



NEW DISHES



HEALTHY DISHES

FRUIT SALAD

\$195

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

\$235

Fried plantain, avocado, cream, and cotija cheese.

GREEN SWISS ENCHILADAS

\$250

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

EGGS IN BIRRIA SAUCE

\$282

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

PEANUT SAUCE ENCHILADAS

\$250

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

PORTOBELLO AND FETA OMELET

\$290

Portobello, spinach, and feta cheese with tomato sauce.

FLAUTAS WITH BIRRIA

\$270

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

CHAPULTEPEC

\$245

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

BIRRIA WITH CRISPY PORK SKIN

\$250

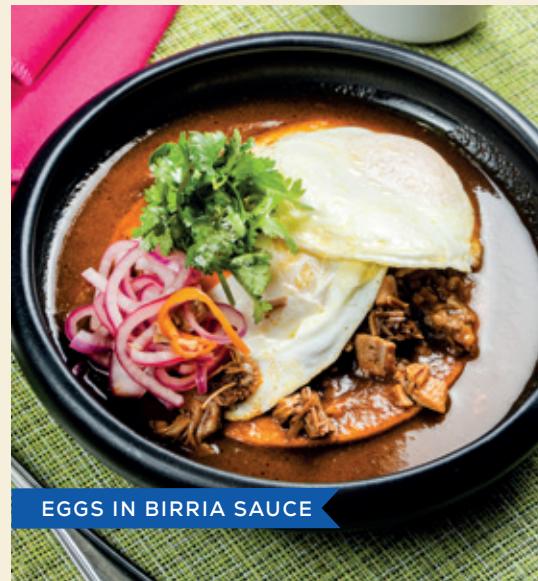
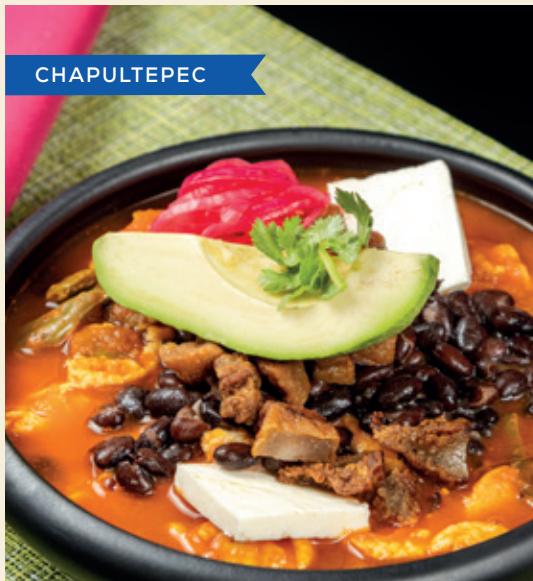
SONORENSE COMBO #3 WITH POZOLE

\$250

Chicken or pork pozole with tortilla and pressed pork crackling.



CHAPULTEPEC

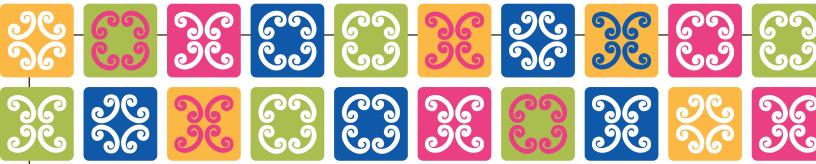


GREEN SWISS ENCHILADAS



PORTOBELLO AND FETA OMELET





Sabor a mí

HECHO EN
MÉXICO

BREAKFAST MENU

HOUSE EGGS

HUEVOS TATEMADOS \$245

Fried eggs on rajas, cheese, red chilaquiles and ham, dipped in roasted green salsa.

MACHACA SONORA STYLE \$300

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 \$185

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

\$245

Panela cheese, sausage and crackling sauce.

CHIPOTLE OMELETTE

\$245

Stuffed with ham, mushrooms, rajas in chipotle sauce.

VEGETARIAN OMELETTE

\$260

Spinach, stuffed with panela cheese, mushrooms and epazote.

SPICY SHRIMP OMELETTE

NEW \$320

With Monterrey cheese and Mexican sauce.

With sliced avocado and mixed salad

MARLIN OMELETTE

NEW

\$320

Mexican-style Marlin, bathed in a green cilantro sauce.

With sliced avocado and mixed salad.

To share

CRACKLING RIB EYE CASSEROLE

\$320

Over guacamole and adobo.

SKILLET OF STEAK AND SHRIMP

\$355

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

GUACAMOLE WITH FRESH CHEESE

\$180

TONGUE CASSEROLE

\$280

Tongue in green sauce, chili pickle and coriander salad.



Skillet of Steak and Shrimp

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



*Rib-Eye
Combination*



NEW Sweet Delights

CORN PANCAKES

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

\$198

BANANA PANCAKES

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

\$198

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.*

\$177

FRENCH TOAST

\$185

FRENCH TOAST *(Seasonal)*

\$195





ACTIVATED CHARCOAL PANCAKES



BANANA PANCAKES



CORN PANCAKES



RED VELVET PANCAKES





FOR THE LITTLE ONES

HOT CAKES (With eggs) \$182

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

HOT CAKES

Fruit compote, ricotta cheese and banana.

