

HACIENDA

Cocina y Cantina

BREAKFAST

8:00 am - 11:00 am

THE CLASSICS

HUEVOS AL GUSTO \$450
Eggs of your choice, served over brioche bread, mix salad (2 pc.)
Your choice of: sausage, ham or bacon

HUEVOS RANCHEROS \$550
Fried eggs over corn tortilla, black beans, fresh salsa, avocado, cheese (2 pc.)

EGGS BENEDICT \$500
Poached eggs, bisquet bread served with short rib, hollandaise sauce (100 g.)

CHILAQUILES VERDES \$600
Fried corn tortilla with scrambled eggs, chicken, fresh salsa, cheese, sour cream, avocado (200 g.)

EGG CROISSANT \$650
Scrambled eggs with bacon accompanied by organic salad and balsamic vinaigrette (1 pc.)

HUEVOS AHOGADOS \$450
Poached eggs, guajillo pepper sauce, pork belly black beans, panela cheese (100 g.)

BURRITO BAJA \$600
Flour tortilla wrap with scrambled eggs, Bacon and mozzarella cheese (100 g.)

HOTCAKES \$450
Wheat flour pancakes, maple syrup, whipped cream (3 pc.)

PAN FRANCES \$500
Sweet orange brioche toast, berries, maple syrup, whipped cream and berries (1 pc.)

SEASONAL FRUIT PLATE \$450
Served with natural yogurt and homemade granola

SIDES

BACON, HAM, CHORIZO OR SAUSAGE (100 g.) \$250

TOASTED BAGEL \$200
With cream cheese and seasonal fruit jam (4 pc.)

TOAST \$250
Homemade white or wheat bread with butter and seasonal fruit jam (4 pc.)

BEVERAGE

FRESH-SQUEEZED JUICES \$250
Orange, grapefruit, or green juice

ROYAL MIMOSA \$450
Grapefruit, berries, cognac honey, sparkling wine

TROPICAL MIMOSA \$450
Cantaloupe, pineapple, Martini Rosso, and sparkling wine

FIJI 500 ml \$150

FIJI 950 ml \$250

TOPO CHICO 330 ml \$100

PERRIER 330 ml \$150

AMERICAN, ESPRESSO, CAPPUCCINO OR LATTE \$150

ORGANIC SELECTION OF TEA \$150
Accompanied with lemon, honey and sweeteners



LUNCH

12:00 pm - 4:00 pm

TO START

TOSTADAS DE MARISCOS \$400
Octopus, shrimp, seabass, mash potatoes, onion cilantro, avocado mousse, pepper oil (120 g.)

SASHIMI DE ATUN \$350
Tuna, avocado, habanero, red pepper sauce, pepper oil (100 g.)

GUACAMOLE DE LA CASA \$400
At your table prepare with roasted garlic, grilled onion, pico de gallo, lime and salt (150 g.)

QUESO FUNDIDO \$650
A blend of molten Mexican cheeses with rib eye chorizo, served with tortilla flour and corn (150 g.)

APPETIZERS

ENSALADA HACIENDA \$450
Mixed greens, jicama, strawberry, mango, caramelized walnuts, herbed goat cheese, and ho memade tamarind vinaigrette (150 g.)

ENSALADA CESAR \$550
Romaine lettuce with chicken grilled and traditional Cesar dressing (100 g.)

CREMA POBLANA \$350
Poblano pepper and corn cream, caramelized apple

SOPA DE TORTILLA \$350
Tomato soup and guajillo pepper broth, panela cheese, tortilla strips, pork rinds, avocado and sour cream (100 g.)

STEAK AND CHEESE SANDWICH \$700
Grilled steak, melted cheese, caramelized onion and french fries (200 g.)

THE CLASSICS

SANDWICH DE POLLO \$550
Grilled chicken BLT, cheddar cheese, avocado on a brioche bun with french fries (200 g.)

TORTA DE CARNE ASADA \$650 (200 g.)
Grilled steak sandwich with mozzarella cheese, refried beans, avocado, french fries

TACOS

(3 pc.)
Choose flour or corn tortillas, served with salsa verde and salsa Mexicana

PESCADO AL MOJO DE AJO \$650
Catch of the day with ajillo salsa, salad (200 g.)

ARRACHERA \$600
Marinated skirt steak with Mexican chimichurri, pico de gallo, guacamole (200 g.)

SHRIMP AND OCTOPUS \$650
Sautéed octopus and shrimp, chipotle creamy sauce, asadero cheese and avocado (200 g.)

ENTREES

CHEESE BURGER \$600
Ground beef with caramelized onion, cheddar cheese, bacon, avocado on a brioche bun (200 g.)

ENCHILADAS POBLANAS \$800
Shredded chicken, covered poblano pepper sauce, melted cheese, avocado, white rice (3 pc.)

