



NEW DISHES



HEALTHY DISHES

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

\$265

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

EGGS IN BIRRIA SAUCE

\$295

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

PEANUT SAUCE ENCHILADAS

\$265

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

\$280

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.

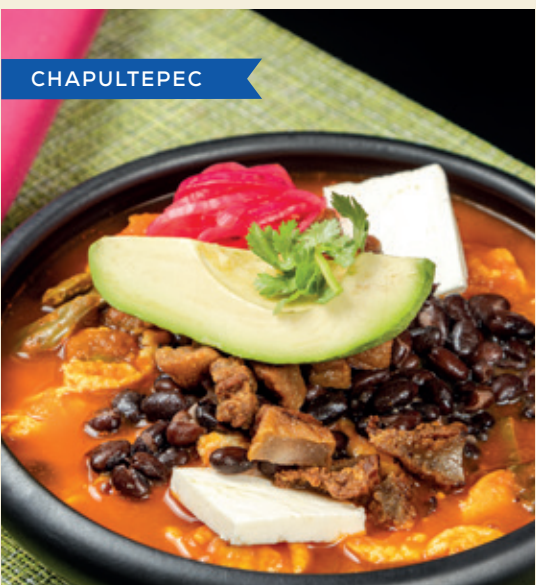
BIRRIA WITH CRISPY PORK SKIN

\$270

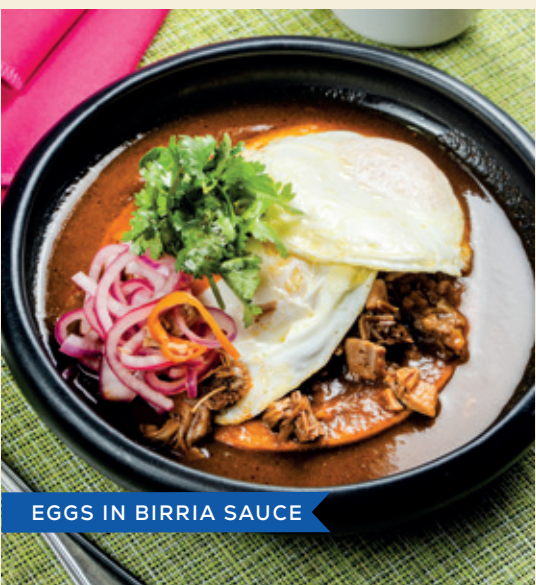
SONORENSE COMBO #3 WITH POZOLE

\$260

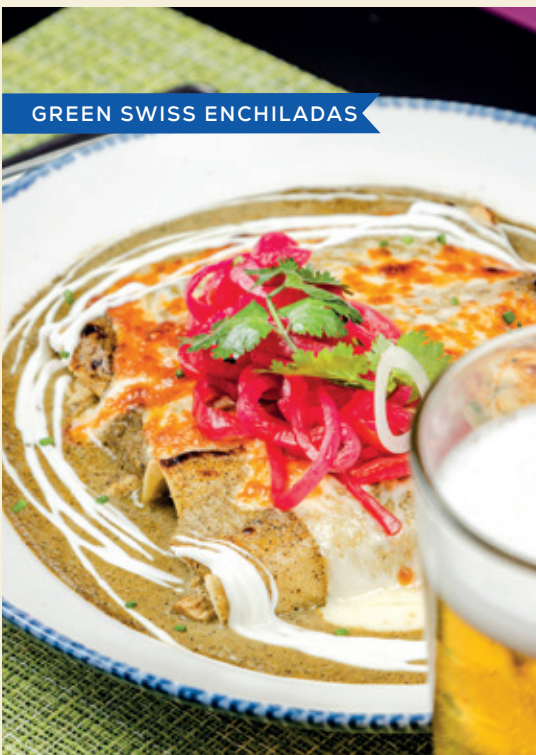
Chicken or pork pozole with tortilla and pressed pork crackling.



CHAPULTEPEC



EGGS IN BIRRIA SAUCE



GREEN SWISS ENCHILADAS

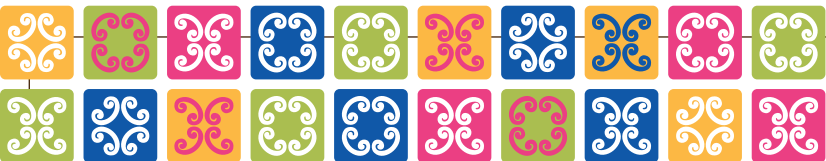


SONORENSE COMBO #3 WITH POZOLE



PORTOBELLO AND FETA OMELET





Sabor a mi

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 \$310

With two fried or scrambled eggs.

