



¡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

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

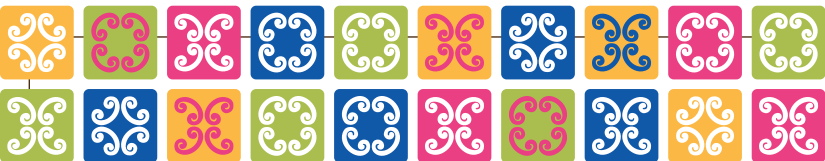


SONORENSE COMBO #3
WITH POZOLE



PORTOBELLO AND FETA OMELET





Sabor a mí

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



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 & TAMALE (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

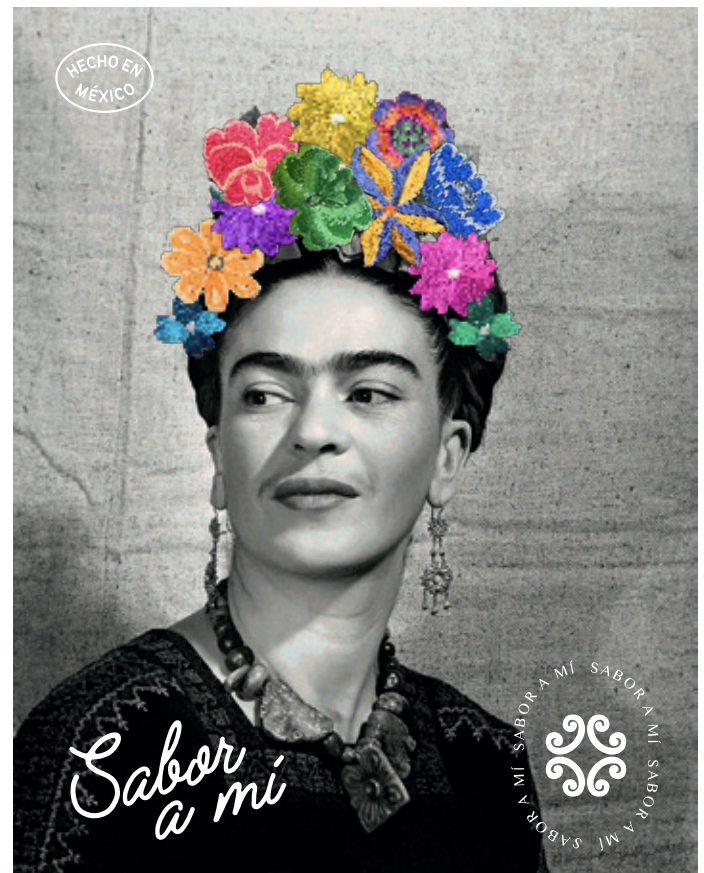
Mole

\$212

SABOR A MÍ CHILAQUILES

\$242

Crackling sauce, crema de rancho and grilled chicken.







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





FOR THE LITTLE ONES

FRENCH TOAST	\$162
<i>Fruit compote, ricotta cheese and banana.</i>	
HOT CAKES (With eggs)	\$162
<i>Any style eggs with ham or bacon, fruit compote, ricotta cheese and banana</i>	
HOT CAKES	\$127
<i>Fruit compote, ricotta cheese and banana.</i>	
CHICKEN NUGGETS	\$158
<i>With fries.</i>	
HAM OR PEPPERONI MINI PIZZA	\$158
<i>With fries.</i>	
MINI EGGS	\$105
<i>With ham, sausage or bacon.</i>	

TONGUE AND HEAD

BEEF TONGUE WITH BROTH	\$269
<i>Sonorense flavor.</i>	
BEEF HEAD IN BROTH	\$225
<i>Head, cheek.</i>	
QUESADILLA WITH ASIENTOS	\$77
<i>Large corn quesadilla with golden or soft cheese.</i>	
TONGUE QUESADILLA	\$145
<i>With asientos, monterrey cheese and tongue.</i>	
QUESADILLA	\$72
<i>Golden or soft</i>	
EL SONORENSE 1	\$299
<i>Tongue in broth accompanied by a quesadilla with asientos.</i>	
EL SONORENSE 2	\$280
<i>Head in broth accompanied by a quesadilla with asientos.</i>	





SABOR
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Beef Tongue with Broth

LUNCH

SOUPS

RED MENUDO \$199

With corn grain and its traditional garnish.

