

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

## TACOS CHINGONES

# LUN

<u>carne asada</u> grass fed rump, avocado, pico de gallo.....	9
<u>bbq chicken</u> sweet chipotle, pumpkin pure, pickled zucchini.....	9
<u>grilled barramundi</u> adobo, coriander, fennel & sauerkraut slaw.....	9
<u>al ajillo mushrooms</u> confit garlic, spinach, chilli oil, mint.....	9
<u>borrego</u> grass fed lamb, morita, cumin crema, beetroot.....	9
<u>roasted cauliflower</u> smoked mozzarella, bullhorn pepper, salsa verde.....	9
<u>wagyu pastrami burrito</u> guacamole, coriander sauerkraut, chipotle mustard, smoked mozzarella, black beans.....	29
<u>wild mushroom burrito</u> guacamole, coriander sauerkraut, chipotle mustard, smoked mozzarella, black beans.....	25

## ENTRADAS

<u>charcuteria</u> Chorizos, heirloom escabeches, pork crackle, salsas.....	19
<u>guacamole</u> caperberries, char artichokes, chilli oil....	15
<u>wild caught cardines</u> tostada, avocado mousse, lime sour cream, morita, radish.....	25

## DRINKS

<u>lagerita</u> margarita + beer.....	19
<u>sangrita</u> margarita + bloody mary..	19
<u>primavera</u> blanco tequila, mint, cucumber, jalepeno .....	20
<u>espresso Rojo</u> mezcal, campari, coffee, blackberry,hibiscus.....	20

## SIDES

<u>ejotes</u> green beans, smoked chilli oil, lime, confit garlic....	12
<u>chilli peppers</u> bullhorn, patron, jalapeño, piquillo, kiss peppers.....	12

## SALSAS

<u>complimentary &amp; homemade</u> hazelnut macha morita basil salsa verde chipotle hibiscus	
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## DESSERT

<u>buñuelo</u> lemon-lime cheesecake, mezcal blueberries, hibiscus.....	14
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1.5% surcharge on all card transactions.

# CH

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

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# SONORA