NEW

ENGLISH MUFFINS \$210

Bread, Monterrey cheese, bacon and ham, eggs, accompanied with avocado cream with serrano and dill mayonnaise.

FRENCH TOAST \$195

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 \$265

Panela cheese, sausage and crackling sauce.

CHIPOTLE OMELETTE \$265

Stuffed with ham, mushrooms, rajas in chipotle sauce.

VEGETARIAN OMELETTE \$275

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 \$335

Over guacamole and adobo.

SKILLET OF STEAK AND SHRIMP \$355

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

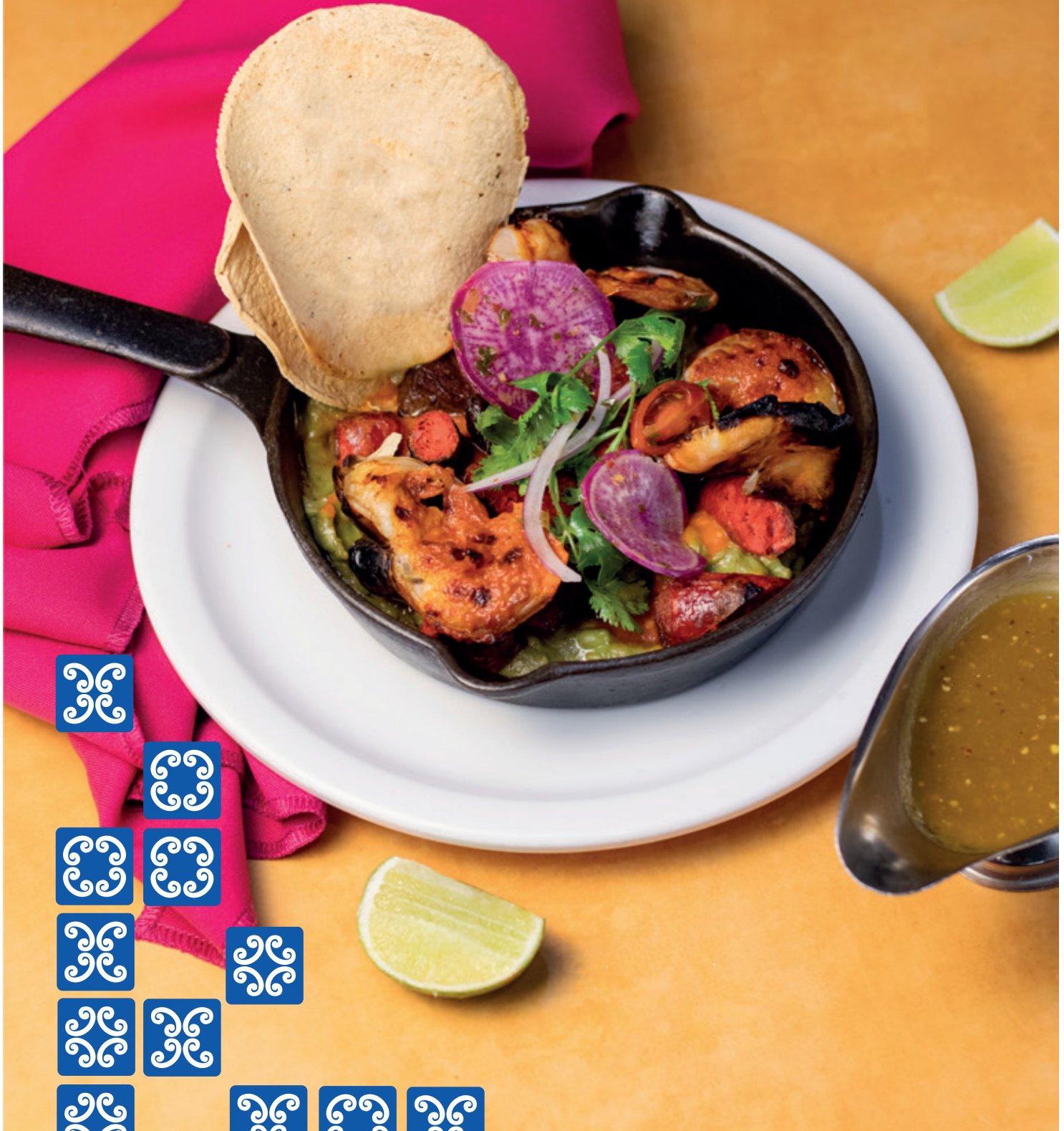
GUACAMOLE WITH FRESH CHEESE \$195

TONGUE CASSEROLE \$280

Tongue in green sauce, chili pickle and coriander salad.



