

TO START OR FOR DA MIDDLE

- OUR OWN HUMMUS 3.8**
 - carrot sticks, evoo, smoked pimenton
- CRISPY DUCK SPRING ROLLS 3.9**
 - served thai style with lettuce & mint, sriracha, sweet chili
- VEGAN NACHOS 7.8**
 - our own homemade vegan cheese sauce, red beans pico de gallo, jalapeno, mixed greens
 - add fresh guacamole +2€
- PULLED PORK NACHOS 9.8**
 - melted cheese, caramelized onions, pico de gallo, sour cream, mixed greens, add fresh guacamole +2€
- CONE OF BELGIAN FRIES 3.8**
 - chipotle ali-oli
- WARM SPINACH & ARTICHOKE DIP 7.5**
 - corn tortilla chips
- HEALTHY SAMPLER 9.8**
 - hummus, guacamole, carrot sticks, tomato garlic evoo, mezclum, corn tortilla chips
- HANDMADE GUACAMOLE 7.5**
 - made from fresh avocados, pico de gallo, corn tortilla chips
- SEDONA'S SCANDALOUS TUNA TATAKI 9.8**
 - coriander ginger crusted fresh red tuna, honey soy dijon "wasabi", guacamole, mango pico de gallo, rice crisp
- BLACK TRUFFLE AND MUSHROOM 7.5**
 -
- QUESADILLA**
 - parmesan, red onion, mixed greens
- CROCK OF CHOCOLATE CHIPOTLE CHILI 5.9**
 - cheddar, jalapeños
- CHILI CHEESE FRIES 7.9**
 - try them with our own vegan cheese sauce only 1€ more
- CONE OF CRISPY CHICKEN FINGERS 7.5**
 - spicy herbed crust, smokey bbq sauce

TACOS LOCOS!!

TRY YOUR TACOS KETO!!! WITH ROMAINE LETTUCE FOR NO ADDITIONAL COST

- CRISPY FISH TACOS (2U) 6.7**
 - cod in tempura, romaine, lime mayo, sriracha, pico de gallo
- SAVOURY DUCK CONFIT TACOS (2U) 7.5**
 - duck chicharrones, feta, tintilla wine reduction, mezclum, pico de gallo
- CRISPY SOFT SHELL CRAB TACOS (2U) 8.5**
 - cucumber carrot slaw, sriracha mayo, avocado, pico de gallo
- PULLED CHICKEN TACOS (2U) 6.7**
 - smoked achiote sauce, cole slaw, pickled red onion, pico de gallo

In compliance with the current sanitary regulation on animals, we guarantee that the fishery products for raw consumption or those that due to their production process do not have received a warming of more than 60 degrees, have been frozen at -20C for at least 24 hours

CHIPS Y SALSA DE TEMPORADA 1€PP

FROM THE GARDEN

- THE SEDONA SUPERFOOD 9.5**
 - kale, quinoa, raisins, wakame, avocado, toasted almonds, marinated portabello mushrooms, sedona goddess dressing
- SEASAME SEARED TUNA SALAD 11.9**
 - fresh grilled tuna, baby mixed greens, avocados, sesame seeds, cherry tomatoes, red onions, cucumbers, soy ginger dressing
- THE TRUFFLED CEASAR 8.0**
 - romaine lettuce, homemade crutons, truffled ceasar dressing, tomato, parmesan
 - ADD GRILLED CHICKEN 10.5**
- BABY, BACON & GOAT CHEESE 9.0**
 - mixed greens, sundried tomato, green apple, crunchy bacon, seared goat cheese, garlic balsamic vinagrette
- CRISPY THAI CHICKEN SALAD 9.0**
 - cucumber, green apple, peanuts, long green beans, cherry tomato, thai red chili, cilantro, authentic thai dressing
- MIXED GREENS SIDE SALAD 2.5**
 - mezclum, carrots, tomato, garlic balsamic vinagrette

FAJITAS

served sizzling hot with peppers, onions, beans, rice, sour cream, fresh guacamole, cheddar, pico de gallo, 4 flour tortillas

CHICKEN 11.5 SHRIMP 12.9 STEAK 13.5 VEGGIE 10.0

extra tortillas .75 (2u) (KETO) with romain, no tortillas or rice 0.0

GOURMET BURGUERS, SANDWICHES

All beef burgers are 100% grass-fed beef, chargrilled to perfection on butter toasted brioche served with choice of our belgian fries or side salad Available (KETO) with romaine lettuce for buns, and salad for fries Choose your cheese --- (Monterrey Jack, Emmental, Goat o Vegan(lactose free))

