



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 \$270

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 \$270

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

PORTOBELLO AND FETA OMELET \$295

Portobello, spinach, and feta cheese with tomato sauce.

FLAUTAS WITH BIRRIA \$290

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

CHAPULTEPEC \$250

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

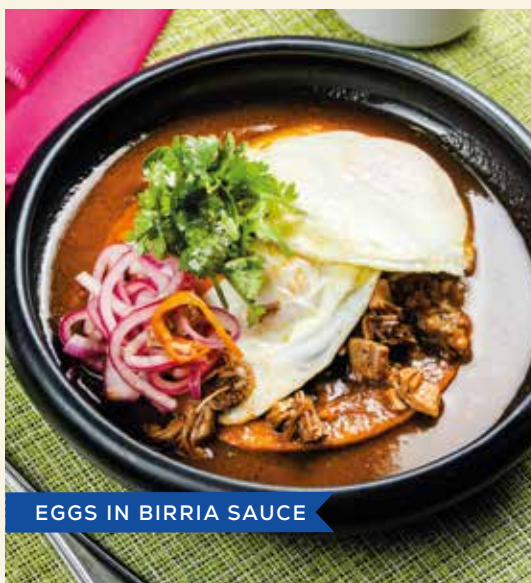
BIRRIA WITH CRISPY PORK SKIN \$270

SONORENSE COMBO #3 WITH POZOLE \$270

Chicken or pork pozole with tortilla and pressed pork crackling.



CHAPULTEPEC



EGGS IN BIRRIA SAUCE



GREEN SWISS ENCHILADAS

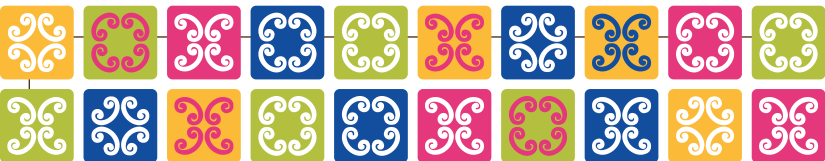


SONORENSE COMBO #3
WITH POZOLE



PORTOBELLO AND FETA OMELET

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HECHO EN
MÉXICO

BREAKFAST MENU

HOUSE EGGS

HUEVOS TATEMADOS \$250

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 \$215

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 \$270

Panela cheese, sausage and crackling sauce.

CHIPOTLE OMELETTE \$270

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 \$385

Over guacamole and adobo.

