





LA HACIENDA

SALADS - CEVICHES



Traditional "Caesar Salad"

Blue fin tuna marinated in mezcal salt, served with jicama and watermelon salad and pasilla chili cream 

Warm flank steak salad with grilled shrimps in chipotle, with nachos and guacamole 

Chaya and spinach salad with veggie chips and goat cheese 

Zucchini, pepper, tomato and pear grilled salad in tequila and chipotle vinaigrette  

Octopus ceviche and grouper on coconut with sweet potato chips  

Shrimp aguachiles, marinated with salt and sour orange 

Huitlacoche crepe stuffed with mushrooms and cheese in chile poblano emulsion

SOUPS - CREAMS

Red pozole from Guerrero served with its complements

Tortilla soup with fresh cheese

Huitlacoche and corn creamy soup  



GLUTEN FREE



VEGETARIAN



SPICY

THE CONSUMPTION OF RAW MEAT OR FISH IS RESPONSIBILITY OF THE CONSUMER.








FISH AND SHELLFISH

Grilled octopus marinated with pumpkin seeds, corn and achiote sauce, au gratin peppers and peas aioli

Cod fish Veracruzana style with mushrooms and chile poblano 

Warm crab salpicon and shrimps with lime, radish and chile habanero mayonnaise 

Crust on blue fin tuna Mezcal, pepper, balsamic, tomato grilled with fine herbs and ginger  

Sea bass Tikin xic style with grilled vegetables (for two persons) 

Wrap foiled grilled salmon with pickled jalpeños 

Chipotle shrimps with huitlacoche rice  




Grilled or steamed lobster.....(Supplement)..... 14 oz..... \$50 USD
Taxes not included




POULTRY AND MEAT

Roasted chicken with mole and peanuts, smash potatos with jalapeño and caramelized red apples

Turkey breast stuffed with shrimps and prunes, pork rinds crust and pickled vegetables 

Classic pibil style pork 

Kurobuta loins marinated in agave honey and Papantla vanilla with banana purée 

Veal fajitas with grilled potatos, mushrooms and peppers 

Flank Stake from Durango with tortillas, avocado and chilli 

Grilled Rib eye with scallions and grilled corn 

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MEXICAN SPECIALITIES

“La Hacienda” Specialities

Taco pastor style - Fish quesadilla - Blue fin ceviche tostada -
Pibil pork sope - Stuffed chilli with fish and shrimps

Tacos Tasting

Taco pastor style - Flank steak SHISH KABOB taco -
Garlic shirmp taco - Pickled octopus taco

Quesadillas Tasting

Tuna, tomato, olives and onion - Pork sausage, potato
with cheese - Mushroom chicken - Fish cocktail


Tostadas Tasting

Blue fin cebiche - Achiote turkey - Octopus shrimp
and fish - Grilled vegetables

Sopes Tasting

Pibil pork - Pork sausage and beans - Chicken - Mahi mahi

Chiles Rellenos Tasting

Lamb with eggplant - Fish and shrimps - Tomato, vegetables,
fresh cheese and fine herbs - Veal and cheese 

Molcajete

Tequila Flank steak prikle pear, shrips and
fried cheese (for two persons) 



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DESSERTS

Goat cheese caramel puddin with
guava candy and foam

Sweet potato with corn flakes and
dark chocolate

Coconut cake, chongos zamoranos with
sweet tomato and crisp caramel

Corn bread with wild berries
and chocolate sauce

Rice pudding and homemade cookies

Banana ice cream with nutella



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