

MIENTRAS SE CALIENTA EL FOGON.

APPETIZERS

- **Queso Fundido de: Solo y/o Con chorizo. 8**
  - Melted cheese served with a choice of chorizo or plain.
- **Quesadillas Don Pedro : Huitlacoche, Chorizo, carne asada. 6**
  - Corn tortilla stuffed with: Mexican corn truffle ( mushrooms, chorizo or plain )
- **Guacamole: Normal 7.5 y/o Al centro 9**
- **Sopes de: Pastor, chorizo, pibil, Frijoles, picadillo. 6**
  - Corn dough tartlet topped with refried beans and a choice of: chorizo, marinated pork or ground beef
- **Del elotero del triciclo. 7**
  - Charcoal grill corn on the cob topped with ricotta chesse
- **Tamales: Carne, Elote 4**
  - Tamales choice of beef with roasted peper sauce or slice peper with chesse

PLATOS PRINCIPALES

MAIN DISHES

DE LA GRANJA

FROM OUR FARM

- **Pollo al Mole con: Arroz y frijoles 18**
  - Chicken in mole sauce served with rice and refried beans
- **Pollo al Chipotle con: Arroz y frijoles. 15**

- Chicken in chipotle sauce served with sautéed asparagus and side of rice.

## Y DEL RANCHO?A'PA

- FROM OUR RANCH
- **La Mejor Del Mundo. Carne Asada Al Carbon “EstiloSonora”:** Frijoles, guacamole, salsa Bandera. 22
  - Best in the world. Charcoal grilled steak “Sonora style” served with refried beans guacamole and salsa
- **Arrachera a la Tampiquena:** Enchilada en salsa verde/ roja, Frijoles refritos y guacamole 25
  - Charcoal grill steak “Sonora style” served with 1 enchilada green/ red, with refried beans, guacamole.
- **Cochinita Pibil con Verduras en escabeche y frijoles.** 16
  - Shredded roasted pork in achiote sauce served with refried beans and vegetables on vinegar sauce

# PESCA DEL COMPADRE:

From our catch.

- **Pescado a la Veracruzana.** 19
  - Fish filet topped with veracruzana sauce served with rice.
- **Camarones papantla c/tocino y queso.** 22
  - Shrimp wrapped in bacon and stuffed with cheese served with rice and avocado salad
- **-Camarones al chipotle con arroz y elote tatemado.** 16
  - Shrimp in chipotle sauce served with rice and roasted corn.

## ANTOJITOS, MIS ESPECIALIDADES.

CRAVINGS MY SPECIALTIES.

- **Chimichanga :Barbacoa, carne asada, pibil, pollo.** 15
  - Mexican style flour wrap stuffed with a choice of shredded beef, skirt steak, marinated pork, or chicken then pan fried and immersed in salsa narciso romero.
- **Sopes con: chorizo, pibil, Frijoles.** 6
  - Corn dough tartlet topped with refried beans and a choice of: chorizo, marinated pork or ground beef.
- **Enchiladas Verde,Rojas,Poblanas ;pollo, carne.** 16
  - Oven baked stuffed enchiladas in green, red or poblano sauce topped with melted cheese choice of chicken or beef.

- **Chile Relleno: Pollo ,carne.** 18

- Stuffed poblano pepper in roasted tomato sauce with a choice of chicken, ground beef or cheese served with rice and beans.

- **Sopa de Tortilla con pollo y Aguacate.** 8

- Tortilla soup with chicken and avocado.

- **Ceviche de Camaron de aquellos.** 11

- Shrimp ceviche

- **Carne con chile estilo Hermosillo.** 14

- Slow cooked shredded beef "Hermosillo style" with Colorado sauce, served with rice and beans.

- **Tostadas: Pollo, Asada, pastor, barbacoa.** 6

- Oven baked corn tortilla topped with refried beans and a choice of Chicken, skirt steak, pastor or shredded beef.

# PASANDOPOR SONORA

CRUISING BY SONORA

## TACOS.

- Carne Asada. 5
  - CHARCOAL GRILLED STEAK.
  
- Al Pastor. 5
  - PORK LOIN WITH PINEAPPLE.
  
