

SONORA DRINK

PACKAGES

The Sommelier Experience

YEBÁ PACKAGE

Norton • Cosecha Especial Brut
Autentico • Chardonnay Reserva
Pannunzio • Classicos Malbec

Heineken Beer

Soft Drinks and Water

TOTOPOS 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
Autentico • Chardonnay Reserva
Pannunzio • Classicos Malbec
Heineken Beer
Soft Drinks and Water

HOUSE SPIRITS*

Vodka – 42 Below
Rum – Bacardi 4
Gin – Bombay Premier Cru
Whiskey - Woodford Reserve
Tequila – Tierra Noble Blanco

COCKTAILS

Paloma Roja
Partida Blanco Tequila | Campari | Tomato
cordial | Peach | 3 cent Grapefruit soda

Golden Paradise
Flor de Caña 12 Rum | Coconut Fino Sherry
| Coconut & Orange Cordial | London
Essence Soda water

Derecha
Flor de Caña 12 Rum | Black Tot Rum |
Tonka Campari | Cocchi di Torino vermouth
| Chocolate Bitters

TOTOPOS 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

4 items per person

YUCA TOSTONES

Fried cassava & chimichurri mayo

EMPANADAS

Latin American pastry
Filled with chicken or vegetarian

TEQUENOS

Venezuelan cheese-filled dough sticks
with avocado dressing

BRISKET MEXICAN TOSTADAS

Brisket, roasted pineapple, pibil cream, chili caviar

OYSTER

Chalaca, shallot, coriander, habanero, cancha corn, lime juice, salt
+ 6 per oyster

22
per person
+ 5 for any additional snack

SONORA BITES

PACKAGE

Cold Bites

to select 4 items

PAN DE BONO

Cassava bread with cheese, served with a side of Guava butter with black salt

GUACAMOLE SELVA

Roasted avocado with tomatillo salsa, totopos, fresh herbs

PORTOBELLO CEVICHE

Portobello, coconut milk, coriander, lime juice

OYSTER

Chalaca, shallot, coriander, habanero, cancha corn, lime juice, salt

CEVICHE AJI AMARILLO

Seabass fish, chifa leche de tigre, crispy corn, coriander oil, habanero chili pepper, red onions

HAMACHI TIRADITO

Kingfish, red leche de tigre, green oil, Maldon salt, ghoa cress

SELVA STEAK TARTARE

Hand chopped beef, yuca chips, avocado mousse, cured egg yolk, apple capers, sweet potatoes chips

Warm Bites

to select 4 items

SELVA GREEN QUINOTO

Black and white quinoa, spinach, coriander, parmesan

EGGPLANT ANTICUCHERA

Grilled eggplant, anticucho dressing, refried bean cream, wakame oil, fried tortillas

ROASTED DORADA

Roasted seabream fillet, selva green salsa, spinach and parsley

GAMBA

With corn rice

PULPO

With papas huancaína

PICANHA RODIZIO

Brazilian style grilled Rump steak served with verdes al grill

BRISKET TOSATADAS

Brisket, roasted pineapple, pibil cream, chili caviar

45

per person

+ 8 for any additional bite

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