SONORA

RESTAURANT WEEK MENU $44.95

SUNDAY BRUNCH $ 39.99

Modern Latin Food and Signature Cocktails

Start with Guacamole for the table
Avocados, Red Onios, Tomatoes, Cilantro and Lime Juice $14 - $19

TAPAS - APPETIZERS

ROASTED BRUSSELS SPROUTS   (VG)
Roasted Brussels Sprouts served with dry cranberries and Agave Vinaigrette

ENSALADA DE REMOLACHA (GF)(V)
Beets, watermelon, arugula, toasted almonds, sprinkled goat cheese, blood orange 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 CANGREJO
Blue crab croquettes with whole grain mustard aioli

PULPO
Grilled Octopus served with Roasted Purple Potatoes, Roasted Peppers and Chorizo topped with Parsley Chimichurri

QUESADILLAS DE PATO
Duck confit, gouda cheese, avocado, pomegranate sauce

PLATOS FUERTES - MAIN COURSE

PERU- LOMO SALTADO
Sautéed filet mignon, chorizo, onions, peppers, fries and brown rice topped with fried egg

COLOMBIA - POLLO AL HORNO
Herb Roasted Chicken served with Artichokes and Chorizo Puree in with Chardonnay wine and Sun dried tomato sauce

ESPAÑA- PAELLA PALOMINO
Seafood paella, shrimp, clams, mussels, Chorizo, saffron rice topped & sofrito sauce

CHILE—SALMON A LA PARILLA   (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

STEAK AND FRIES
Grilled 9oz Steak Served with fresh cut fries and Parsley Chimichurri Sauce

DESSERTS

CHOCOLATE CAKE   (GF)
Flourless chocolate cake served with blackberry sauce

CHEESE CAKE
Dulce de leche cheese cake serve with guava Sauce

PASSION FRUIT FLAN   (GF)
Caramel custard