SKILLET OF STEAK AND SHRIMP \$355

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

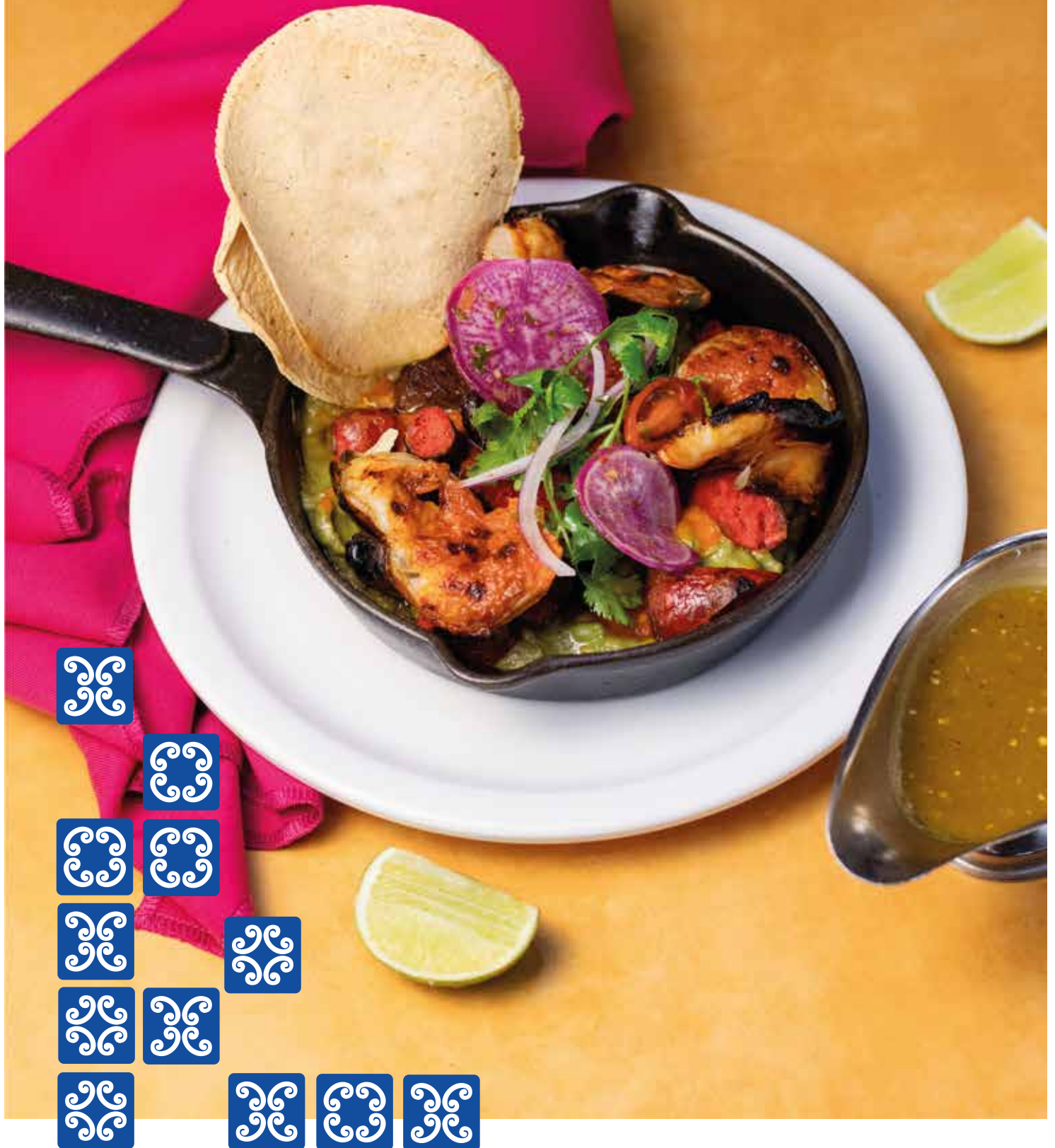
GUACAMOLE WITH FRESH CHEESE \$195

TONGUE CASSEROLE \$290

Tongue in green sauce, chili pickle and coriander salad.



Skillet of Steak and Shrimp



EGGS (ANY STYLE)

EGGS WITH HAM/ SAUSAGE/BACON

With beans and potato.

With Bacon \$199

With Ham \$199

With Sausage \$199

DIVORCIADOS OR RANCHEROS \$215

With beans and potato.

SABOR A MI COMBINATIONS

CACHANILLA

\$295

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

SINALOENSE

\$295

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

RANCHO GRANDE

\$295

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

NORTEÑA

\$355

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

SKIRT STEAK & TAMALE (160 gr)

\$355

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

RIB-EYE COMBINATION (180 gr)

\$385

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.

\$285

CHILAQUILES WITH EGGS (ANY STYLE)

Red or green.