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

With chicken.

CAESAR SALAD \$190

Without chicken.

FRUIT SALAD (Large) \$167

Watermelon, papaya, chinese and white melon, pineapple, strawberry, granola, yogurt and plum jam.

FRUIT SALAD (Small) \$105

Watermelon, papaya, chinese and white melon, pineapple, strawberry, granola, yogurt and cottage cheese.

FROM OUR GRILL

TAMPIQUEÑA (250 gr) \$397

With mole enchilada, rice, beans, guacamole and banana tortilla.

GRILLED BREAST (300 gr) \$297

Baked potato, guacamole, california chili and cheese filling.

GRILLED RIB EYE (300 gr) \$457

Baked potato, guacamole, california chili and cheese filling.

RIB EYE WITH SHRIMP AND CHICKEN \$720

(For 2 people)

Rib Eye (300gr), Shrimp (5 pieces), Chicken (150gr) baked potato, chili with cheese filling and chimichurri.

SONORAN-STYLE GRILL NEW \$690

(For 2 people)

Chistorra, arrachera, chicken breast, peppers with bacon and cheese. Includes garnish, cheese chicharrón, nopales, and refried beans.

EXTRAS

CHINESE PORK BEANS \$120

With panela cheese and tortilla chips.

DESSERTS

NEAPOLITAN PUDDING \$120

With cream cheese and soft caramel.

CORN BREAD \$140

Moist and cold, corn and cream cheese pancake .

GUAVA CHEESECAKE \$120

With quince paste, cinnamon and a biscuit base.

Sabor
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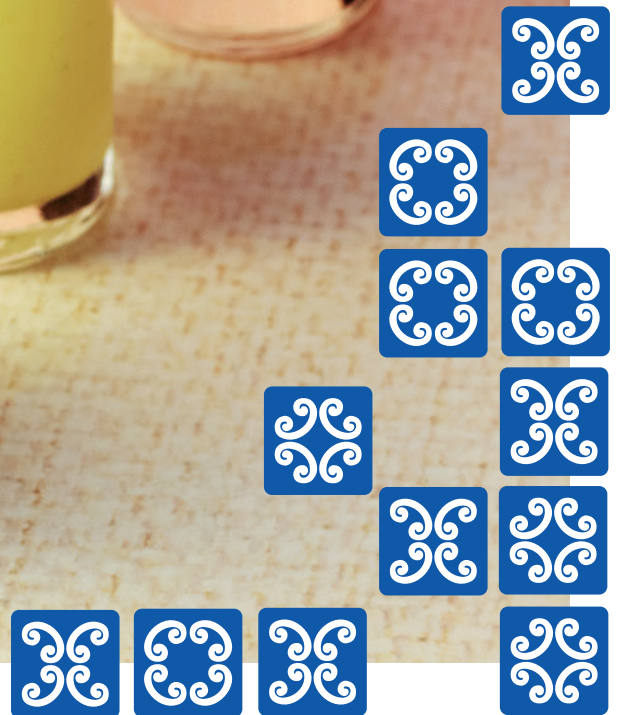


