese-filled enchiladas, eggs cooked to your liking, and beans.

Arrachera and Tamale Combination **\$260**

Arrachera, fried tamale over creamy strips and two flour quesadillas.

## CHILAQUILES



Mole **NEW** 

Fried plantains, avocado, cheese, and cream. **\$190**

Red, Green, or Chipotle  **\$182**

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

*Extra for Chilaquiles:*

With Egg (Scrambled or Fried) **\$42**

With Chicken **\$97**

With Tongue **\$97**

With Head **\$60**

With Skirt Steak **\$130**

## FRUIT SALAD **NEW**

Seasonal Fruits.  **\$167**



# En el Mar, la vida es más sabrosa

(Life is tastier at sea)

HECHO EN  
MÉXICO



## SHRIMP ORDER

\$372

*In garlic sauce or grilled with house seasoning.*

## COCONUT SHRIMP

\$372

*With tamarind chipotle sauce.*

## BREADED SHRIMP

\$372

*5 pieces with tartar mayonnaise.*

## CULICHI SHRIMP

\$372

*In creamy poblano sauce with gratinated cheese.*

## "A LA DIABLA" SHRIMP

\$372

*In dried chili sauce.*

## COSTA BRAVA SHRIMP

\$372

*With charred sauce and julienned onion.*

## DEEP-FRIED FISH (600 gr) NEW

\$372

*With a bed of saffron rice and mixed salad with mustard and honey dressing.*

## FISH FILLET

\$297

*Garlic sauce, breaded, steamed paper-wrapped."  
(Light)*



CUARESMA FRIENDLY 

# LUNCH




1PM - 5PM

CUARESMA FRIENDLY 



## APPETIZERS

- Cheese Crisps  \$118
- Order of Grilled Cactus (Nopales)  \$72
- Grilled Cactus (Nopales) w/cheese  \$99
- Natural Melted Cheese  \$135
- Order of Tripe over Guacamole  \$290
- Order of Refried Beans  \$110
- Panela Cheese Broth  \$135
- Grilled Panela Cheese with  \$120
- Roasted Chile Accompanied by pork beans.

## GRILLED STEAKS



- Rib Eye (400 gr) \$520
- Skirt Steak (300 gr) \$380
- Goat with Bone (400gr) \$397
- Chicken Breast Natural or with Lemon(300 gr) \$275

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

## HOUSE SPECIALTIES

- Grill (2 people) \$498
- Special Sonoran Barbecue (2 people) \$720
- Chistorra, flank steak, chicken breast, chili con bacon and cheese.
- THE SONORA GRILL INCLUDES: CHICHARRON CHEESE, ROASTED NOPALES AND REFRIED BEANS
- Molcajete (2 people) \$397

## BROTHS

- Pozole with Pork Shoulder \$190
- Pozole with Shredded Chicken \$190
- Mixed Pozole (Chicken and Pork) \$190
- Extra Pig's Trotter for Pozole \$60
- Red Menudo NEW  \$199
- With corn kernels and its traditional garnish.
- Tortilla Soup NEW  \$125

# COMBOS THAT ARE WORTH IT!



*Enjoy more for less*

THE BEST WAY TO SAVOR EVERYTHING WE OFFER WITHOUT BREAKING THE BANK.

*COMPETITIVE PRICE*



## **SONORENSE 1**

TONGUE ORDER

- With Large Tortilla, Asientos & Cheese **\$299**
- With Large Tortilla, Beans, Chicharrón, Cheese and Cream **\$299**
- With Large Tortilla, Asientos, Cheese & Tongue **\$345**

## **SONORENSE 2**

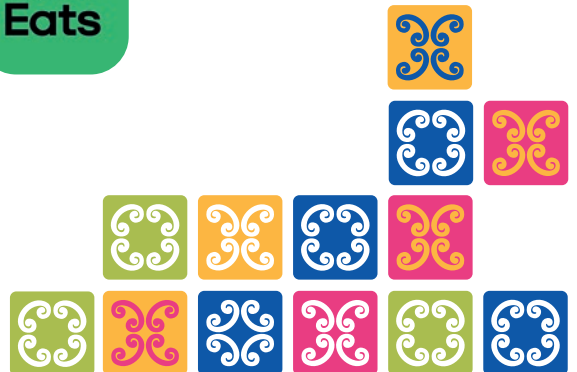
HEAD ORDER

- With Large Tortilla, Asientos & Cheese **\$280**
- With Large Tortilla, Beans, Chicharrón, Cheese and Cream **\$285**
- With Large Tortilla, Asientos, Cheese & Tongue **\$320**



SONORENSE 1

Make your order!