\$215

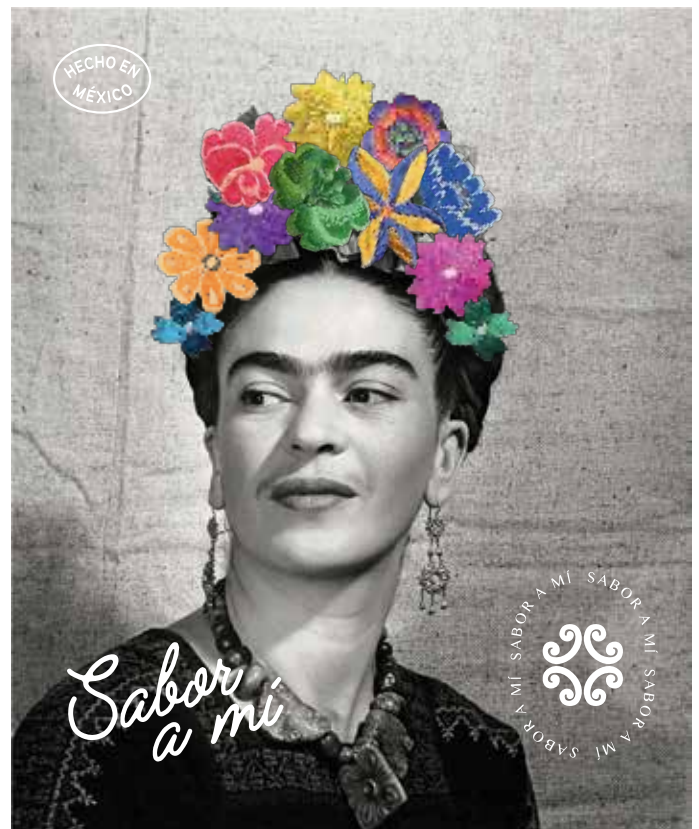
Mole

\$230

SABOR A MÍ CHILAQUILES

Crackling sauce, crema de rancho and grilled chicken.

\$285



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*Rib-Eye
Combination*



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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.*

\$198

FRENCH TOAST *(Seasonal)*

\$195





BANANA PANCAKES



CORN PANCAKES



RED VELVET PANCAKES





FOR THE LITTLE ONES

