



¡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



NEW DISHES



HEALTHY DISHES

 CUARESMA FRIENDLY

FRUIT SALAD

\$180

Seasonal fruit, plain yogurt, and granola.

SEASONAL FRUIT SALAD WITH BANANA AND MANGO YOGURT

\$195

Natural fruit yogurt, seasonal fruit, chia, granola, and honey.

OATMEAL WITH APPLE, BERRIES, AND WALNUT

\$160

Oatmeal prepared cold or hot, green apple, banana, and berries with red quinoa.

NEW DISHES

RANCHEROS IN MOLE SAUCE

\$220

Fried plantain, avocado, cream, and cotija cheese.

GREEN SWISS ENCHILADAS

\$225

Filled with chicken and green sauce, baked, with cream and cotija cheese.

EGGS IN BIRRIA SAUCE

\$262

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

PEANUT SAUCE ENCHILADAS

\$225

Filled with panela cheese, topped with chili sauce, fried eggs, cream, and cheese.

PORTOBELLO AND FETA OMELET

\$262

Portobello, spinach, and feta cheese with tomato sauce.

FLAUTAS WITH BIRRIA

\$262

Filled with potato, bandera sauce, birria, lettuce, cheese, and cream.

CHAPULTEPEC

\$225

Scrambled with nopal in red sauce, black beans, pork cheek crackling, avocado, and panela cheese.

BIRRIA WITH CRISPY PORK SKIN

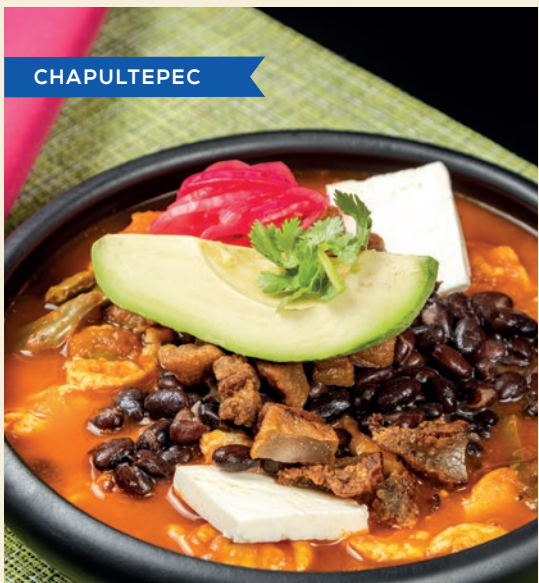
\$225

Birria broth with meat and pressed pork crackling, topped with cheese and cream.

SONORENSE COMBO #3 WITH POZOLE

\$237

Chicken or pork pozole with tortilla and pressed pork crackling.



CHAPULTEPEC



EGGS IN BIRRIA SAUCE



GREEN SWISS ENCHILADAS

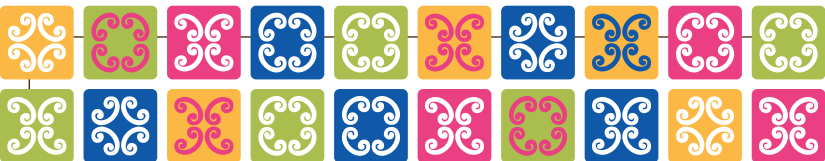


SONORENSE COMBO #3 WITH POZOLE



PORTOBELLO AND FETA OMELET





 CUARESMA FRIENDLY

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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.

