

WELCOME

High up in the sky, a mystical cocktail bar unveils old Latin American tales.
Welcome to Sonora. This is not just a place to indulge in cocktails;
it is a gateway to a world where myths and legends come alive.



TASTE MAP

The taste map is a conceptual diagram that illustrates where different taste sensations—such as sweet, sour, bitter, and explorer factor—are detected on the human tongue.

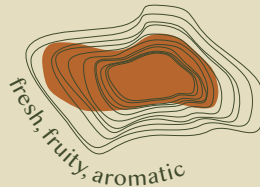
THE SONORA COCKTAIL

1930, *The Savoy Cocktailbook*

Ron Facundo Neo | Avallen Calvados | Merlet Lune D'Abricot | Lime



€ 17



CHAMPAGNES & BUBBLES

BODEGA NORTON COSECHA ESPECIAL EXTRA BRUT

Mendoza, Argentina - € 11

BODEGA NORTON COSECHA ESPECIAL ROSADO

Mendoza, Argentina - € 13

NICOLAS FEUILLATTE RESERVE EXCLUSIVE BRUT

Champagne, France - € 17

PERRIER-JOUET GRAND BRUT

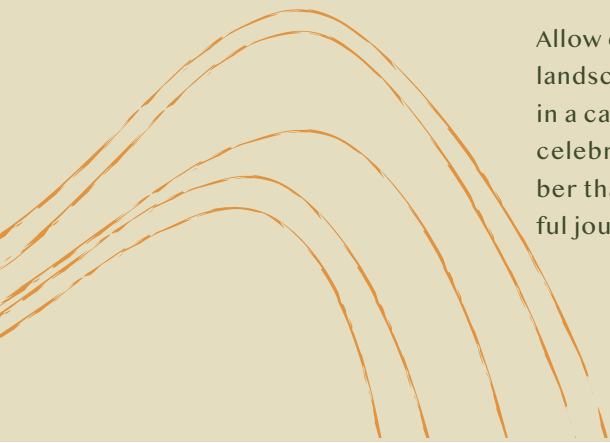
Champagne, France - € 19

OLMEC

We honor the ancient Olmec civilization with the cocktails you will discover on the next page. This advanced society thrived along the Gulf Coast of modern-day Mexico from 1200 to 400 BCE, leaving an enduring legacy through their sophisticated society and impactful art.

Our cocktails draw inspiration from the monumental stone heads sculpted by the Olmecs, believed to be representations of their influential rulers. Echoing these unique features, the drinks you will encounter boast bold and distinctive flavors, paying tribute to the Olmec's artistic audacity.

Allow each sip to transport you to the lush landscapes of the Olmec era, immersing you in a captivating blend of flavors. As we celebrate this inspiring civilization, remember that this is but the first tale in our flavorful journey.

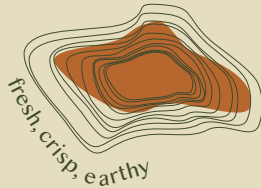


PALOMA RUBIA

Patron Silver Tequila | Pimiento Amarillo | White Beetroot
East Imperial Grapefruit Soda (also available with Koch El Mezcal)



€ 16



This cocktail is also available
in a non-alcoholic version.

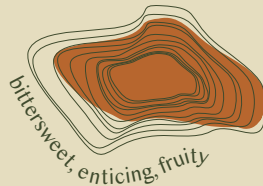
ALCOHOL
FREE

CAIMAN CLUB

Ocho Blanco Tequila | Campari | Monkey 47 Sloe Gin |
Tomato Cordial | Raspberry | Lemon Sherbet |
Angostura Cacao bitter
(add Lost Explorer Mezcal Espadin +€2.5)



€ 16

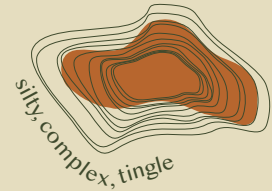


L'AZUL

Mijenta Blanco Tequila or Siete Misterios Doba Yej
Mezcal | Tangerine | Blue Spirulina | Merlet Trois Citrus



€ 17



This cocktail is also available
in a non-alcoholic version.

ALCOHOL
FREE

BATANGA

Patron Silver Tequila | Coca Cola or Coca Cola Zero
Coriander Tincture | Lime | Salt

€ 14



DIAGUITA

In the land of the ancient Diaguita, where dry deserts meet lush valleys in northern Chile and northwest Argentina, a rich tradition of craftsmanship and culture thrives. Our new menu selections honor this vibrant civilization, known for their detailed pottery and advanced metalwork.

Inspired by the Diaguita's beautiful designs and bold colors in their pottery, our drinks are made to reflect this visual beauty. Each beverage is a mix of sharp contrasts and complex layers, echoing the intricate patterns that have lasted through time.

Let each drink take you on a journey through the stunning landscapes that shaped the Diaguita community, offering a taste of their lasting spirit and creativity. As we explore these ancient arts, we invite you to experience the depth of Diaguita culture, reminding us that this menu is just the start of a deeper journey into history's flavors.