HOT CAKES (With eggs) \$215
Any style eggs with ham or bacon, fruit compote, ricotta cheese and banana

HOT CAKES \$185
Fruit compote, ricotta cheese and banana.

CHICKEN NUGGETS \$200
With fries.

**HAM OR PEPPERONI
MINI PIZZA** \$200
With fries.

MINI EGGS \$185
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 \$95
Large corn quesadilla with golden or soft cheese.

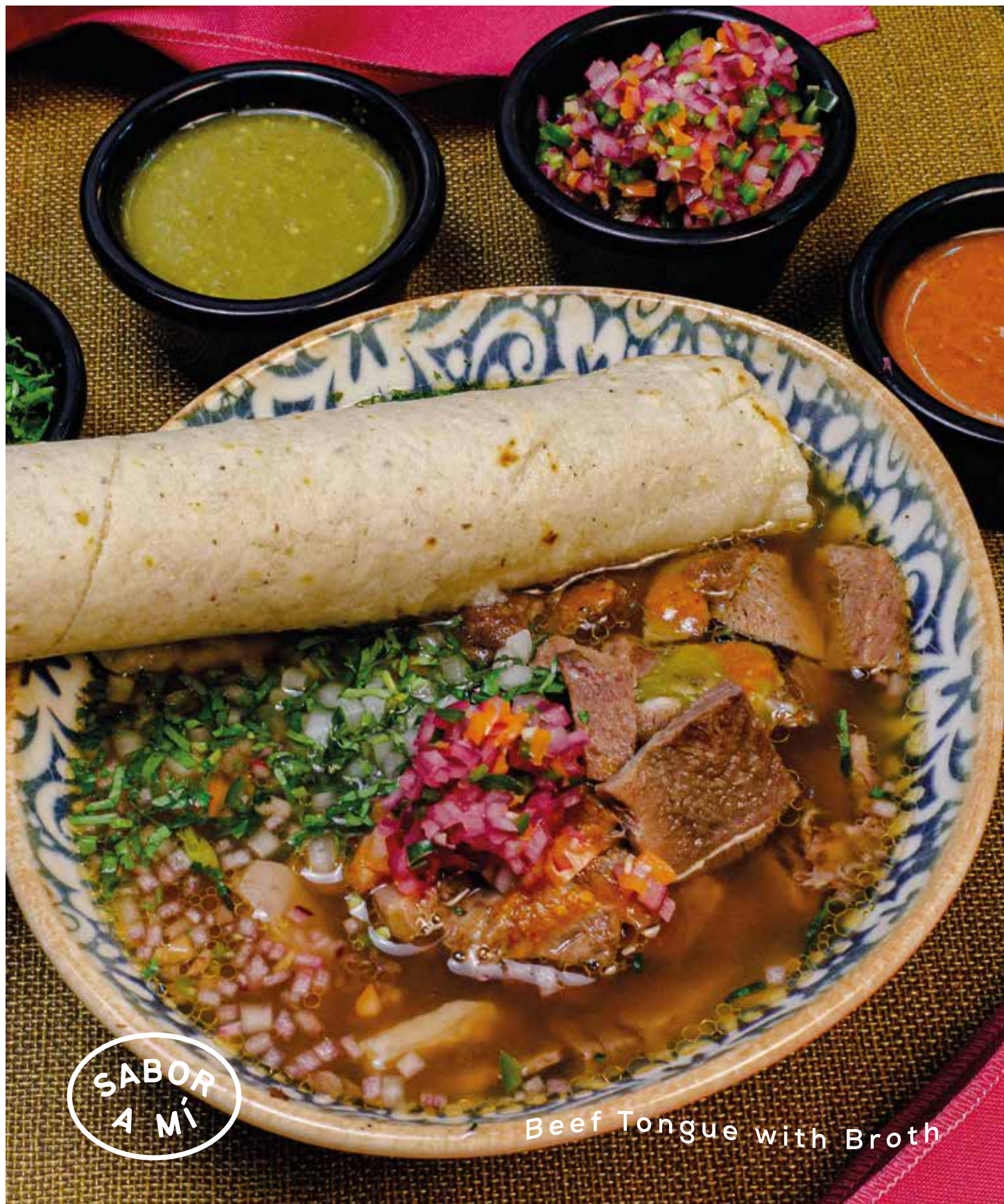
TONGUE QUESADILLA \$190
With asientos, monterrey cheese and tongue.

