



¡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



MENU

BEEF HEAD AND TONGUE

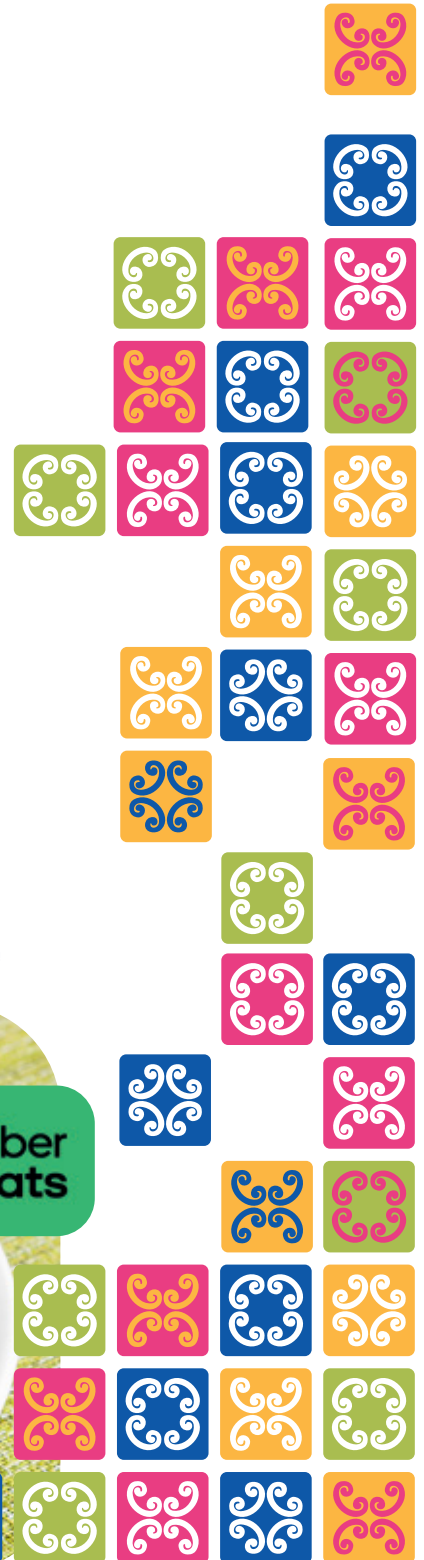
Order of Beef Head (160gr)	\$225
Order of Beef Tongue (160gr)	\$269
Order of Beef Head with Rib	\$318
Order of Beef Tongue with Rib	\$362
Extra Beef Rib	\$120

BEEF HEAD AND TONGUE IN BROTH
AVAILABLE ALL DAY

QUESADILLAS GRILLED CORN

Simple Large Flour or Corn	\$55
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



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





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** \$225

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

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.

Norteña Combination **\$260**
Skirt steak, red cheese-filled enchiladas, eggs cooked to your liking, and beans.

Arrachera and Tamale Combination **NEW \$260**
Arrachera, fried tamale over creamy strips and two flour quesadillas.

CHILAQUILES



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

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

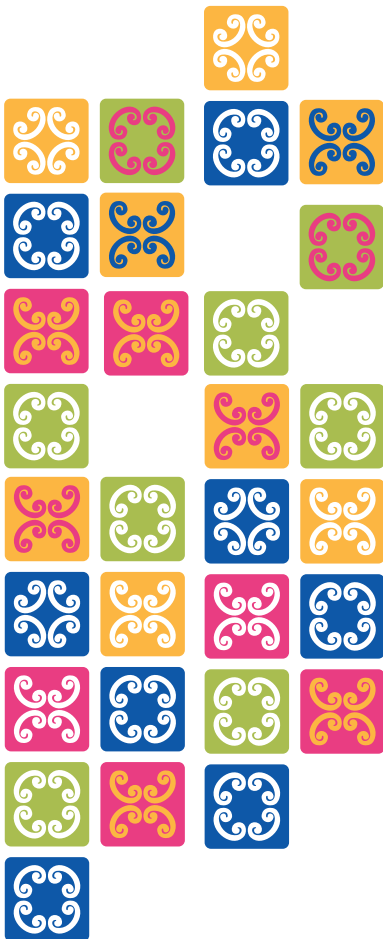
*Garlic sauce, breaded, steamed paper-wrapped."
(Light)*



LUNCH



1PM - 5PM



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 Roasted Chile	\$120
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 <small>NEW</small>	\$199
With corn kernels and its traditional garnish.	
Tortilla Soup <small>NEW</small>	\$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

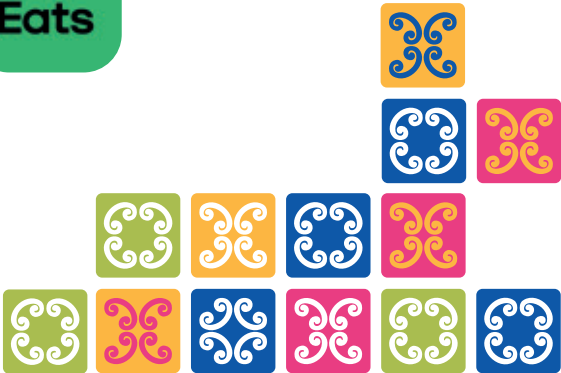
HEAD ORDER

- 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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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 NEW	\$75
Cold with evaporated milk.	
Sodas	\$49
Guava Atole NEW	\$72
Walnut Champurrado NEW	\$85

DESSERTS

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

FOR THE
KIDS

Chicken Nuggets	\$172
With french fries	

BREAKFAST EXTRAS

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

Make
your order!



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