PESCA DEL CHEF \$850
Fish fillet served Mediterranean style with olives, roasted tomato, onions, white rice (200 g.)

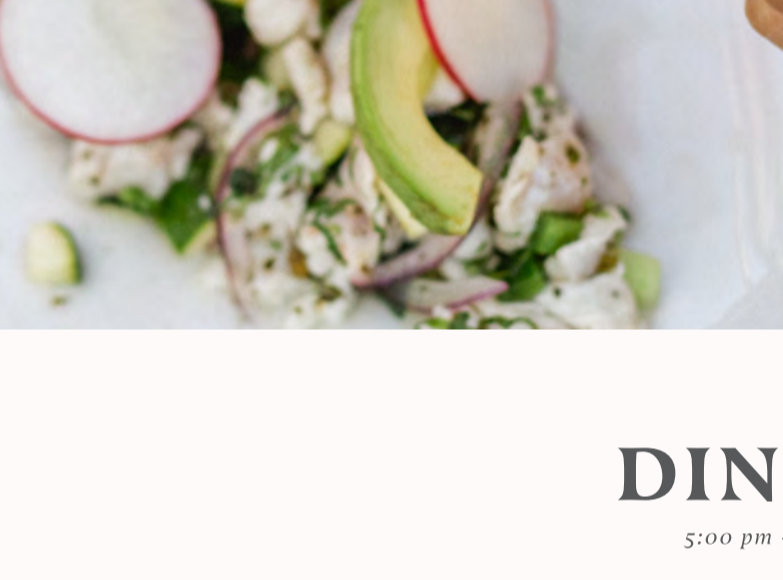
BEVERAGES

HACIENDA BLOODY MARY \$450
With a touch of habanero chile, cinnamon, crispy bacon, pork rinds

BLOODY MARIA \$350
Tequila, beet and pineapple juice, a touch of habanero chili, chapulin salt

FIJI 500 ml \$150
FIJI 950 ml \$250
TOPO CHICO 330 ml \$100
PERRIER 330 ml \$150

AMERICAN, ESPRESSO, CAPPUCCINO OR LATTE \$150
ORGANIC SELECTION OF TEA \$150
Accompanied with lemon, honey and sweeteners



DINNER

5:00 pm - 10:00 pm

TO START

TIRADITO DE ATUN \$350
Sliced tuna with habanero sauce, avocado, red onion, soy sauce pearls, cucumber (100 g.)

SOPA DE TORTILLA \$350
Tomato and guajillo pepper broth with panela cheese, tortilla strip, avocado and cream

APPETIZERS

ENSALADA ORGÁNICA \$450
Organic mixed greens, red onion, baby carrot, bell pepper, zucchini squash.
Choice of: Balsamic or cilantro dressing

GUACAMOLE DE LA CASA \$400
At your table prepared with roasted garlic, grilled onion, lemon, pico de gallo

QUESO FUNDIDO \$650
A blend of melted Mexican cheeses with rib eye chorizo, served with tortilla chips (150 g.)

PULPO SAN CARLOS \$700
Sautéed octopus with red onion, zucchini squash, cherry tomato, topped with citric vinaigrette, rustic bread (200 g.)

TO SHARE

For two people, served with handmade tortillas

MOLCAJETE \$1,500
Chicken and steak arrachera with chorizo, panela cheese, nopales, salsa cruda, refried beans (480 g.)

PICAÑA A LAS BRASAS \$1,450
Grilled sliced beef morrow, potato wedges, chiles toreados, homemade chimichurri (400 g.)

ENTRÉES

CHILE RELLENO DE CAMARÓN \$1,050
Stuffed with shrimp mexican style, served with white rice, organic salad (350 g.)

LINGUNI CON PROSCUITO \$750
Linguini with proscuitto, creamy wine sauce and parmesan cheese au gratin

PESCA DEL CHEF \$850
Fish fillet, served mediterranean style with olives and white rice (250 g.)

CAMARONES MANGO \$950
Grilled shrimp marinated with honey mango sauce accompanied with mashed potatoes (6 pc.)

POLLO CON MOLE \$850
Chicken breast marinated in a traditional Puebla-style mole, served with white rice and fried sweet plantains (250 g.)

TRÍO POLLO \$1,150
Stuffed poblano chile with cheese and black bean sauce, grilled chicken breast, chicken enmolada cooked Mexican-style rice with avocado salad (150 g.)

TRÍO MAR Y TIERRA \$1,250
Surf & turf and black bean sauce, skirt arrachera and green enchilada with shrimp and cheese, cooked with Mexican-style rice with avocado salad (150 g.)

FILETE DON PEPE \$1,050
Grilled medallions of filet mignon, gravy sauce with grilled squash zuchinnis (250 g.)