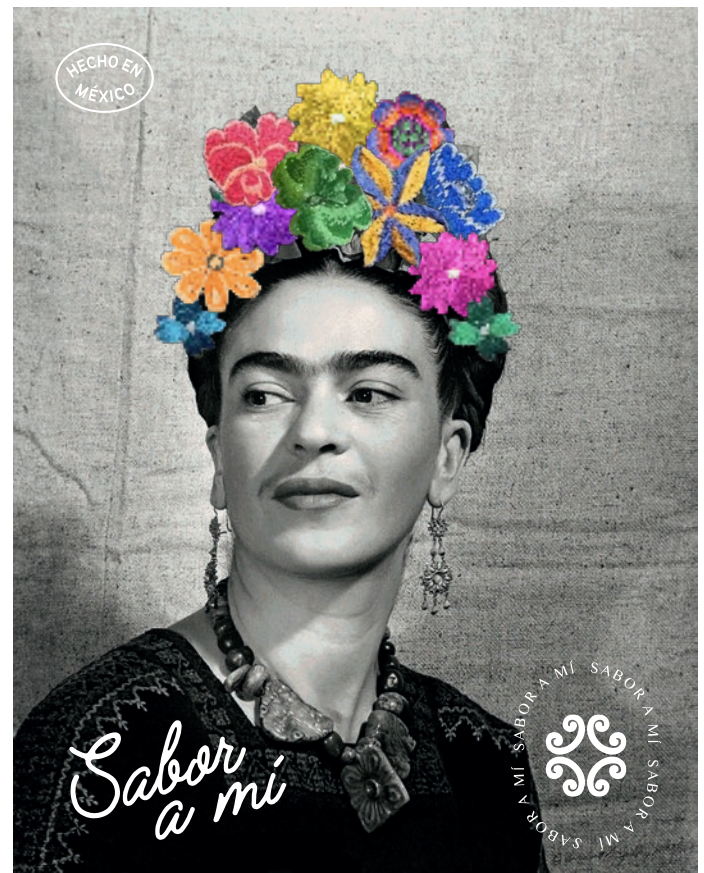
\$197

Mole

\$212

SABOR A MÍ CHILAQUILES \$242

Crackling sauce, crema de rancho and grilled chicken.