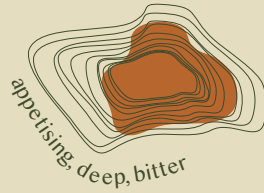


CEREZA

Suntory Toki Whiskey | Pisco Waqar | Martini Rubino Vermouth & Sonora Rosado Vermouth | Amaro Montenegro | Merlet Sour Cherry



€ 16

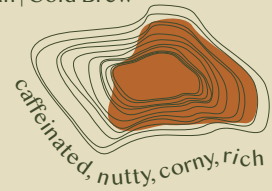


EL MOLLE

Corned Jack Daniels Bonded | Bebo Coffee Liqueur | Pecan | Cold Brew



€ 16

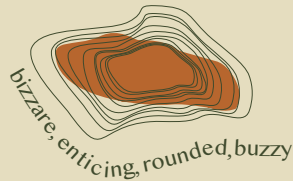


LOS VALLES

Ceylon Ford's Gin | Botran Blanco Rum | Ferrand Dry Curacao | Super Juice | Purple Potato



€ 16



FERNANDITO

Fernet Branca | Coca Cola or Coca Cola Zero | Lime

€ 14



CARIBS

Dive into the vibrant culture of the ancient Caribs, a group known for their seafaring prowess across the Caribbean islands. Their adventurous spirit and rich traditions have left a lasting impact on the region.

Our latest drink menu draws inspiration from the Caribs' deep connection to the sea and their vibrant community life. Each drink is designed to evoke the tropical flavors of the Caribbean, mixed with a hint of the boldness that the Caribs were renowned for.

Take a sip and let it transport you to the crystal-clear waters and lush islands once navigated by the Caribs. Every drink is a celebration of their courageous explorations and love for the vibrant world around them. Step aboard this flavorful voyage as we set sail through history, one drink at a time.

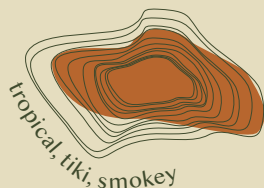


GOLDEN PARADISE

Ron Flor de Caña 12 | Coco washed Tio Pepe Fino Sherry |
Golden Burned Orange Cordial



€ 17



This is the winning drink of head bartender
Laurynas Lazdauskas for the 2023
Flor de Caña Sustainability Challenge.

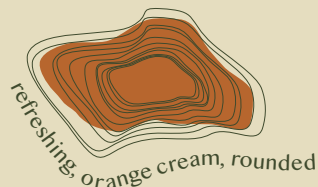
LIMONADA DOMINICANA

Ron SBS Dominican Republic | Ron Cristobal Nina | Muyu Chinotto |
Dominican Lemonade



SPECIAL

€ 16



EL COCO ROYAL

Ron Planteray Cut & Dry | Flor de Cana 12 | Pineapple | Tangerine |
Nicolas Feuillate Champagne



€ 19



CUBA LIBRE

Bacardi Cuatro | Coca Cola or Coca Cola Zero | Lime

€ 14



THE OLD BUT GOLD

Step back in time with our "Old but Gold" cocktails, a curated collection of signature favorites that have graced our menu before. These cherished creations have withstood the test of time, captivating patrons with their perfect blends and memorable flavors.

Whether you're revisiting an old favorite or discovering these treasures for the first time, each cocktail offers a sip of history and a taste of nostalgia. From smooth and silky to bold and zesty, our signatures cover all the bases.

Raise a glass to these golden oldies as you enjoy these enduring delights.



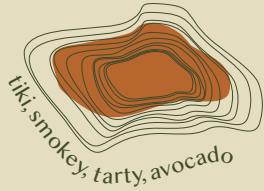
MI CORBATA

Ron Diplomático Mantuano | Discarded Banana Rum | Ron Cristobal
Overproof | Amontillado Sherry

SPECIAL



€ 16



ANDES HIGHBALL

Roku Gin or Michter's Rye Whisky | Andes Soda



€ 17



This cocktail is also available
in a non-alcoholic version.

ALCOHOL
FREE

PUMA PUNKA

Woodford Reserve Bourbon | Amaro Montenegro | Chicha Morada



€ 16



ALCOHOL FREE

Crafted with the same attention to detail and thematic resonance as our cocktails, these beverages carry the spirit and uniqueness of the tales they represent, without the inclusion of alcohol.

Whether you are retracing the steps of the Olmec rulers, scaling the heights of the Inca Empire, or navigating the complex settlements of the Marajoara civilization, our mocktails offer an immersive, flavor-filled journey that echoes the richness of these historical narratives.

Drawing from the essence of each civilization, our bartenders have curated a collection of exquisite non-alcoholic cocktails. Enjoy the same bold and distinctive flavors, expertly balanced to create a harmonious blend that caters to all palates.

