

HACIENDA

Cocina y Cantina

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APPETIZERS

TUNA TATAKI
Sliced tuna, soy sauce, sesame spicy oil, onion, cilantro (150g) (S)

OCTOPUS TIRADITO
Cucumber, red onion, yuzu, serrano chile, cilantro (100g)

SHRIMP AGUACHILE
Shrimp, cucumber, avocado, cilantro, red onion, olive oil, citrus (120g) (S)

HEART OF PALM CEVICHE
Heart of palm, tomatoes, red onion, avocado, capers, citrus (120g) (VR)

HACIENDA TOSTADAS
To choose (3p) (S)
tuna | octopus | scallop

SOUP OF THE DAY
Prepared with fresh, seasonal ingredients (300ml)

TORTILLA SOUP
Tomato and guajillo chili broth; crispy tortilla strips, pork rind, panela cheese, sour cream, avocado (300ml) (S)

FIDEO SECO
In tomato sauce, Cotija cheese, cream, avocado (200g) (H)

TO SHARE

HOUSE GUACAMOLE
Prepared tableside with roasted garlic, grilled onion, pico de gallo, lime, salt (150g) (VR)

QUESO FUNDIDO
Melted Mexican cheeses, rib eye chorizo, served with flour and corn tortillas (350g) (H)

FRIED CALAMARI
Baby calamari, horseradish sauce, jalapeño slices (150g)

GRILLED ARTICHOKE
Charcoal-grilled, spice rub, lemon aioli (VR) (H)

CARNITAS
Traditional pork carnitas, coleslaw, pickled peppers, guacamole, salsa, tortillas (300g)

MOLCAJETE
Picanha, chicken, chorizo, grilled cheese topped with black beans, roasted red salsa, corn, grilled onions, guacamole, tortillas (440g)

SALADS

ADD CHICKEN (150g) | SHRIMP (150g) \$160

WARM BEET SALAD
Roasted beets, arugula, spinach, garlic chips, goat cheese; sweet beet dressing (100g) (VR)

HACIENDA SALAD
Local lettuce, strawberry, jicama, mango, caramelized walnuts, goat cheese; tamarind dressing (250g) (VR) (H)

ORGANIC GREEN SALAD
Mixed greens, avocado, cucumber, green beans, asparagus, Brussels sprouts; lemon vinaigrette (80g) (VR)

CAESAR SALAD
Romaine lettuce, traditional Caesar dressing (200g) (VR)

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.

TACOS

SERVED ON CORN OR FLOUR TORTILLAS, ACCOMPANIED BY GREEN SALSA AND MEXICAN SALSA

ROSARITO SHRIMP
Shrimp, beer tempura, avocado,
green salsa, refried beans (3p)

BEEF FILET
Beef filet, Mexican chimichurri,
pico de gallo, guacamole (3p)

GARLIC FISH
Catch of the day, garlic sauce, salad (3p)

SHORT RIB EMPANADA
Stuffed with short rib; lettuce, cheese,
cream, red onion, cilantro, poblano mole (3p)

ENTRÉES

DON PEPE FILET
USDA Prime filet mignon, beef gravy, grilled zucchini, mashed potatoes (250g)

ENMOLADAS
Chicken, mole, cream, cheese, red onion, avocado, white rice (3p)

GRILLED SHRIMP
U15 whole shrimp, garlic butter, ginger (250g)

ARRACHERA STEAK
USDA choice; cheese crust, roasted chilies, guacamole, pork sausage, tortillas (250g)

FETTUCINI WITH SQUASH BLOSSOM SAUCE
Corn kernels, red pepper, creamy squash blossom sauce, parmesan cheese (200g)

CHICKEN WITH MOLE
Chicken breast in Puebla mole, white rice, fried plantain (250g)

CATCH OF THE DAY
Fish filet, Mediterranean-style sauce, white rice (250g)

FISH FILLET "A LA TALLA"
Marinated with guajillo chili sauce; black beans, white rice (200g)

GRILLED OCTOPUS
Marinated octopus, sautéed potatoes, roasted cherry tomatoes (220g)

CAMARONES DIABLA
Sautéed shrimp in a creamy, spicy sauce, mozzarella cheese, bell peppers, roasted pineapple (220g)

SIDES

GRILLED VEGETABLES
Baby carrots, eggplant, asparagus,
sweet potato, peppers, onion, cherry tomato,
zucchini in extra virgin olive oil (220g)

STREET CORN ESQUITES
Corn, bone marrow, pork rind,
chili aioli, fresh cheese, lime (200g)

BRUSSELS SPROUTS
Roasted with browned butter, sherry (200g)

LAVENDER SPRITZ Cocktail | RICOSSA BAROLO Red Wine | ITINERA PRIMA CLASE White Wine

PERFECT
PAIRING

(VR) VEGGIE RICH | (S) SPICY | HOUSE FAVORITES