ARRACHERA \$950
Sizzling marinated skirt steak Mexican chimichurri with avocado and tomato salad chile guero, spring onion and mashed potatoes (250 g.)



SEASONAL SPECIALS

TACOS DORADOS DE JAIBA \$600
Golden crab tacos, black mustard, oriental sauce reduction (2 pc.)

TACOS DE CHICHARRON DE RIB EYE \$450
Rib eye and marrow, guacamole, pico de gallo, mexican salsa (2 pc.)

SEARED TUNA \$850
Ash crusted seared tuna medallions, rice, Mexican mango sauce and fried sweet potato (250 grs.)

RAVIOLI DE CAMARON \$750
Stuffed with shrimp, red mussels sauce, bacon confit and parmesan cheese (6 pc.)

PULPO A LAS BRASAS \$1,250
Slow-roasted with paprika, olive oil, mustard aioli, served with wedge potatoes and organic salad (200 grs.)

RIB EYE \$1,950
Grilled rib eye with a homemade gravy, mash sweet potatoes and grilled vegetables (450 g.)

DESSERTS

CHURROS DE LA CASA \$450
Homemade churros with cinnamon, sugar, served with ice cream

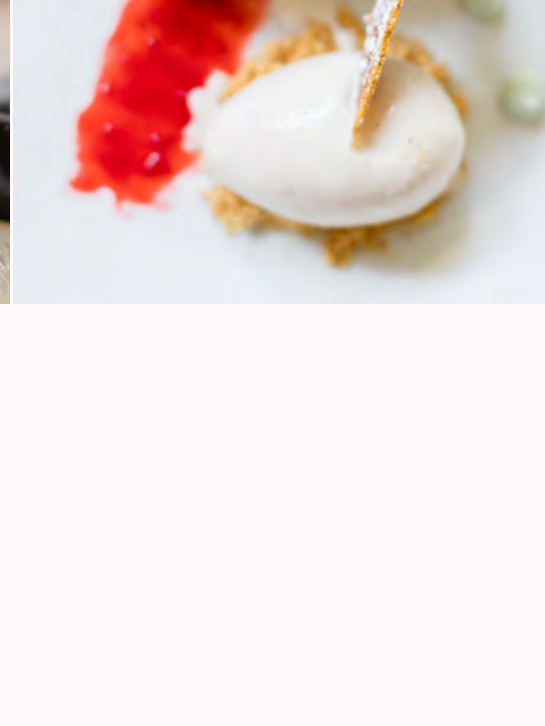
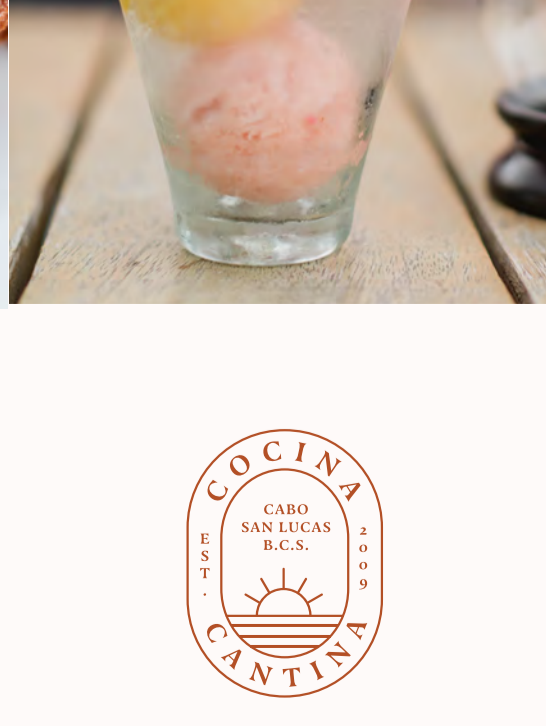
PASTEL DE CUATRO LECHE \$400
Four milk cake with berry compote and homemade vanilla ice cream

DATE PANNA COTTA \$350
Homemade date panna cotta, served with hibiscus sauce with citrus fruit

PASTEL DE CHOCOLATE \$400
Chocolate sponge cake, coconut and banana cream, orange confit, covered with chocolate

ENTREMED DE BERRIES \$350
Vainilla sponge cake, berries ganache

NIEVES Y HELADOS MEXICANOS \$350
A selection of homemade ice creams and sorbets with Mexican flavors



Prices are in Mexican pesos, 16% IVA tax included
Corkage fee is \$685 per 750 ml bottle, two bottle maximum.

Please inform your waiter if you have any dietary restrictions or food allergies as some of our products are prepared with dairy, gluten, nuts, and GMS. Consuming raw or undercooked meats, poultry, and shellfish, or eggs may increase your risk of foodborne illness.