Skillet of Steak and Shrimp



EGGS (ANY STYLE)

EGGS WITH HAM/ SAUSAGE/BACON

With Bacon \$199

With Ham \$199

With beans and potato.

With Sausage \$199

DIVORCIADOS OR RANCHEROS \$210

With beans and potato.

SABOR A MI COMBINATIONS

CACHANILLA

\$285

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

SINALOENSE

\$285

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

RANCHO GRANDE

\$285

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

NORTEÑA

\$345

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

SKIRT STEAK & TAMALES (160 gr)

\$345

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

RIB-EYE COMBINATION (180 gr)

\$345

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

CHILAQUILES

DIABLA CHILAQUILES (With Eggs) \$230

Special house recipe with habanero and chile de árbol.

\$195

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

Grilled breast and red, green or mole chilaquiles.

\$280

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.

\$198

HOUSE PANCAKES

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

\$177

FRENCH TOAST *(Seasonal)*

\$195





BANANA PANCAKES



CORN PANCAKES



RED VELVET PANCAKES





FOR THE LITTLE ONES

HOT CAKES (With eggs) \$210

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

HOT CAKES \$177

Fruit compote, ricotta cheese and banana.

CHICKEN NUGGETS \$210

With fries.

**HAM OR PEPPERONI
MINI PIZZA** \$195

With fries.

