



NEW DISHES



HEALTHY DISHES

- FRUIT SALAD**

Seasonal fruit, plain yogurt, and granola.

\$195
- SEASONAL FRUIT SALAD WITH BANANA AND MANGO YOGURT**

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

\$195
- OATMEAL WITH APPLE, BERRIES, AND WALNUT**

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

\$160

NEW DISHES

- RANCHEROS IN MOLE SAUCE**

Fried plantain, avocado, cream, and cotija cheese.

\$235
- GREEN SWISS ENCHILADAS**

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

\$250
- EGGS IN BIRRIA SAUCE**

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

\$282
- PEANUT SAUCE ENCHILADAS**

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

\$250
- PORTOBELLO AND FETA OMELET**

Portobello, spinach, and feta cheese with tomato sauce.

\$290
- FLAUTAS WITH BIRRIA**

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

\$270
- CHAPULTEPEC**

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

\$245
- BIRRIA WITH CRISPY PORK SKIN**

\$250
- SONORENSE COMBO #3 WITH POZOLE**

Chicken or pork pozole with tortilla and pressed pork crackling.

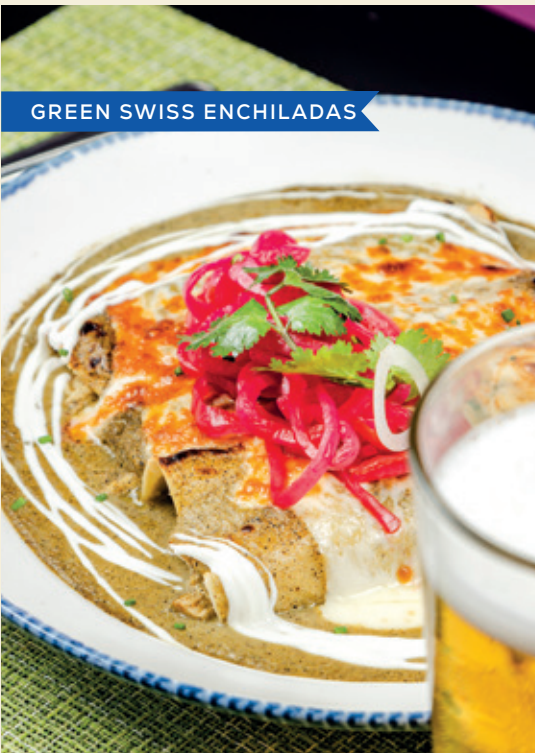
\$250



CHAPULTEPEC



EGGS IN BIRRIA SAUCE



GREEN SWISS ENCHILADAS

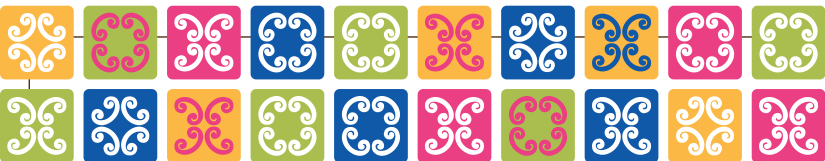


SONORENSE COMBO #3
WITH POZOLE



PORTOBELLO AND FETA OMELET





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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