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.





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Beef Tongue with Broth

LUNCH

SOUPS

RED MENUDO	\$235
With corn grain and its traditional garnish.	
TORTILLA SOUP	\$160
TLALPEÑO BROTH	\$245
PANELA CHEESE SOUP	NEW \$150
POZOLE WITH PORK SHOULDER	NEW \$205
POZOLE WITH SHREDDED CHICKEN BREAST	NEW \$205
MIXED POZOLE (CHICKEN AND PORK)	NEW \$205

SALADS

CAESAR SALAD	\$260
With chicken.	
CAESAR SALAD	\$190
Without chicken.	



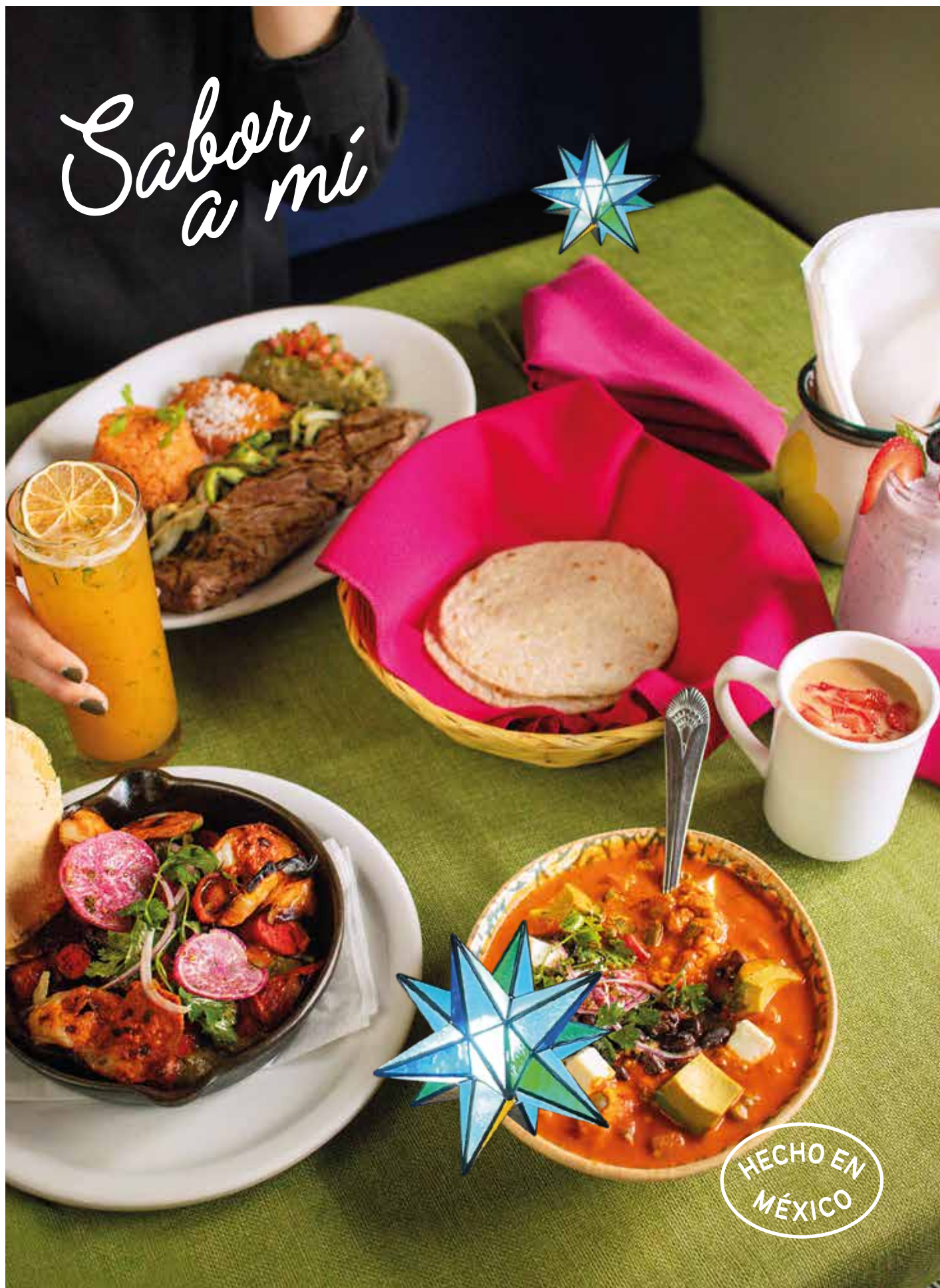
FROM OUR GRILL

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)	\$610
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 (For 2 people)	NEW \$785
Chistorra, arrachera, chicken breast, peppers with bacon and cheese. Includes garnish, cheese chicharrón, nopales, and refried beans.	

DESSERTS

NEAPOLITAN PUDDING	\$170
With cream cheese and soft caramel.	
CORN BREAD	\$195
Moist and cold, corn and cream cheese pancake .	
GUAVA CHEESECAKE	\$175
With quince paste, cinnamon and a biscuit base.	

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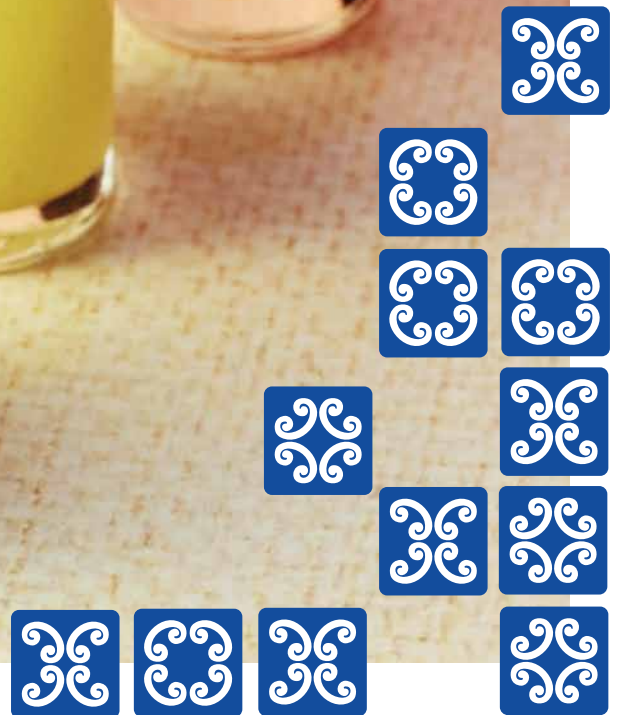


