



# DRINK PACKAGES

## The Sommelier Experience

### YEBÁ PACKAGE

Norton, Cosecha Especial Brut  
Auténtico, Chardonnay Reserva  
Pannunzio, Clásicos Malbec  
Heineken beer  
soft drinks and water

### CASSAVA CHIPS

### PLEASE NOTE

This experience is exclusively available  
for events commencing no later than  
6.30 PM

1 hour 29€

2 hours 39€

per person

+18€ for any additional hour

## The Mixologist Experience

### YEBÁ PACKAGE

Norton, Cosecha Especial Brut  
Auténtico, Chardonnay Reserva  
Pannunzio, Clásicos Malbec  
Heineken beer  
soft drinks and water

### HOUSE SPIRITS\*

Vodka - Ketel One  
Rum - Ron Botran  
Gin - Fords  
Whiskey - Woodford Reserve  
Tequila - Ocho Blanco

### COCKTAILS

Palomas de las Dunas  
Tequila Ocho Blanco • Rhubarb / Grapefruit Soda  
(fruity, sour, sparkeling)

### Pisco Sour

Pisco • Lemon Juice • Angostura Bitter  
(fresh, velvety, aromatic)

### Galo Galo

Novo Fogo Silver Cachaca • Empirical Ayuuk •  
Cynar • Vermouth  
(bitter, rich, bold)

### CASSAVA CHIPS

1 hour 39€

2 hours 49€

per person

+25€ for any additional hour

\* Selection of spirits may vary due to availability

Please inform our staff of any dietary requests.  
All prices are stated in euros and include VAT.

# SONORA





# SNACK PACKAGE

to select 4 items

## PATACONES CON SALSA

crispy green banana fry  
with mexican salsa

## EMPANADAS

Latin American pastry  
filled with chicken or vegetarian

## TEQUENOS

Venezuelan cheese-filled dough sticks  
with avocado dressing

## MEXICAN TOSTADAS

Smoked duck, avocado, salsa,  
pickled onion and coriander

## COXINHAS

Brazilian deep-fried dough  
filled with chicken or nopal

20€

per person

+4€ for any additional snack

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# SONORA





# BITES PACKAGE

SNACK ON TABLE  
Platano Chips

**COLD BITES**  
to select 4 items

PAN DE YUCA CHEESE  
with chipotle butter

GUACAMOLE  
Roasted avocado with Trout eggs,  
tomatillo salsa, totopos and fresh  
herbs

OSTRA  
Pomelo Margarita Granita,  
Smoked pepper salt

CEVICHE AMARILLO  
Sea bass, Yellow Chifa leche de tigre,  
cancha corn, habanero chili

AGED 'SIMMENTHALER' TARTARE  
Spiced herb aguachile, coffee  
emulsion, Peruvian potato

BEETS & ROOTS TARTAR  
Charcoal-roasted beets with red  
chimichurri and quinoa

PASSION FRUIT HAMACHI TIRADITO  
Passion Fruit 'Leche de tigre', chili oil,  
cashew nuts

**WARM BITES**  
to select 4 items

PULPO AL GRILL  
with papas huancaína

PICANHA RODIZIO  
Brazilian style grilled Rump steak  
served with verdes al Grill

ROASTED PUMPKIN  
Green mole, cashew nuts

DORADA  
Sea bream, selva romesco and cassava

LIVAR GRILLED PORK  
with arroz congri

GAMBA U12 AL GRILL  
with heritage tomatoes

WAGYU 30GR  
(suppl. +20€ per person)

35€

per person

+6€ for any additional snack

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SONORA