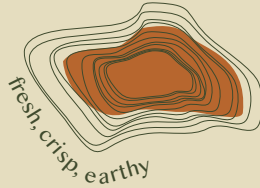


DRY PALOMA

Martini Floreale | Pimiento Amarillo | White Beetroot
East Imperial Grapefruit Soda



€ 13

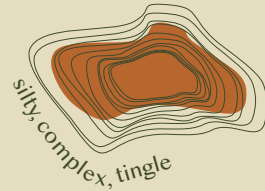


AZUL 0.0

Martini Floreale | Tangerine | Blue Spirulina | Lyre's Orange Sec



€ 15

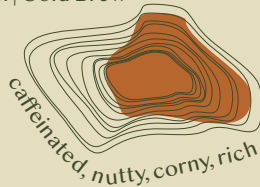


CAFE DE MAIZ

Corned Lyre's American Malt | Lyre's Coffee Liqueur |
Pecan | Cold Brew



€ 14



ANDES DOWNHILL

The Stillery 0,0 | Andes Soda



€ 14



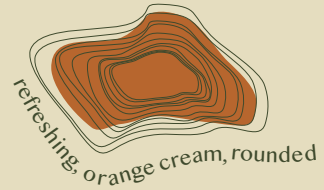
BACHATA

Martini Floreale | Dominican Lemonade



SPECIAL

€ 13



FOR THE EXPLORERS OF EL DORADO

Chart a course into the legendary with our "For the Explorers of El Dorado" menu. Inspired by the fabled city of gold, each drink is a crafted tribute to the adventurous spirit that spurred voyages into the unknown.

Discover the bold depths of agave in our premium tequilas and mezcals, or delve into the lush, sweet layers of our expertly selected sugar cane spirits. Each offering celebrates the daring souls who searched for the mythical El Dorado.

Raise your glass and navigate a sea of tastes and tales. Let every sip carry you on a journey of discovery and delight.



AGAVE

- Clase Azul Reposado €45
- Don Julio 1942 €46
- Patron El Cielo €54
- El Jolgorio Sierrudo Especiales €45
- Lost Explorer Salmiana €33
- Los Siete Misterios Tobala €61

SUGAR CANE

- Flor de Caña 30 €90 for 25ml or €180 for 50ml
- Flor de Caña 25 €45
- Ron Zacapa XO €45
- Ron Bacardi Facundo Paraiso €76
- Diplomatico Ambassador €49
- Diplomatico No.1 & No.2 & No.3 & Riserva tasting flight €32
- Rum Abuelo Centuria €29

GRINGO SPIRIT

- Macallan Rare Cask €65
- Courvoisier XO €45
- Yamazaki Distiller's Reserve €60
- Whiskey Michter's Straight Rye 10Y €53
- Whiskey Michter's Bourbon 10Y €54
- Macallan Reflexion €220

Prices listed are for 50ml servings; half servings are also available.

BEER

Pacifico Lager €7

Oedipus Pais Tropical IPA €7

Oedipus Swingers Gose €7

Oedipus Strip Witbier €7

Oedipus Do-rin-ku 0,5% €6

Heineken 0,0 €6

WINE

sparkling

Bodega Norton Cosecha Especial Extra Brut €11

white

Finca La Colonia Sauvignon Blanc €8

Auténtico Chardonnay Reserva €9

Longaví Glup Naranjo Orange Wine €8.5

rosé

Finca La Colonia Rosado €8

red

Pannunzio Winemaker Selection Malbec €8

Primus Carménère €12

FORTIFIED WINE

Martini Riserva Rubino €7

Martini Riserva Ambrato €7

Carpano Antica Formula €8

Tio Pepe Fino €5

Gonzalez Byass PX Nectar €6

Gonzalez Byass Alfonso Oloroso Seco €7

Gonzalez Byass Vina Ab Amontilado €7

MENU

RAW BAR & CEVICERIA

OSTRAS

Oyster, Pomelo Margarita Granita, Smoked pepper salt.
€4.5 per piece

PATACONES CON SALSA

Crispy green banana fry with Mexican salsa.
€7

GRILLED AVOCADO & PICO DE GALLO

Grilled avocado, coconut oil, pico de gallo, coriander dressing, topos and fresh lime.
€12

COXINAS

Brazilian deep-fried dough filled with chicken or nopal.
6 pieces - €11

EMPANADAS

Latin American pastry filled with chicken or vegetarian.
4 pieces - €9

BRISKET MEXICAN TOSTADAS

Corn tostadas, smoked brisket, chili beans and Mexican salsa.
€14

TEQUENOS

Venezuelan cheese-filled dough sticks with avocado dressing
4 pieces - €8

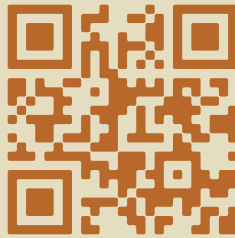
FROM THE GRILL

WAGYU BITE A5

30 gr - €35

VIEIRAS

Scallops - 150GR - €24



Scan for extended spirits list

You can also enjoy any of our
classic cocktails, starting at €15.