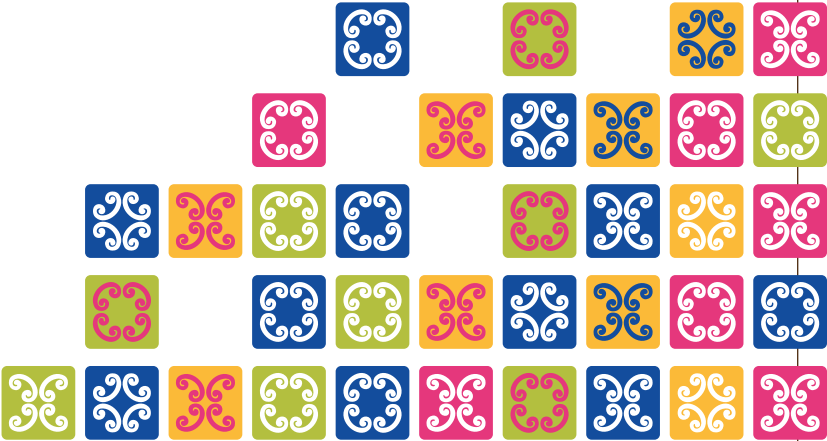
HECHO EN
MÉXICO

DRINKS		SABOR 4 MI	
HOT BEVERAGE		SMOOTHIES	
GUAVA ATOLE	\$85	BERRIES	\$165
MAZAPÁN ATOLE	\$85	With agave honey.	
NUT ATOLE	\$85	BANANA	\$165
		Spinach, amaranth, and honey.	
		STRAWBERRY	\$165
		Banana, agave honey.	
		TARO	\$165
SPECIALTY COFFEE		MILKSHAKES	
HOT		CHOCOLATE	\$120
DE LA OLLA	\$65	VANILLA	\$120
AMERICANO	\$60	OREO	\$120
ESPRESSO	\$55	STRAWBERRY	\$120
CORTADO	\$55		
CAPUCCINO	\$85		
LATTE	\$85		
FLAVORED LATTE	\$85		
Natural syrups from the region LOTO brand: Vanilla, de la Olla, Caramel and Lavender.			
MOKA	\$85		
LECHERO COFFEE	\$85		
COLD			
AMERICANO	\$59		
FLAVORED AMERICANO	\$85		
Natural syrups from the region LOTO brand: Vanilla, de la Olla, Caramel and Lavender.			
LATTE	\$85		
FLAVORED LATTE	\$85		
Natural syrups from the region LOTO brand: Vanilla, de la Olla, Caramel and Lavender.			
MOKA	\$85		
AFFOGATO	\$90		
CARAJILLO	\$180		
		TEPOZTECAN WATERS	
		COCONUT CREAM WATER	\$96
		MELON WATER	\$96
		CUCUMBER WATER	\$96
CONTEMPORARY MEXICAN CUISINE. CONTEMPORARY MEXICAN CUISINE. CONTEMPORARY MEXICAN CUISINE.			



Tepoztecan Waters



BOTTOMLESS MIMOSAS MIMOSA Orange, Raspberry or Peach. \$130 BOTTOMLESS MIMOSA Ask for your bottomless mimosa and your refill. \$520		GAVILÁN O PALOMA GAVILÁN Unión Mezcal. \$170 PALOMA Traditional tequila. \$170	
DRINKS SODAS \$50 MINERAL CIEL WATER \$50 NATURAL CIEL WATER \$50 HETHE WATER (Mineral or Natural) \$125 CHOCOLATE (Cold or hot) \$85		BEERS NATIONAL (Tecate light, Indio) \$77 XX LAGER \$77 XX AMBAR \$77 XX ULTRA \$77 HEINEKEN \$80 HEINEKEN CERO \$60 BOHEMIA CRISTAL \$77	
HOUSE COCKTAILS CANTARITOS Traditional Union Mezcal, orange juice, grapefruit, lemon and agave honey. \$170 STRAWBERRY COCKTAIL Tamarind Smirnoff, strawberry and lemon. \$170 PIÑA COLADA White Bacardi rum, pineapple juice and coconut cream. \$160 CLASSIC MARGARITA Tequila José Cuervo, Frappé o rocas. \$160 TRADITIONAL PALOMA José Cuervo Tequila, lemon and grapefruit soda. \$150 MOJITOS White Bacardi Rum, mint and lemon. \$150			

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Mimosa O'Clock