\$155

CHICKEN NUGGETS

With fries.

\$188

**HAM OR PEPPERONI
MINI PIZZA**

With fries.

\$188

MINI EGGS

With ham, sausage or bacon.

\$150

TONGUE AND HEAD

BEEF TONGUE WITH BROTH \$285

Sonorense flavor.

BEEF HEAD IN BROTH \$250

Head, cheek.

QUESADILLA WITH ASIENTOS \$92

Large corn quesadilla with golden or soft cheese.

TONGUE QUESADILLA \$190

With asientos, monterrey cheese and tongue.

QUESADILLA \$85

Golden or soft

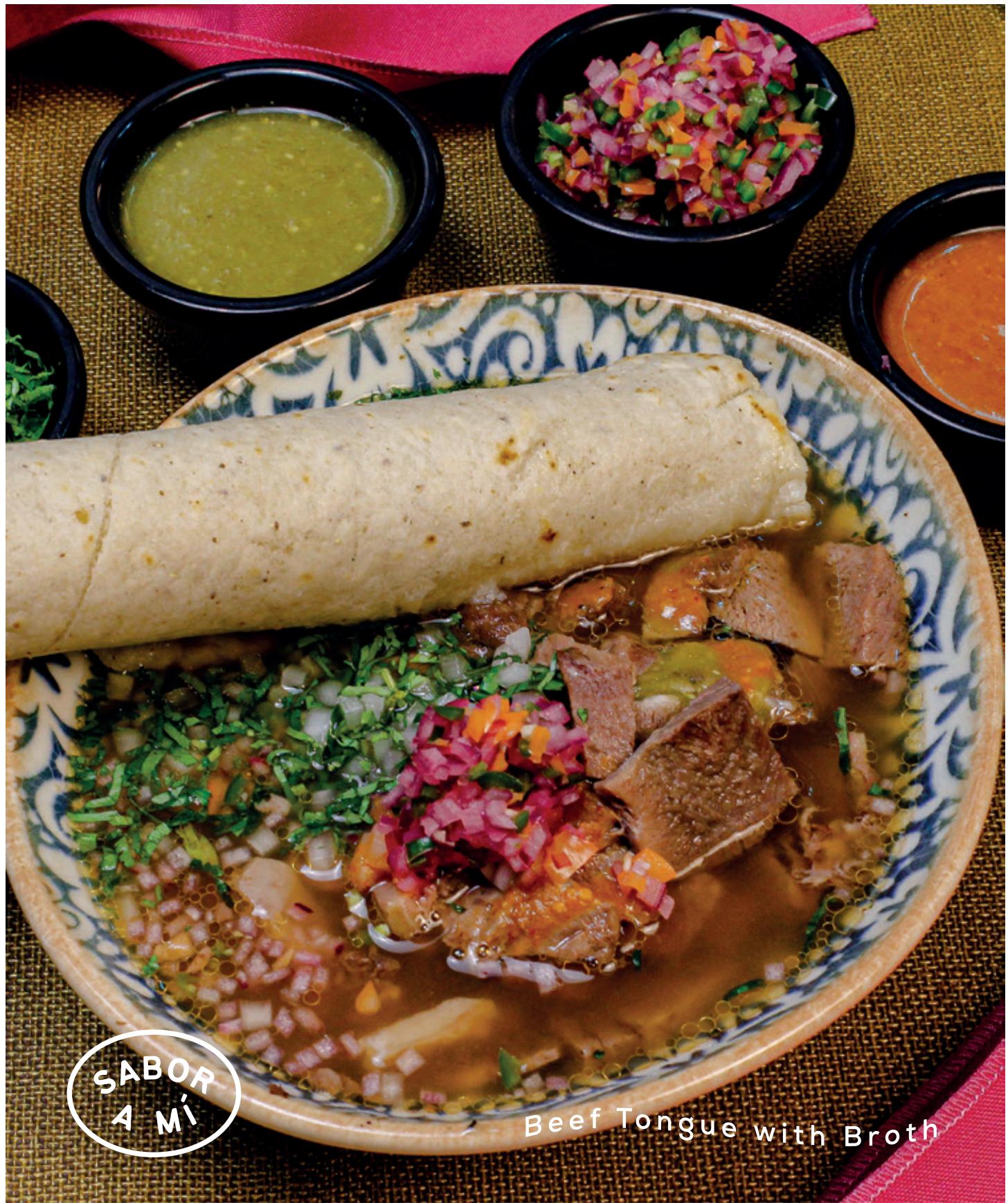
EL SONORENSE 1 \$310

Tongue in broth accompanied by a quesadilla with asientos.

EL SONORENSE 2 \$290

Head in broth accompanied by a quesadilla with asientos.





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Beef Tongue with Broth

LUNCH

SOUPS

RED MENUDO

\$210

With corn grain and its traditional garnish.