# COMBOS THAT ARE WORTH IT!



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THE BEST WAY TO SAVOR EVERYTHING WE OFFER WITHOUT BREAKING THE BANK.



## SONORENSE 3



### ***SONORENSE 3***

POZOLE ORDER (PORK OR CHICKEN)

With Large Tortilla, Asientos & Cheese **\$237**

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

With Large Tortilla, Asientos, Cheese & Tongue **\$299**

### ***SONORENSE 4***

PANELA CHEESE BROTH ORDER

With Large Tortilla, Asientos & Cheese **\$220**

With Large Tortilla, Beans, Chicharrón, Cheese and Cream **\$210**

With Large Tortilla, Asientos, Cheese & Tongue **\$237**

*Sabor a mi*





## EXTRAS

Toreado Chiles	\$45
Roasted Onions	\$45
Crushed Guacamole/ Natural Avocado	\$128
Refried Beans Order	\$110

## DRINKS

Jamaica, Horchata or Cucumber with Mint Water	\$72
Natural orange juice	\$77
Green or Guava Juice	\$77
Americano Coffee	\$55
Café de la Olla	\$62
Iced Café de la Olla <span>NEW</span>	\$75
Cold with evaporated milk.	
Sodas	\$49
Guava Atole <span>NEW</span>	\$72
Walnut Champurrado <span>NEW</span>	\$85

## DESSERTS

Custard	\$120
Corn Cake with Ice Cream	\$140
Sonoran Coyota with Vanilla Ice Cream	\$95

## FOR THE KIDS

Chicken Nuggets With french fries	\$172
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## BREAKFAST EXTRAS

Ham	\$35
Bacon	\$40
Chorizo	\$45
Sausage	\$20
Cheese	\$72

Make  
your order!

Uber  
Eats

# DRINKS



## WHITE WINE

Chardonnay	\$180	\$900
Monte Xanic Vina Kristel		\$990

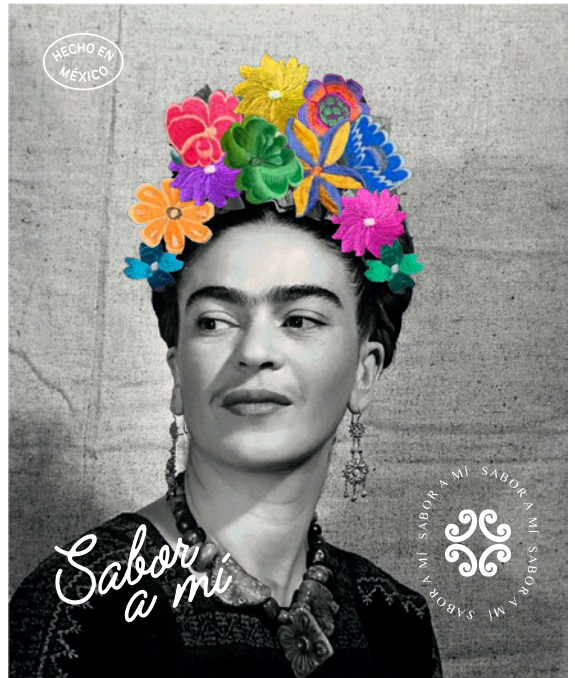
## RED WINE

	Glass	Bottle
Cabernet <i>Elvira</i> House Wine	\$160	\$850
Magoni Reserva Cabernet		\$1,700

CORKAGE COSTS \$350

## SPIRITS

Tequila Don Julio	\$180
Jhonnie Walker Etiqueta Negra	\$170
Tradicional Reposado (Glass)	\$130
Ron Bacardi Blanco	\$130
Mezcal Contraluz (Glass)	\$185
Sangría Preparada Roja	\$162
Licor 43	\$140
Carajillo	\$175





# PREPARED DRINKS



Cubano Glass	\$30
Clamato Glass	\$60
Prepared Clamato with Clam no liquor	\$160
Prepared Clamato without Clams no liquor	\$144
Mimosa	\$99
Bottomless Mimosa	\$320
Sonorense Cantarito	\$140



# BEER

Tecate Light	\$70
Indio	\$70
XX Lager	\$70
Amstel	\$70
Bohemia	\$70
Tecate	\$70
XX Ambar	\$70
Bohemia Cristal	\$70
Vaso Michelado Regular	\$22
XX Ultra	\$70
Heineken	\$75

