

HACIENDA

Cocina y Cantina



LUNCH

TO START

CEVICHE PERUANO (120 grs.)

Fresh sea bass marinated in lime and chile güero with roasted corn, chilled sweet potato, and celery

AGUACHILE ROJO (100 grs.)

Lime-cured shrimp with chile de arbol salsa, served with a fresh cucumber salad

GUACAMOLE DE LA CASA (200 grs.)

QUESO FUNDIDO (350 grs.)

A blend of molten Mexican cheeses with pork chorizo, served with tortilla chips

APPETIZERS

ENSALADA HACIENDA

Lettuce mix, jicama, strawberry, mango, caramelized walnuts, herbed goat cheese, and housemade tamarind vinaigrette

ENSALADA CÉSAR CON POLLO (150 grs.)

Made traditionally, topped with grilled chicken

GAZPACHO

Watermelon gazpacho topped with sous vide watermelon, fresh orange, and a touch of chile spice

SOPA DE TORTILLA

Tomato and chile guajillo broth with panela cheese, tortilla strips, avocado, and cream

PITA VEGETARIANO

With roasted vegetables and hummus

THE CLASSICS

SANDWICH DE POLLO (200 grs.)

Chicken BLT with grilled chicken, cheddar, and avocado on a brioche bun, served with fries

TORTA DE CARNE ASADA (120 grs.)

Carne asada sandwich with refried beans, mozzarella cheese, and avocado on a traditional telera bread roll, served with fries

TACOS (3 pzas.)

Choose flour or corn tortillas, served with salsa verde and salsa Mexicana

PESCADO AL MOJO DE AJO (150 grs.)

Fresh catch of the day with ajillo salsa

ARRACHERA (200 grs.)

Marinated skirt steak

CARNITAS (350 grs.)

Traditional pork carnitas

ENTREES

HAMBURGUESA DE RIB EYE (250 g)

“Al carbon” with caramelized onion, cheddar cheese, bacon, tomato, lettuce, and chipotle mayo on a huitlacoche bun

ENCHILADAS POBLANAS (3 pcs)

Filled with chicken and topped with melted cheese, served with avocado and white rice

PESCA DEL CHEF (200 grs.)

Fresh catch served mediterranean-style with olives, roasted tomato, onion, and a side of white rice

CROQUETAS DE ATÚN (3 pcs)

Tuna croquetas made with local tuna and potato, served with french fries and housemade ranch dressing

HEALTHY DRINKS

HACIENDA BLOODY MARY

With a touch of habanero chile, cinnamon, crispy bacon, and pork rinds

BLOODY MARIA

Tequila, beet and pineapple juice, a touch of habanero chile, and sal de chapulin

AVOCADO TOAST

Tequila, Licor 43, avocado, and coffee grounds

TROPICAL CHAI

Tanqueray Gin with chai tea, almond milk and Licor 43