- THE CLASSIC 7.9**
 - 200g ground grade A beef, red onions, lettuce, tomato (con cheese or bacon +.80)
- BACON & BLUE 8.9**
 - 200g ground grade A beef, caramelized onions, blue cheese, bacon
- SANTA FE 9.5**
 - 200g ground grade A beef, jalapeños, cilantro, cheddar, guacamole
- THE PULLED PORKER 7.5**
 - succulent pulled pork, red onions, smokey bbq sauce, cole slaw try it with bacon (with cheese or bacon +.80)
- SPICY GRILLED TUNA 9.8**
 - chipotle ali-oli, mixed greens, cole slaw jalapeños, tomato, caramelized onions
- GRILLED PORTABELLO Y GOAT CHEESE 9.0**
 - marinated grilled portabello, tomato chutney, mezclum
- SEDONA'S POPPIN CHICKEN 8.9**
 - strips crispy chicken, special poppin sauce, homemade pickle, butter toasted brioche

GRILLED PANINNIS

All paninnis are served with choice of belgian fries or side salad

- THE SEDONA CUBAN 8.5**
 - slow roasted pulled pork, ham, swiss cheese, pickles, mustard, mayo
- CHICKEN, BACON, CHEDDAR 8.5**
 - chipotle bbq sauce, grilled spinach

HOUSE MAINS

- GRANDMA'S MAC & CHEESE 7.9**
 - our homemade mac & cheese, try it with truffle for only 2.5€ mas
- CHIPOTLE ENCHILADAS 8.8**
 - succulent pulled pork, salsa chipotle, mix of cheeses, corn tortillas fried rice, beans
- BIG CLUCKIN' QUESADILLA 9.5**
 - grilled chicken, mix of cheeses, flour tortilla, sour cream, seasonal salsa, jalapeños
- SPINACH & CREAM CHEESE ENCHILADAS 8.5**
 - mix of grilled mushrooms, spinach and onions blend of cheeses, homemade green salsa, mexican fried rice, beans
- VEGGIE CHIMICHANGA 11.0**
 - our homemade veggie chili, cheese, sour cream, sauteed peppers and onions, pico de gallo, mezclum
- BEEF, CHILI & CHEESE CHIMICHANGA 11.9**
 - ground beef, our homemade chili, cheese, sour cream, pico de gallo, mezclum
- HUEVOS RANCHEROS 7.9**
 - crispy corn tortillas, bacon, mexican fried rice, free range eggs, beans, pico de gallo, cheddar
- SMOTHERED SMOKEY BARBEQUE 9.8**
 - caramelized onions, cheddar, belgian fries, salad
- CHIPOTLE & HONEY BRAISED 13.9**
 - creamy whipped potatoes, garlic sauteed chard
- FILET MIGNON 17.5**
 - truffled potato, carrot & parmesan gratin, tomato ginger chutney, red wine reduction, himalayan salt flakes
- COCONUT RED CURRY CARRILLADA 13.5**
 - iberian pork cheeks, forbidden rice (black rice superfood)
- CHIPOTLE GLAZED SALMON 13.7**
 - warm quinoa salad, herbed sour cream, mango pico de gallo
- PAN ROASTED SEA BASS WITH GREEN CURRY 13.9**
 - our homemade green coconut curry, forbidden rice (black rice superfood)
- DRY AGED BEEF M/P**
 - check our dry aged meats in the fridge, or ask your waiter for todays selection served with our fried potatoes, pimientos del padron, wedges of lettuce

FOR THE LITTLE PEOPLE

All served with our homemade belgian fries and carrot sticks

- HAMBURGER** **5.5**
- CHEESEBURGER** **6.0**
- HOTDOG** **5.0**
- HOMEMADE CHICKEN FINGERS** **6.0**
- CHICKEN CHEESE QUESADILLA** **5.8**
- CHILD MACS CHEESE** **5.5**

THE HAPPY ENDING

- OUR FAMOUS WARM DARK CHOCOLATE FONDANT 5.0**
 - rich, warm, fresh baked to order, with vanilla ice cream
- SONIA'S KEY LIME PIE 4.2**
 - the perfect end to a beach day, served with whipped cream
- ORGANIC CAKES AND PIES** **V/A**
 - ask your waiter for the selection of homemade organic cakes or pater made fresh with the finest ingredients
- BANANA SPLIT 4.0**
 - Three scoops of ice cream on a bed of banana with fresh whipped cream and chocolate sauce, a classic
- SOPAPILLAS WITH ICE CREAM 5.0**
 - warm fresh crispy flour tortillas bathed in cinnamon and suger served with two scoops of ice cream and whipped cream
- SONIA'S CAKES OF THE DAY 4-5**
 - ask your waiter about todays selection of amazing organic cakes

ICONS ALEGENICOS

