

# SONORA

## RESTAURANT WEEK MENU \$44.95

SUNDAY BRUNCH \$ 39.99

### Modern Latin Food and Signature Cocktails

**TAPAS - APPETIZERS**

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

**ENSALADA DE REMOLACHA (GF)(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 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**  
Farro, pumpkin slices, roasted Brussels sprouts, beets, Cauliflower topped with tofu aioli

**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

MENU SUBJECT TO CHANGE.

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