MINI EGGS \$177

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

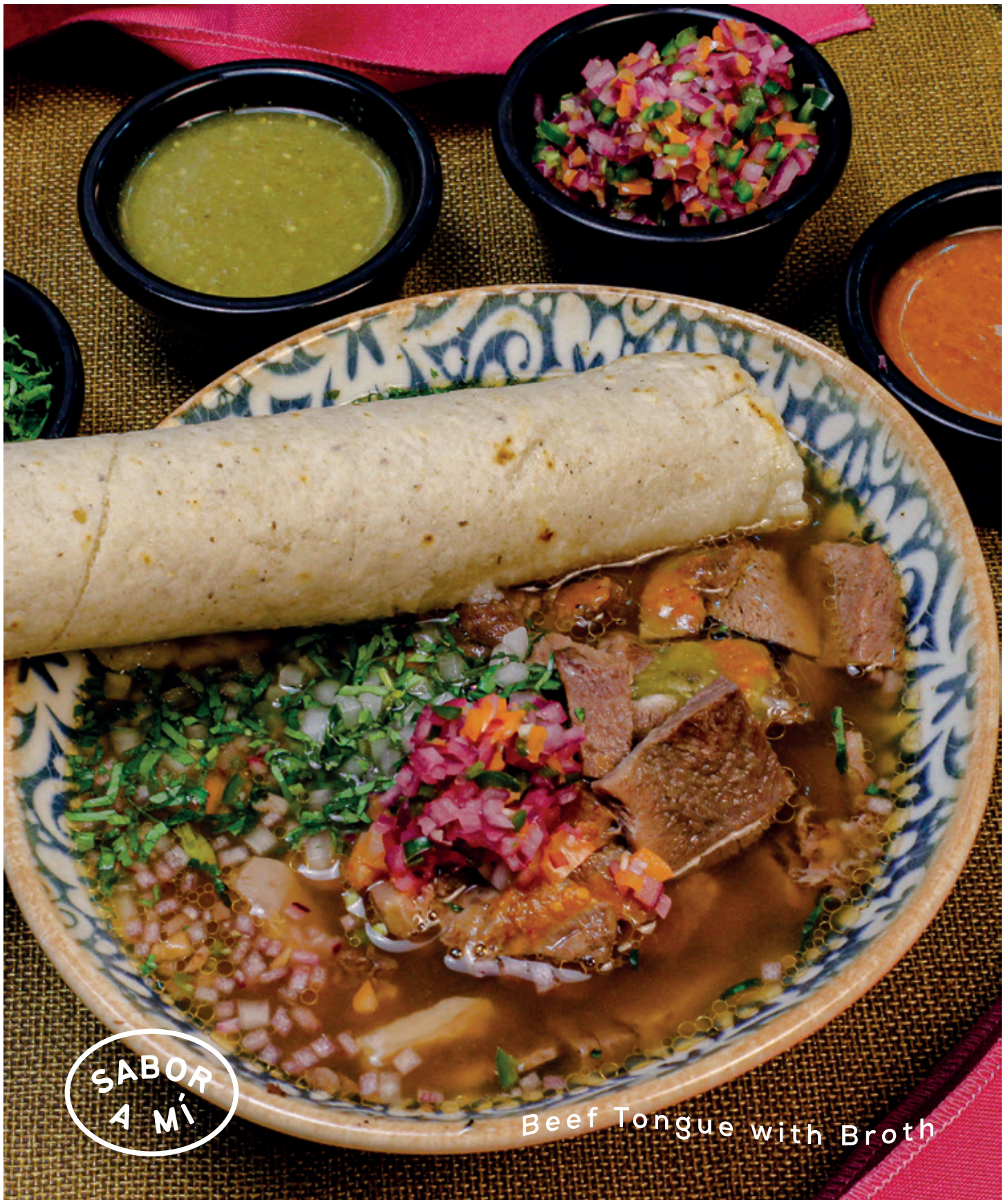
EL SONORENSE 1 \$323

Tongue in broth accompanied by a quesadilla with asientos.

EL SONORENSE 2 \$290

Head in broth accompanied by a quesadilla with asientos.





SABOR
A MÍ

Beef Tongue with Broth

SOUPS

RED MENUDO	\$210
<i>With corn grain and its traditional garnish.</i>	
TORTILLA SOUP	\$145
TLALPEÑO BROTH	\$230
PANELA CHEESE SOUP <small>NEW</small>	\$150
POZOLE WITH PORK SHOULDER <small>NEW</small>	\$199
POZOLE WITH SHREDDED CHICKEN BREAST <small>NEW</small>	\$199
MIXED POZOLE (CHICKEN AND PORK) <small>NEW</small>	\$199

SALADS

CAESAR SALAD	\$260
<i>With chicken.</i>	
CAESAR SALAD	\$190
<i>Without chicken.</i>	



FROM OUR GRILL

TAMPIQUEÑA (250 gr)	\$397
<i>With mole enchilada, rice, beans, guacamole and banana tortilla.</i>	
GRILLED BREAST (300 gr)	\$332
<i>Baked potato, guacamole, california chili and cheese filling.</i>	
GRILLED RIB EYE (300 gr)	\$565
<i>Baked potato, guacamole, california chili and cheese filling.</i>	
RIB EYE WITH SHRIMP AND CHICKEN (For 2 people)	\$895
<i>Rib Eye (300gr), Shrimp (5 pieces), Chicken (150gr) baked potato, chili with cheese filling and chimichurri.</i>	
SONORAN-STYLE GRILL <small>NEW</small> (For 2 people)	\$785
<i>Chistorra, arrachera, chicken breast, peppers with bacon and cheese. Includes garnish, cheese chicharrón, nopales, and refried beans.</i>	

DESSERTS

NEAPOLITAN PUDDING	\$165
<i>With cream cheese and soft caramel.</i>	
CORN BREAD	\$180
<i>Moist and cold, corn and cream cheese pancake.</i>	
GUAVA CHEESECAKE	\$165
<i>With quince paste, cinnamon and a biscuit base.</i>	

Sabor
a mi



HECHO EN
MÉXICO

HOT BEVERAGE

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

SPECIALTY COFFEE**HOT**

DE LA OLLA	\$63
AMERICANO	\$59
ESPRESSO	\$55
CORTADO	\$55
CAPUCCINO	\$85
LATTE	\$85
FLAVORED LATTE	\$85
<i>Natural syrups from the region LOTO brand: Vanilla, de la Olla, Caramel and Lavender.</i>	
MOKA	\$85
LECHERO COFFEE	\$85

COLD

AMERICANO	\$59
FLAVORED AMERICANO	\$85
<i>Natural syrups from the region LOTO brand: Vanilla, de la Olla, Caramel and Lavender.</i>	
LATTE	\$85
FLAVORED LATTE	\$85
<i>Natural syrups from the region LOTO brand: Vanilla, de la Olla, Caramel and Lavender.</i>	
MOKA	\$85
AFFOGATO	\$90
CARAJILLO	\$180

SMOOTHIES

BERRIES	\$165
<i>With agave honey.</i>	
BANANA	\$165
<i>Spinach, amaranth, and honey.</i>	
STRAWBERRY	\$165
<i>Banana, agave honey.</i>	
TARO	\$165