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





 **CUARESMA
FRIENDLY**



NEW
**Sweet
Delights**

CORN PANCAKES 

*Vanilla Cream, Maple Syrup, Caramel
Popcorn, and Pretzel.*

\$195

BANANA PANCAKES 

*Caramelized Banana, Vanilla Cream,
Dulce de Leche, and Nutella.*

\$195

RED VELVET PANCAKES 

*Berry Cream, Vanilla Cream,
and Seasonal Berries.*

\$195

ACTIVATED CHARCOAL PANCAKES 

*Berry Cream, Vanilla Cream,
and Seasonal Berries.*

\$195

HOUSE PANCAKES 

*Vanilla Cream, Nutella, Berry Compote,
and Red Fruits.*

\$162

FRENCH TOAST 

\$162

FRENCH TOAST *(Seasonal)* 

\$195





ACTIVATED CHARCOAL PANCAKES



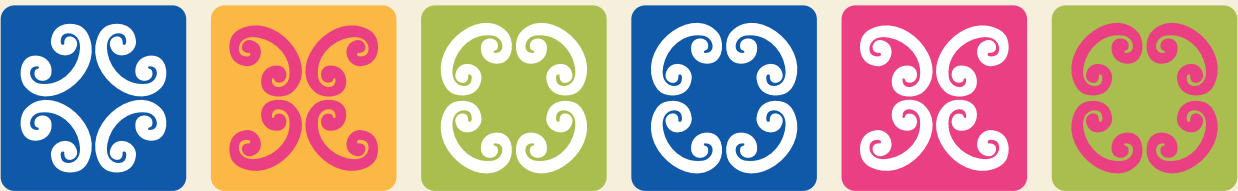
BANANA PANCAKES



CORN PANCAKES



RED VELVET PANCAKES





CUARESMA FRIENDLY

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

SOUPS

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

SALADS

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

FROM OUR GRILL

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

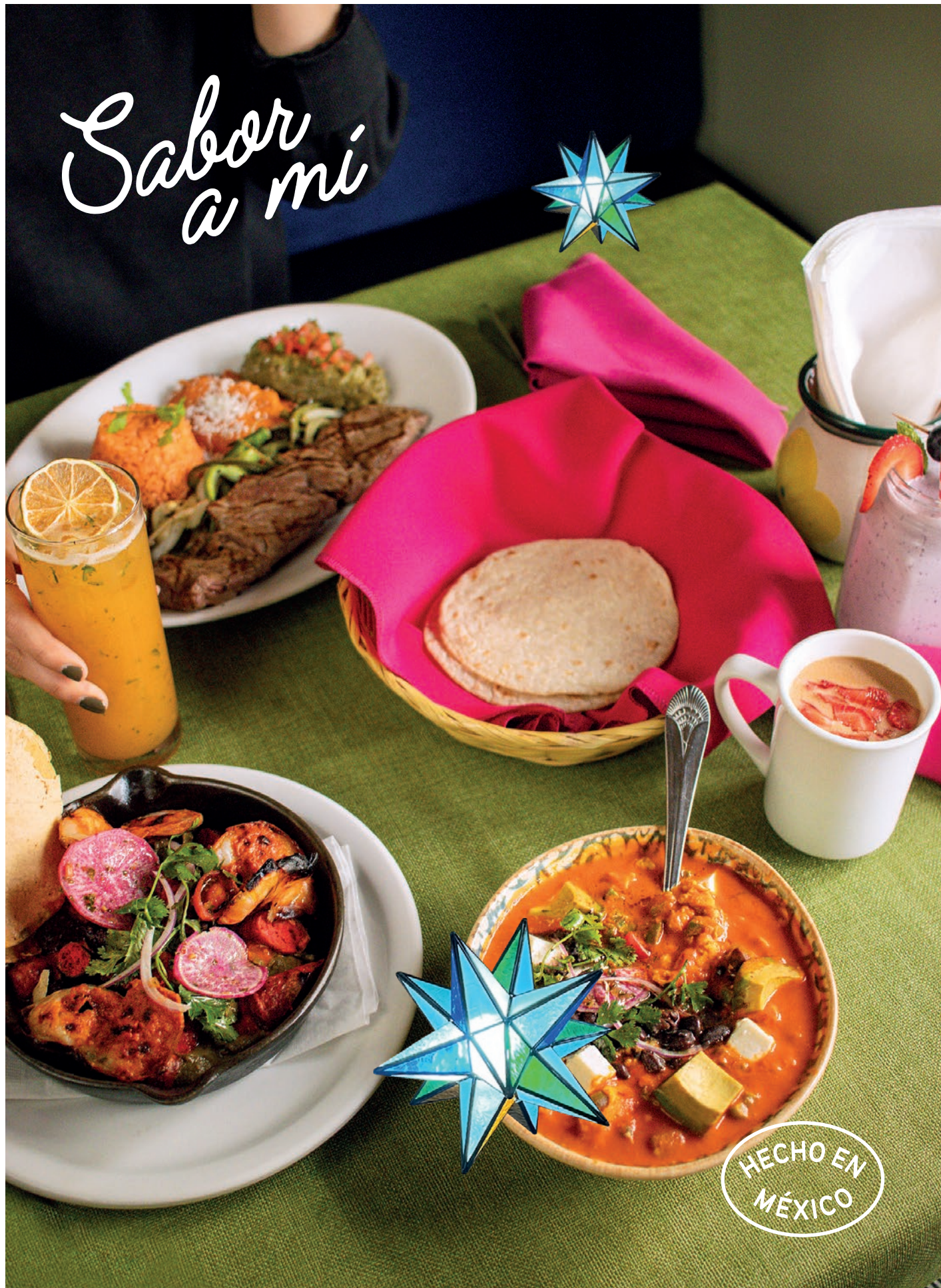
EXTRAS

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

DESSERTS

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

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HECHO EN
MÉXICO

HOT BEVERAGE

GUAVA ATOLE	\$72
MAZAPÁN ATOLE	\$72
NUT ATOLE	\$85

SPECIALTY COFFEE**HOT**

DE LA OLLA	\$59