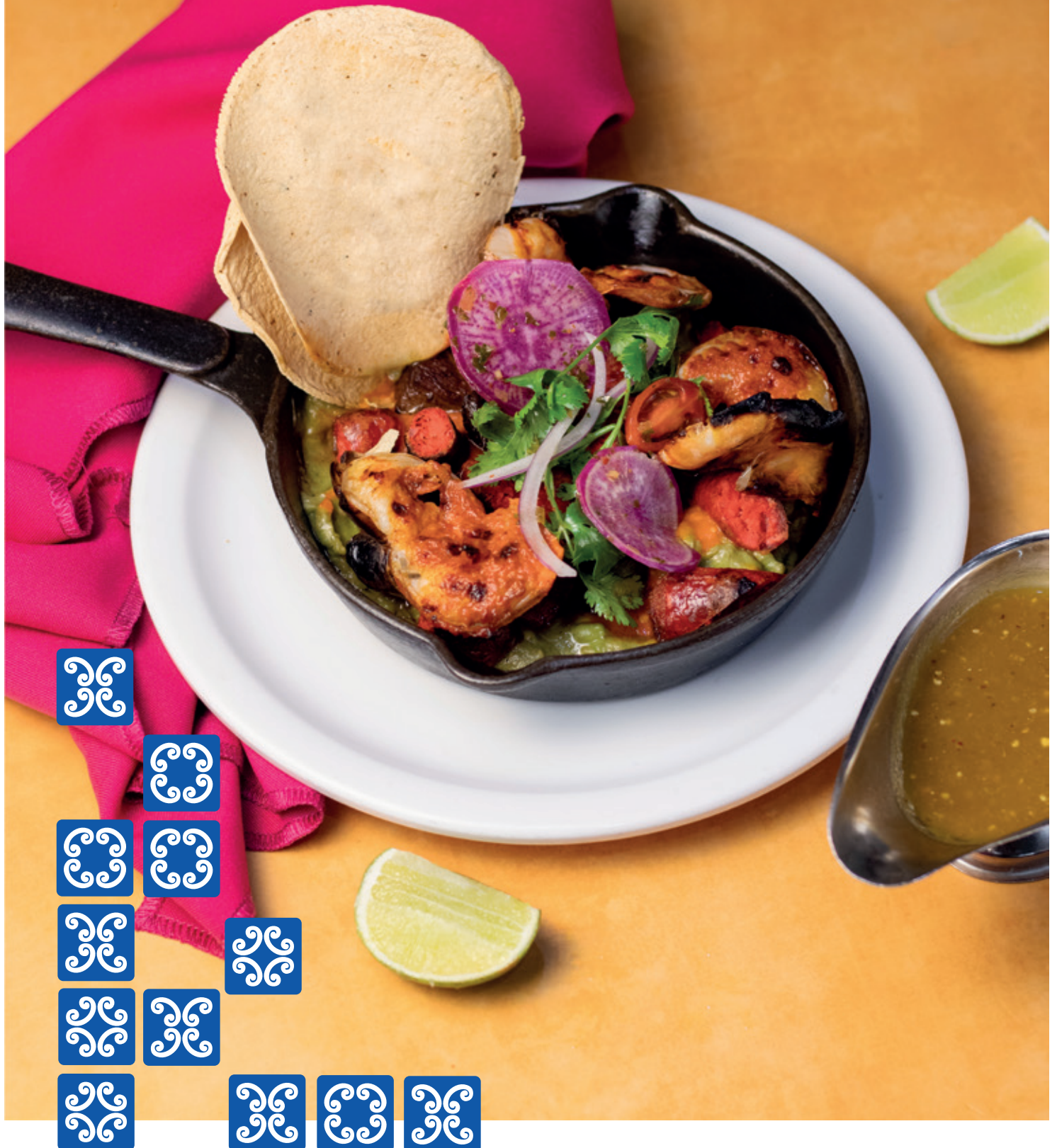
TONGUE CASSEROLE \$280

Tongue in green sauce, chili pickle and coriander salad.



Skillet of Steak and Shrimp

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EGGS (ANY STYLE)

EGGS WITH HAM/ SAUSAGE/BACON

With beans and potato.

With Bacon \$199
With Ham \$199
With Sausage \$199

DIVORCIADOS OR RANCHEROS \$210

With beans and potato.

SABOR A MI COMBINATIONS

CACHANILLA

\$278

Fried or scrambled eggs, red chilaquiles,
beans and tongue tlacoyo in green sauce.

SINALOENSE

\$278

Machaca on egg tortilla, corn tamale with
rajas poblanas cream.

RANCHO GRANDE

\$278

Fried or scrambled eggs, green chilaquiles,
beans and tlacoyo with puntas rancheras.

NORTEÑA

\$330

Fried or scrambled eggs, two red enchiladas
and skirt steak with mexican sauce.

SKIRT STEAK & TAMALE (160 gr)

\$330

Fried corn tamale, rajas with cream, beans and rice.

RIB-EYE COMBINATION (180 gr)

\$330

Black chimichurri, two flour quesadillas,
green chilaquiles and beans.

CHILAQUILES

DIABLA CHILAQUILES (With Eggs) \$225

Special house recipe with habanero and chile de
árbol.

