



FIRST COURSE

\$60 per person

Served Family style

Flautas de Pollo GF

CHICKEN TINGA ROLLED TACOS

Four rolled tacos + topped with guacamole + lettuce + onions + tomatoes + cotija cheese + sour cream

Ceviche de Camaron

SHRIMP CEVICHE GF

Cucumbers + onions + tomatoes + cilantro + jalapeños + lime citrus. Served with plantain chips

Charred Caesar

Local romaine lettuce + lemon Caesar dressing + shaved parmigiano reggiano + croutons + white anchovies

Tostada de Atun

TUNA TOSTADA GF

Blue corn tostada + chile morita aioli + Mango + avocado + Wakame salad + crispy onions

SECOND COURSE

Choose one:

Enchiladas Sonorenses

SONORA ENCHILADAS STYLE GF

Three chicken tinga enchiladas topped with chile guajillo sauce + lettuce + pickled onions + sour cream + queso fresco

Pollo a las Brasas

ORGANIC CHICKEN CHARCOAL GRILL

Half chicken marinated in adobo.
Served with rice and beans

Arrachera de Wagyu Au 10 oz

AUSTRALIAN WAGYU SKIRT STEAK 10 OZ

Chile Relleno

STUFFED POBLANO PEPPER GF

Shrimp + Oaxacan cheese + creamy chipotle sauce.
Served with rice and beans

THIRD COURSE

Choose one:

Churros and ice cream

Shangri-La

Tropical guava chocolate mousse cake