MILKSHAKES

CHOCOLATE	\$110
VANILLA	\$110
OREO	\$110
STRAWBERRY	\$110

FRUIT JUICE

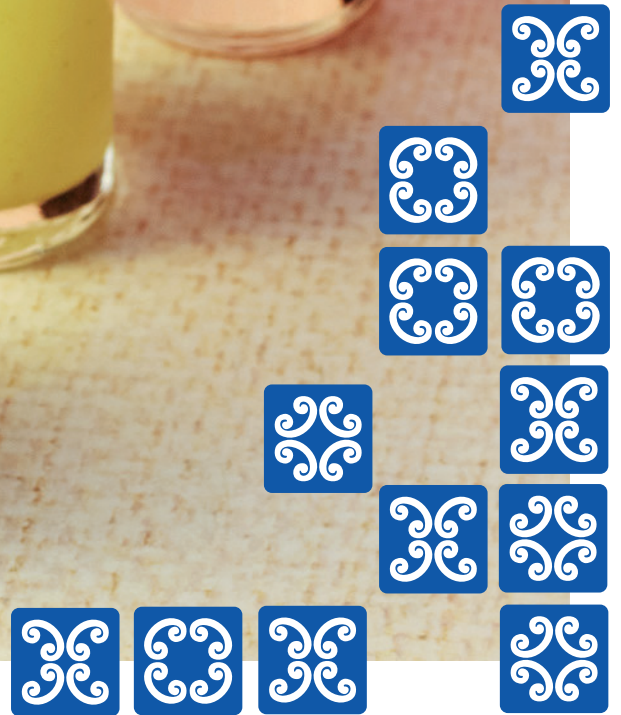
ORANGE	\$84
GREEN	\$84
PINK GRAPEFRUIT	\$84
PAPAYA	\$84
VAMPIRE	\$84
<i>Orange, carrot, beetroot.</i>	

TEPOZTECAN WATERS

COCONUT CREAM WATER	\$94
MELON WATER	\$94
CUCUMBER WATER	\$94

SABOR
A MÍ

Tepoztecan Waters



BOTTOMLESS MIMOSAS

MIMOSA \$130

Orange, Raspberry or Peach.

BOTTOMLESS MIMOSA \$390

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) \$85

HOUSE COCKTAILS

CANTARITOS \$165

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

STRAWBERRY COCKTAIL \$160

Tamarind Smirnoff, strawberry and lemon.

PIÑA COLADA \$160

White Bacardi rum, pineapple juice and coconut cream.

CLASSIC MARGARITA \$160

Tequila José Cuervo, Frappé o rocas.

TRADITIONAL PALOMA \$150

José Cuervo Tequila, lemon and grapefruit soda.

MOJITOS \$150

White Bacardi Rum, mint and lemon.

GAVILÁN O PALOMA

GAVILÁN \$160

Unión Mezcal.

PALOMA \$160

Traditional tequila.

BEERS

NATIONAL \$77

(Tecate light, Indio)

XX LAGER \$77

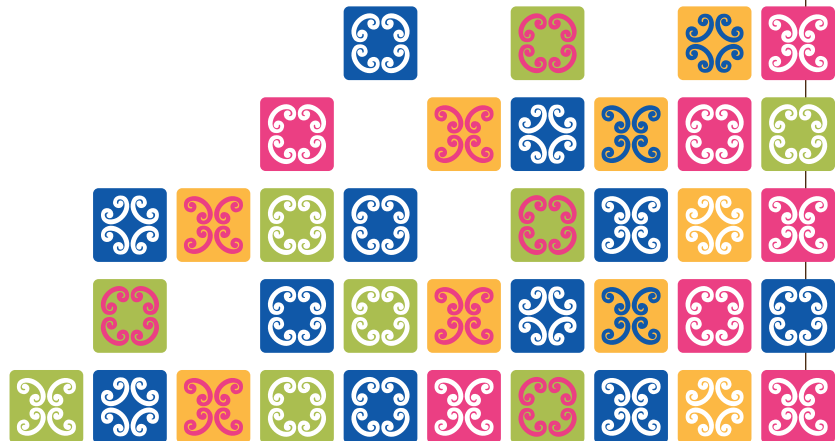
XX AMBAR \$77

XX ULTRA \$77

HEINEKEN \$80

HEINEKEN CERO \$60

BOHEMIA CRISTAL \$77



SABOR
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Mimosa O'Clock

