

DI

ENTRADAS

Guacamole
serrano, tomatillo, pomegranate,
herbs..... 14

Queso fundido
baked Oaxaca cheese, 'nduja, honey,
pico de gallo, flour tortillas.... 20

Himarasa kingfish aguachile
pasilla broth, sesame, pressed
cucumbers, chips..... 25

Tuna ceviche
queensland yellowfin tuna, sesame,
soy, finger lime, avocado..... 26

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SALSAS

complimentary & homemade
hazelnut macha
morita
salsa verde

1.5% surcharge on credit card.
10% surcharge applies on Sundays.
15% surcharge applies on Public Holidays.
10% discretionary service charge will be added to groups of 10 or more.

SONORA

PLATOS GRANDES served w/ wheat tortillas

BBQ eggplant
salsa sonora, oaxaca cheese, pomegranate,
macadamias..... 26

Tasmanian octopus zarandeado
Grilled octopus adobado, tatemada ink sauce.. 36

Grilled market fish
pasilla butter, lime..... MP

Pollo a las brasas
Half free range chicken sinaloa-style,
coriander, pickled onions, jus..... 32

Jack's Creek wagyu flank steak (300g)
charcoal Flank Steak, chimichurri..... 43

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GUARNICIONES

Ensalada
Cos hearts, serrano, tender cactus,
avocado, tomates pequeños..... 12

Corn esquites
Street corn salad, bone marrow, smoked mayo,
queso salado..... 12

Ejotes verdes
Green bean salad, goats curd, herb dressing. 12

DESSERT

Grilled pineapple
agave syrup and coconut ice cream..... 14

Flan mexicano
baked caramel and tonka bean custard..... 14

Mezcal Nuestra Soledad Matatlan..... 14

Tequila Fortaleza Reposado..... 19

Coffee Mezcal Dangerous Don..... 16