

All our tortillas are made fresh in house using locally sourced ingredients

## TACOS CHINGONES

grass fed rump steak  
heirloom tomato salsa, spring onions, avocado pure.....34

porterhouse  
chimichurri, bbq jalapeño, charred lime..... 45

lamb brocheta  
morita adobo, oyster mushroom, bullhorn peppers,  
cumin crema, beetroot relish.....29

wagyu pastrami burrito  
guacamole, coriander sauerkraut, chipotle mustard,  
smoked mozzarella, black beans.....29

grilled octopus  
smoked capsicum sauce, confit garlic, sweet potato,  
salsa verde..... 31

wild mushrooms  
spinach, zucchini flowers, caramelized onions, mint..... 25

bbq chicken  
mole blanco, pumpkin pure, smoked almonds ..... 33

market fish  
zarandeado, ancho butter, mint, cucumber, orange..... MP

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## ENTRADAS

charcuteria  
chorizos, heirloom  
escabeches, pork crackle,  
salsas..... 19

guacamole  
caperberries, char  
artichokes, chilli oil.... 16

burrata divorciada  
tomatillo, green apple,  
guajillo, heirloom tomato..23

prawn aguachile  
raspberry, jalapeno,  
pineapple, dill oil..... 29

kingfish ceviche  
black tigers milk, pickled  
burnt echallots, fennel... 26

wild caught sardines  
tostada, avocado mousse,  
lime sour cream, morita,  
radish..... 25

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## SIDES

ejotes  
green beans, smoked chilli  
oil, lime, confit garlic.. 12

bbq chillies  
bullhorn peppers, jalapeño,  
garlic cream, charred corn.12

pumpkin  
parmigiano, pasilla, sesame  
seeds, cilantro dressing.. 12

maneado beans  
black beans, fermented  
jalapeño, pico de gallo,  
fresco cheese ..... 12

## SALSAS

complimentary & homemade  
hazelnut macha  
morita  
basil salsa verde  
chipotle hibiscus

## DESSERTS

# E

buñuelo  
lemon-lime cheesecake, mezcal  
blueberries,hibiscus.....14

alfajor  
sonora dulce de leche,  
belgium dark chocolate,  
buffalo yoghurt.....14

# R

1.5% surcharge on all card transactions.

TUE - FRI.....5PM - 12AM  
SAT - SUN....12PM - 10PM

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# SONORA