AMERICANO	\$55
ESPRESSO	\$55
CORTADO	\$55
CAPUCCINO	\$72
LATTE	\$75
FLAVORED LATTE	\$75

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

MOKA	\$75
LECHERO COFFEE	\$72

COLD

AMERICANO	\$52
FLAVORED AMERICANO	\$72

*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

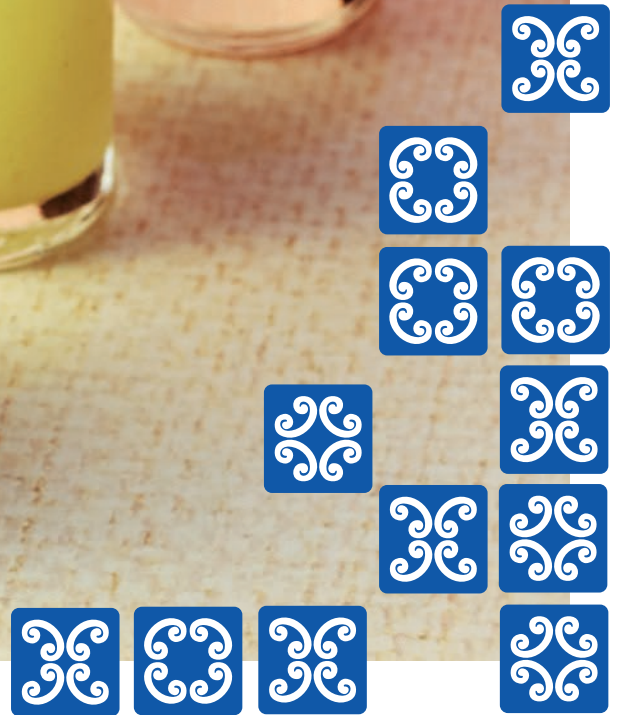
ORANGE	\$69	\$80
GREEN	\$69	\$80
PINK GRAPEFRUIT		\$80
PAPAYA		\$80
VAMPIRE		\$80
<i>Orange, carrot, beetroot.</i>		

TEPOZTECAN WATERS

COCONUT CREAM WATER	\$88
MELON WATER	\$88
CUCUMBER WATER	\$88

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Tepoztecan Waters



BOTTOMLESS MIMOSAS

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

DRINKS

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

HOUSE COCKTAILS

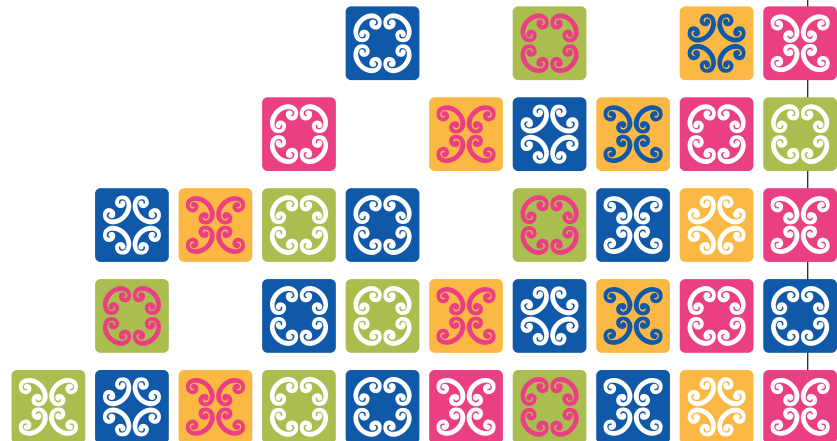
CANTARITOS	\$150
<i>Traditional Union Mezcal, orange juice, grapefruit, lemon and agave honey.</i>	
STRAWBERRY COCKTAIL	\$140
<i>Tamarind Smirnoff, strawberry and lemon.</i>	
PIÑA COLADA	\$135
<i>White Bacardi rum, pineapple juice and coconut cream.</i>	
CLASSIC MARGARITA	\$135
<i>Tequila José Cuervo,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

GAVILÁN O PALOMA

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

BEERS

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



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Mimosa O'Clock

