

LUNCH

SEAFOOD

Hamachi Tostada

Cured yellowtail marinated in sumac and lemon with green apple, celery, scallions, serrano chips and a hint of pineapple.

Scallop Ceviche

Scallops in tiger's milk with Persian cucumber, red onion and a hint of mango.

King Crab Bites

Crab croquettes with eggplant and peppers in an artichoke sauce.

Rockefeller Oysters

Baked oysters with spinach and parmesan cream.

Catch of the Day

Served with roasted corn in a white wine and shallot sauce.

Shrimp Burger

Brioche bun with a home-made shrimp patty (grilled or breaded), bacon, lettuce, tomato, red onion and home-made mayo.

SONORA

Classic Hamburger

Pretzel bun, cheddar cheese, bacon, lettuce, tomato, red onion, and smoky home-made mayo, served with fries.

Reinvented Cabrera

110g filet with 100g flame-seared cabreria served on a potato mousse base with glazed vegetables and pepper gravy.

La Porchetta

Pork strips wrapped in crispy pork skin, served with guajillo mayo, herb oil, layered potatoes and asparagus.

Tita's Chicken

Chicken Breast with a Port wine sauce and glazed carrots.

GARDEN

Tomato Slices

Seasonal tomatoes with basil pesto, arugula, pine nuts, pecorino cheese and balsamic pearls.

Mixed Greens Salad

Fresh greens with lemon vinaigrette and parmesan.

Manera Beet

Beet slices with pistachio and goat cheese in a Dijon vinaigrette.

Cauliflower Medallion

Roasted cauliflower with cashews and asparagus on a quinoa base.

Garden Soup

Finely chopped vegetables in tomato broth with home-made pasta.

Portobello Risotto

Truffle oil and pecorino cheese-infused risotto.

Mushroom & Serrano Ham Ravioli

Served in a smoked goat milk emulsion with onion ash.

Chicken Salad

Sweet potato, beets, tomato, cucumber, and avocado with dressing of choice.

Onion Soup

Classic gratinée style.

Tomato Soup

Garden tomatoes with feta cheese, pistachios, and grissinis.

DESSERT

Tita's Jericaya

A creamy custard serves with a fresh berry mix.

Date & Walnut Tart

Served with goat cheese ice cream.

Ice Cream & Sorbet.

Seasonal flavors.

Saratoga

Paired with a refreshing forest berry sorbet.

MANERA

M A R Y H U E R T A