

HACIENDA

Cocina y Cantina

BREAKFAST

8:00 AM - 11:00 AM

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TO START

SEASONAL FRUIT PLATE
Seasonal fruit, coconut yogurt, homemade granola (220g)

SWEETS

FRENCH TOAST.....
Brioche bread, mixed berries
compote, vanilla cream (1p)



PANCAKES
Wheat pancakes, berries,
maple syrup (3p)

MAIN

EGGS
Eggs your way, roasted potatoes, beans, tortillas, salsa (2p) (S)
To choose
shredded dry beef | sausage | ham | bacon

RANCHEROS
Eggs on a fried corn tortilla, beans, fresh salsa, avocado, cheese (2p) (S)

BENEDICT EGGS
Poached egg on a biscuit, short rib, hollandaise sauce, hash brown (100g)

ENCHILADAS POBLANAS
Filled with chicken tinga, creamy poblano sauce, gratinéed with mozzarella and asadero cheese;
red onion, fresh cilantro, avocado, white rice (3p)

GREEN OR RED CHILAQUILES
sour cream, avocado, cheese (200g)
To choose
egg | chicken

BURRITO BAJA
Flour tortilla, scrambled eggs, bacon, mozzarella cheese, hash brown (100g)

(S) SPICY | HOUSE FAVORITES

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY DIETARY RESTRICTIONS OR ALLERGIES.
SOME OF OUR DISHES ARE MADE WITH DAIRY, GLUTEN, OR NUTS.
THE CONSUMPTION OF FISH AND SEAFOOD IS THE RESPONSIBILITY OF THE CUSTOMER.
PRICES ARE IN PESOS AND INCLUDE 16% TAX.