DIABLA CHILAQUILES (With Chicken)

Special house recipe with habanero and chile de
árbol. \$280

CHILAQUILES WITH CHEESE AND CREAM

Red, green or chipotle. \$197
Mole \$197

CHILAQUILES WITH CHICKEN \$280

Grilled breast and red, green or mole chilaquiles.

CHILAQUILES WITH EGGS (ANY STYLE)

Red or green. \$210
Mole \$230

SABOR A MÍ CHILAQUILES

\$285

Crackling sauce, crema de rancho and grilled chicken.



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



*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

\$188

With fries.

MINI EGGS

\$150

With ham, sausage or bacon.

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 (For 2 people) \$785

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.

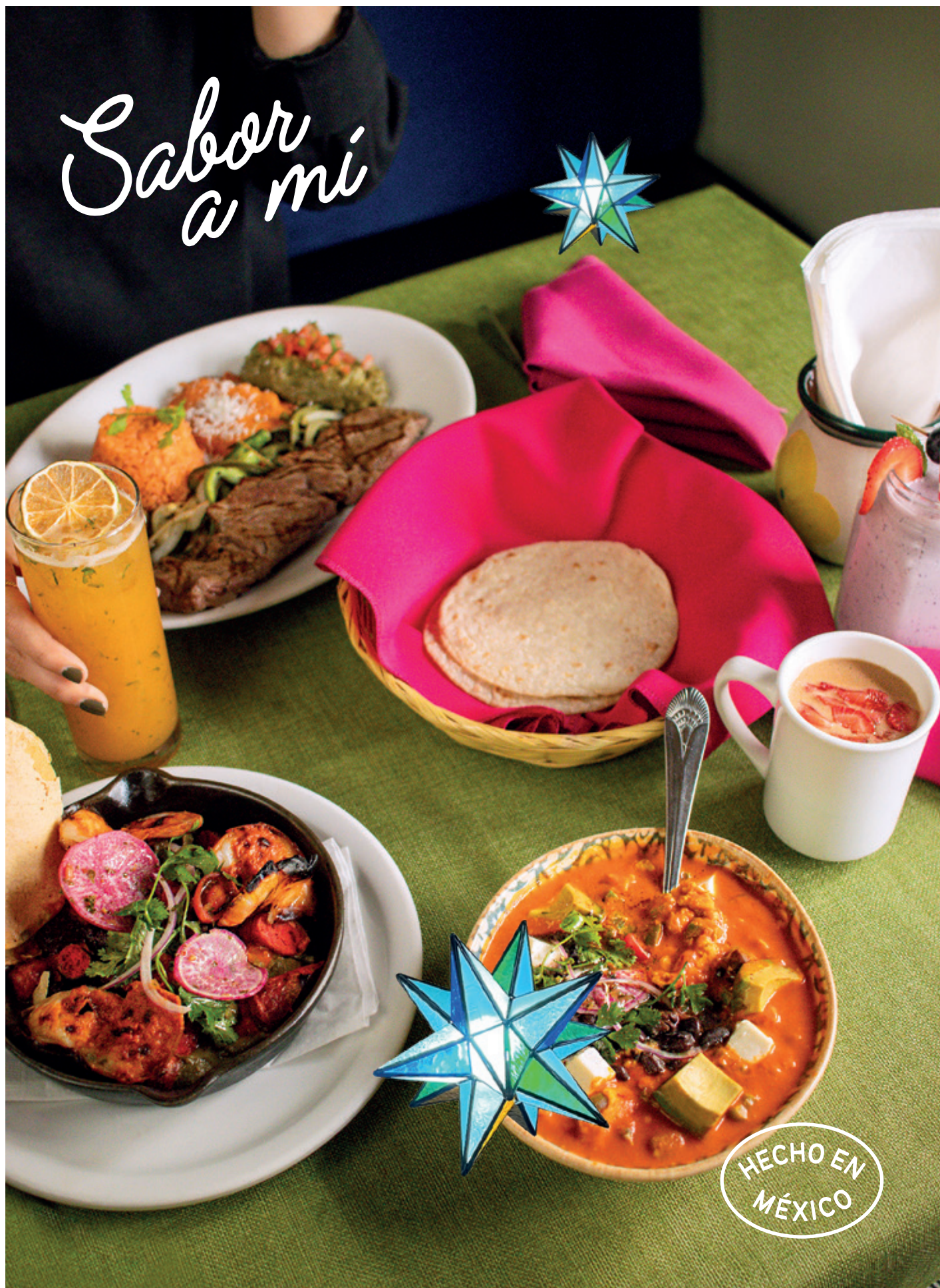
CORN BREAD \$160

Moist and cold, corn and cream cheese pancake.