TORTILLA SOUP

\$145

TLALPEÑO BROTH

\$225

PANELA CHEESE SOUP NEW

\$140

POZOLE WITH PORK SHOULDER NEW

\$199

POZOLE WITH SHREDDED CHICKEN BREAST NEW

\$199

MIXED POZOLE (CHICKEN AND PORK) NEW

\$199

SALADS

CAESAR SALAD

\$260

With chicken.

CAESAR SALAD

\$190

Without chicken.

FRUIT SALAD (Small)

\$125

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)

\$332

Baked potato, guacamole, california chili and cheese filling.

GRILLED RIB EYE (300 gr)

\$540

Baked potato, guacamole, california chili and cheese filling.

RIB EYE WITH SHRIMP AND CHICKEN (For 2 people)

\$895

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

SONORAN-STYLE GRILL NEW

\$785

(For 2 people)

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

DESSERTS

NEAPOLITAN PUDDING

\$150

With cream cheese and soft caramel.

CORN BREAD

\$160

Moist and cold, corn and cream cheese pancake.

GUAVA CHEESECAKE

\$150

With quince paste, cinnamon and a biscuit base.

*Sabor
a mí*



HECHO EN
MÉXICO

DRINKS

HOT BEVERAGE

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

SPECIALTY COFFEE

HOT	
DE LA OLLA	\$63
AMERICANO	\$58
ESPRESSO	\$55
CORTADO	\$55
CAPUCCINO	\$80
LATTE	\$80
FLAVORED LATTE	\$80

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

MOKA	\$80
LECHERO COFFEE	\$80

COLD	
AMERICANO	\$58
FLAVORED AMERICANO	\$80

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

LATTE	\$80
FLAVORED LATTE	\$80

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

MOKA	\$80
AFFOGATO	\$90
CARAJILLO	\$175



SMOOTHIES

BERRIES	\$150
<i>With agave honey.</i>	
BANANA	\$150
<i>Spinach, amaranth, and honey.</i>	
STRAWBERRY	\$150
<i>Banana, agave honey.</i>	
TARO	\$150

MILKSHAKES

CHOCOLATE	\$105
VANILLA	\$105
OREO	\$105
STRAWBERRY	\$105

FRUIT JUICE

ORANGE	\$83
GREEN	\$83
PINK GRAPEFRUIT	\$83
PAPAYA	\$83
VAMPIRE	\$83
<i>Orange, carrot, beetroot.</i>	

TEPOZTECAN WATERS

COCONUT CREAM WATER	\$92
MELON WATER	\$92
CUCUMBER WATER	\$92



Tepoztecan Waters



BOTTOMLESS MIMOSAS

MIMOSA \$120

Orange, Raspberry or Peach.

BOTTOMLESS MIMOSA \$340

Ask for your bottomless mimosa and your refill.

DRINKS

SODAS \$50

MINERAL CIEL WATER \$50

NATURAL CIEL WATER \$45

HETHE WATER (Mineral or Natural) \$120

CHOCOLATE (Cold or hot) \$80

HOUSE COCKTAILS

CANTARITOS \$160

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

STRAWBERRY COCKTAIL \$150

Tamarind Smirnoff, strawberry and lemon.

PIÑA COLADA \$150

White Bacardi rum, pineapple juice and coconut cream.

CLASSIC MARGARITA \$150

Tequila José Cuervo, Frappé o rocas.

TRADITIONAL PALOMA \$140

José Cuervo Tequila, lemon and grapefruit soda.

MOJITOS \$140

White Bacardi Rum, mint and lemon.

GAVILÁN O PALOMA

GAVILÁN \$150

Unión Mezcal.

PALOMA \$140

Traditional tequila.

BEERS

NATIONAL \$72

(Tecate light, Indio)

XX LAGER \$72

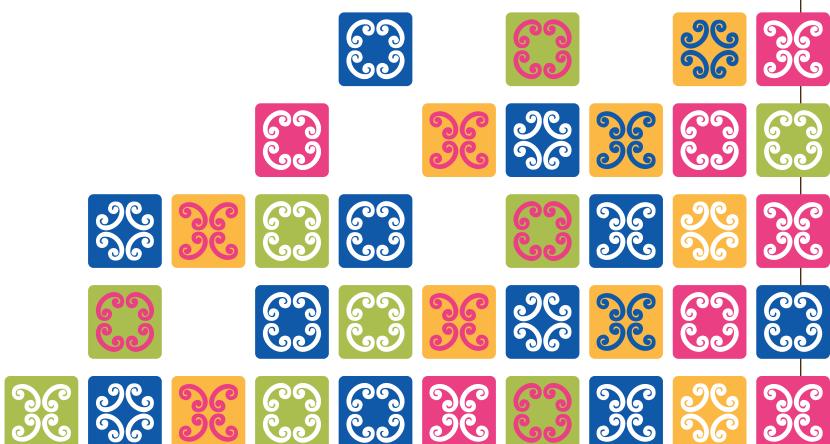
XX AMBAR \$72

XX ULTRA \$72

HEINEKEN \$75

HEINEKEN CERO \$60

BOHEMIA CRISTAL \$72



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



Mimosa O'Clock