- Caramelos. 5
  - CHARCOAL GRILLED STEAK, REFRIED BEANS AND MELTED BEANS.
  
- Campechanos. 6
  - COMBINATION OF CARNE ASADA Y PASTOR
  
- Quesadilla Gringa. 6
  - FLOUR QUESADILLA STUFFED PORK LOIN.
  
- Barbacoa 5
  
- Taco Fish. 5
  
- Taco light 5
  - CHARCOAL GRILL STEAK SERVED ON TOP OF ROMANO LETTUCE.

# ENSALADAS Y VEGETARIANOS.

- Ensalada Frida Kahlo: Pollo, Asada, pastor. 11
- Enchiladas de vegetales: Asparragos, Elote, Aguacate. 16

## POSTRES PA' REMATAR

- Flan de Vainilla. 7
- Churros con cajeta / chocolate. 7

## LONCHEANDO

### LUNCH

- Quesadillas \$9, Burritos \$11, Tacos \$5/Taco Fish, sopes / Mexican tartlet \$5, Platos/Plates \$11
  - Carne Asada/Skirt steak.
  - Pollo al Carbon/charcoal chicken.
  - Adobada/ Marinated pork.
  - Vegetales/Vegetables.
- Enchiladas Verdes/ Rojas/Poblanas \$11

Oven baked stuffed enchiladas in Green /Red/Poblano sauce.

  - Carne Asada, skirt steak

- Pollo al Carbon/charcoal chicken
- Adobada/ Marinated pork
- Vegetales.
  
- **Ensalada / Salad: \$11**
  - Frida Kahlo: Shredded chicken mixed with asparagus, avocado grilled corn, and roasted peppers.
  
- **Sopa \$5**
  - Chicken Tortilla soup.
  
- **Torta de puerco del tio martin \$ 8**

Mexican pork sandwich, with lettuce,tomato,avocado and chipotle cream sauce.

  - Guacamole \$5
  
- **Y el pilon mi amigo?/sides orders:**
  - Guacamole: \$2
  - Refritos/beans: \$1
  - Meat: \$3

## DESAYUNOS MEXICANOS.

- **Desayuno Manlio Favio:** Huevos c/Machaca en salsa tatemada y frijoles.
- **Huevos Rancheros:**Huevos N Tortilla de maiz, jamon, banados en salsa ranchera.
- **Desayuno el Centro:** Huevos al gusto c/ Chilakiles c/ queso, aguacate y frijoles.
- **Desayuno Juan Diego:** Huevos con nopalitos en salsa de chipotle.

## DESAYUNOS CLASICOS

- **Huevos Revueltos al gusto:** Papas sasonadas.
- **Huevos al gusto acompañado c/ pancakes.**



- Fruta fresca con granola.

## HELADAS

- |                             |                                 |
|-----------------------------|---------------------------------|
| • Tecate 5                  | Arancio pinot grigio 7.5        |
| • Corona 5                  | St francis Chard. 11            |
| • Corona light 5            | Next Riesling 10                |
| • NegraModelo 5             | Monkey Sauv Blanc 9.25          |
| • Pacifico 5                | Santa Ana Torontes 8.5          |
| • Modelo especial. 5        | Rojos                           |
| • Bohemia. 5                | Concannon Pinot Noir 8.5        |
| • Sol. 4.5                  | Founders Merlot 10              |
| • Dos equis. 5              | Casillero Del Diablo Cav Sauv 9 |
| • Tarro Chelado/ Michelada. |                                 |

### Por si no tomas!!

Soft drinks.

- Soda 2
- Horchata ( rice milk drink) 3
- Jamaica ( Hibiscus flower) 3
- Café 2

## MEZCLANDO LOS VINOS

!!PUROS INVENTOS MI ALLAN !!

- White Sangria. 7(G) (24)
- Red and “Spice Sangria “
- Champagne Sangria 7.5
- Mimosa 9

PA' CURARTE EL GUADALUPE REYES.

## COKTELES.

- Jugo bichi.
- Maleficio.
- Campechana.

## TOSTADAS

- Cachoreada.
- Ceviche.