

SONORA

RESTAURANT WEEK MENU \$44.95

Modern Latin Food and Signature Cocktails

TAPAS - APPETIZERS

BRUSSELS SPROUTS SALAD (VG)

Roasted Brussels sprouts, cranberries, Quinoa saffron risotto cake & agave vinaigrette

ENSALADA DE REMOLACHA (V)

Beets, home made hummus, arugula, toasted pistachio, sprinkled goat cheese, citrus vinaigrette

CEVICHE OF THE DAY

Fresh Seafood Cured in acids of lime, lemon and Orange with Chef's daily Ingredients

EGGPLANT MEATBALL (V)

Homemade eggplant meatballs in Spanish tomato sauce

CROQUETAS DE PLATANO

Chicken and chorizo croquetas served with Pomeery mustard and agave sauce

PAN CON TOMATE (VG)

Spanish style tomato bread drizzled with olive oil



PLATOS FUERTES - MAIN COURSE

PERU- LOMO SALTADO

Sautéed filet mignon, onions, peppers, fries, stir fried rice, chorizo topped with a fried egg

COLOMBIA - POLLO RELLENO

Chicken stuffed with sweet plantain, chorizo & goat cheese, with mashed potatoes topped with sherry wine-shallot reduction

ESPAÑA- PAELLA PALOMINO

Seafood paella, shrimp, clams, mussels, Chorizo, saffron rice topped & sofrito sauce

CHILE - SALMON ORGANICO (GF)

Grilled salmon served with quinoa tabbouleh salad, shiitakes, sweet plantain, & arugula topped with saffron mojito sauce

VEGAN PAELLA (VG)

Farro, pumpkin slices, roasted Brussels sprouts, beets, Cauliflower topped with tofu aioli

DESSERTS

KALUHA AND VANILLA FLAN (GF)

Caramel custard

CHOCOLATE CAKE (GF)

Flourless chocolate cake served with blackberry sauce

MENU SUBJECT TO CHANGE.

IF YOU HAVE ANY FOOD ALLERGY PLEASE ADVISE THE SERVER BEFORE PLACING THE ORDER.