HECHO EN
MÉXICO

DRINKS		SABOR 4 MI	
HOT BEVERAGE		SMOOTHIES	
GUAVA ATOLE	\$72	BERRIES	\$145
MAZAPÁN ATOLE	\$72	With agave honey.	
NUT ATOLE	\$85	BANANA	\$145
		Spinach, amaranth, and honey.	
		STRAWBERRY	\$145
		Banana, agave honey.	
		TARO	\$145
SPECIALTY COFFEE		MILKSHAKES	
HOT		CHOCOLATE	\$99
DE LA OLLA	\$59	VANILLA	\$99
AMERICANO	\$55	OREO	\$99
ESPRESSO	\$55	STRAWBERRY	\$99
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	ORANGE	\$69 \$80
FLAVORED AMERICANO	\$72	GREEN	\$69 \$80
Natural syrups from the region LOTO brand: Vanilla, de la Olla, Caramel and Lavender.		PINK GRAPEFRUIT	\$80
LATTE	\$65	PAPAYA	\$80
FLAVORED LATTE	\$75	VAMPIRE	\$80
Natural syrups from the region LOTO brand: Vanilla, de la Olla, Caramel and Lavender.		Orange, carrot, beetroot.	
MOKA	\$75		
AFFOGATO	\$90		
CARAJILLO	\$175		
		TEPOZTECAN WATERS	
		COCONUT CREAM WATER	\$88
		MELON WATER	\$88
		CUCUMBER WATER	\$88
CONTEMPORARY MEXICAN CUISINE. CONTEMPORARY MEXICAN CUISINE. CONTEMPORARY MEXICAN CUISINE.			



Tepoztecan Waters



BOTTOMLESS MIMOSAS

MIMOSA

Orange, Raspberry or Peach.

BOTTOMLESS MIMOSA

Ask for your bottomless mimosa and your refill.

DRINKS

SODAS

MINERAL CIEL WATER

NATURAL CIEL WATER

HETHE WATER *(Mineral or Natural)*

CHOCOLATE *(Cold or hot)*

HOUSE COCKTAILS

CANTARITOS

Traditional Union Mezcal, orange juice, grapefruit, lemon and agave honey.

STRAWBERRY COCKTAIL

Tamarind Smirnoff, strawberry and lemon.

PIÑA COLADA

White Bacardi rum, pineapple juice and coconut cream.

CLASSIC MARGARITA

Tequila José Cuervo, Frappé o rocas.

TRADITIONAL PALOMA

José Cuervo Tequila, lemon and grapefruit soda.

MOJITOS

White Bacardi Rum, mint and lemon.

GAVILÁN O PALOMA

GAVILÁN

Unión Mezcal.

PALOMA

Traditional tequila.

BEERS

NATIONAL

(Tecate light, Indio)

XX LAGER

XX AMBAR

XX ULTRA

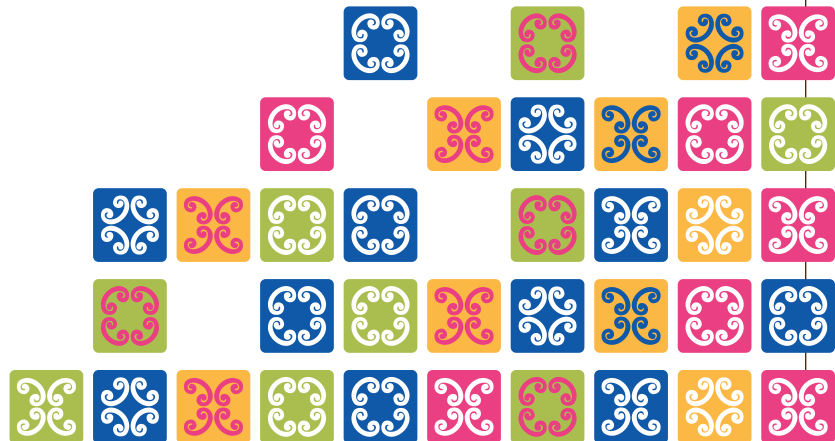
HEINEKEN

HEINEKEN CERO

BOHEMIA CRISTAL

DRAFT BEER

(Heineken, Indio)



SABOR
A MÍ



Mimosa O'Clock