GUAVA CHEESECAKE \$150

With quince paste, cinnamon and a biscuit base.

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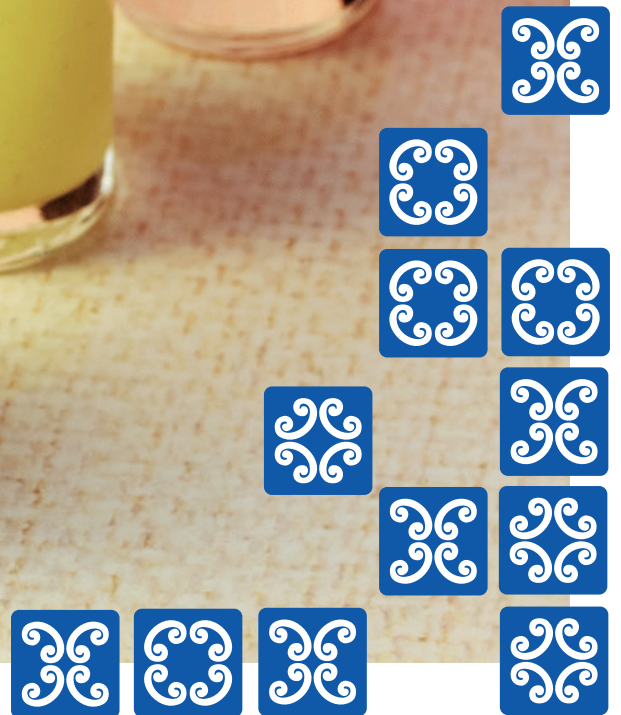


HECHO EN
MÉXICO

DRINKS		SABOR 4 MI	
HOT BEVERAGE		SMOOTHIES	
GUAVA ATOLE	\$85	BERRIES	\$150
MAZAPÁN ATOLE	\$85	With agave honey.	
NUT ATOLE	\$85	BANANA	\$150
		Spinach, amaranth, and honey.	
		STRAWBERRY	\$150
		Banana, agave honey.	
		TARO	\$150
SPECIALTY COFFEE		MILKSHAKES	
HOT		CHOCOLATE	\$105
DE LA OLLA	\$63	VANILLA	\$105
AMERICANO	\$58	OREO	\$105
ESPRESSO	\$55	STRAWBERRY	\$105
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		
		TEPOZTECAN WATERS	
		COCONUT CREAM WATER	\$92
		MELON WATER	\$92
		CUCUMBER WATER	\$92
CONTEMPORARY MEXICAN CUISINE. CONTEMPORARY MEXICAN CUISINE. CONTEMPORARY MEXICAN CUISINE.			



Tepoztecan Waters



<div>BOTTOMLESS MIMOSAS</div>		<div>GAVILÁN O PALOMA</div>	
MIMOSA	\$120	GAVILÁN	\$150
Orange, Raspberry or Peach.		Unión Mezcal.	
BOTTOMLESS MIMOSA	\$340	PALOMA	\$140
Ask for your bottomless mimosa and your refill.		Traditional tequila.	
<div>DRINKS</div>		<div>BEERS</div>	
SODAS	\$50	NATIONAL	\$72
		(Tecate light, Indio)	
MINERAL CIEL WATER	\$50	XX LAGER	\$72
NATURAL CIEL WATER	\$45	XX AMBAR	\$72
HETHE WATER (Mineral or Natural)	\$120	XX ULTRA	\$72
CHOCOLATE (Cold or hot)	\$80	HEINEKEN	\$75
<div>HOUSE COCKTAILS</div>		HEINEKEN CERO	\$60
CANTARITOS	\$160	BOHEMIA CRISTAL	\$72
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.			
			

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Mimosa O'Clock

