



Dinner Menu

INTERNATIONAL CUISINE

Appetizers

- OYSTERS ON THE HALF SHELL** 120g
six fresh from baja
25 USD + 456 MXN
- SAUTÉED MUSSELS** 300g
butter / garlic / white wine / light spicy tomato sauce
17 USD + 304 MXN
- FRESH LOCAL TUNA** 160g
encrusted tuna medallions / black sesame / cilantro / balsamic soy sauce
15 USD + 266 MXN
- CRISPY CALAMARI** 332g
chili / lime / wine honey-mustard sauce / horseradish cocktail sauce
15 USD + 266 MXN
- LION'S PAW SCALLOPS** 130g
sautéed scallops with fine herbs / green tomato sauce
purple cauliflower puree / heirloom tomato sauce / lumpfish caviar
22 USD + 399 MXN
- STUFFED PORTOBELLO MUSHROOM** 160g
baked portobello / fresh mozzarella / cherry tomatoes / balsamic reduction / basil pesto
14 USD + 247 MXN
- ANGUS BEEF CARPACCIO** 130g
arugula cherry tomato cucumber salad / crispy parmesan cheese / lemon mustard vinaigrette
16 USD + 285 MXN

Soups

- ASPARAGUS CREAM** 255g
parmesan cheese / panna cotta
11 USD + 190 MXN
- SHRIMP AND COCONUT CREAM** 255g
coconut milk / bay shrimp / brandy / mexican spices
12 USD + 209 MXN
- CHILE POBLANO AND BLACK BEAN** 234g
roasted chile poblano peppers / black beans / mexican spices
12 USD + 209 MXN

Salads

- BEEF AND GOAT CHEESE TERRINE** 160g
arugula / watercress / pistachios / green apple / hibiscus vinaigrette
13 USD + 228 MXN
- ARUGULA AND BLEU CHEESE** 150g
radishes / endives / pears / shallot vinaigrette
15 USD + 266 MXN
- FIG AND FETA** 150g
mixed greens / blueberries / apricot vinaigrette
12 USD + 209 MXN
- HOUSE SALAD** 170g
garden greens / strawberries / spicy caramelized pecans / ginger mango vinaigrette
13 USD + 228 MXN
- CLASSIC CAESAR**
regular 120g
12 USD + 209 MXN
chicken 240g
15 USD + 266 MXN
shrimp 200g
17 USD + 304 MXN
- STUFFED CHILE POBLANO** 200g
shrimp / chipotle tomato sauce / lemon risotto
33 USD + 589 MXN
- ANGEL HAIR PASTA** 438g
sautéed shrimp, scallops and asparagus / red roasted peppers / marinated artichokes
fresh garlic / white wine / lemon butter sauce
31 USD + 551 MXN
- CORNISH HEN** 250g
bean puree / julienned vegetables / orange sauce
26 USD + 475 MXN
- CAMARONES HACIENDA** 200g
lemon garlic jumbo shrimp / watermelon and jalapeño puree
saffron risotto / sautéed baby vegetables
36 USD + 646 MXN
- FETTUCINI** 300g
cherry tomatoes / spinach / roasted portobello / oyster mushrooms / white cream sauce
23 USD + 418 MXN
- GRILLED VEGETABLES** 220g
portobello mushrooms / eggplant / bell peppers / zucchini / balsamic reduction / polenta
22 USD + 399 MXN

Chef's Premium Selections

- BAKED PACIFIC LOBSTER TAIL** 300g
butter / garlic / homemade mashed potatoes / stir-fry vegetables
94 USD + 1691 MXN
- CHILEAN SEA BASS** 220g
baby potatoes / sautéed carrots
butter lemon sauce / fine herbs
57 USD + 1026 MXN
- ANGUS FILET MIGNON** 220g
mild chile ancho encrusted / sautéed spinach
sweet potato gratin / green tomato and three chili port sauce
42 USD + 760 MXN
- PAN SEARED WILD SALMON** 220g
baby roasted potatoes / sautéed endives and tomatoes / green pepper mustard sauce
36 USD + 646 MXN
- BEEF SHORT RIBS** 220g
au jus / mashed potatoes / mixed vegetables
39 USD + 703 MXN
- CABREÑA** 350g
bone-in filet steak / garlic mashed potatoes / portobello mushroom ragout
mild three chili sauce with guajillo, pasilla and cascabel
42 USD + 760 MXN
- RACK OF LAMB** 300g
pistachio encrusted / roasted carrots and zucchini
morita chili & berry sauce / red wine pears
65 USD + 1178 MXN

VEGETARIAN

Dessert Menu

- COCONUT CREME BRÛLÉE** 165g
with caramelized pineapple
13 USD + 228 MXN
- HOMEMADE FLAN** 30g
natural vanilla / cream cheese custard / caramel
13 USD + 228 MXN
- NEW YORK CHEESECAKE** 150g
cheesecake / hacienda berry preserves
12 USD + 209 MXN
- VANILLA CUSTARD** 150g
almond cookie / caramelized bananas / caramel / bourbon / chocolate häagen-dazs
10 USD + 171 MXN
- APPLE FLAMBE** 160g
passionfruit sauce / cheesecake mousse / grand marnier / vanilla häagen-dazs
14 USD + 266 MXN
- WARM CHOCOLATE CAKE** 110g
mini chocolate cake / vanilla häagen-dazs
12 USD + 209 MXN
- OLD FASHIONED SUNDAE** 165g
vanilla häagen-dazs / hacienda chocolate sauce / walnuts / freshly whipped cream
11 USD + 190 MXN
- ICE CREAM** 145g
coconut / vanilla / chocolate
10 USD + 171 MXN
- SORBET** 145g
strawberry / raspberry / melon / lime
10 USD + 171 MXN

Digestifs Menu

Wine

- W&J GRAHAM'S * TAWNY PORT** 59ml
Douro Valley, Portugal
12 USD + 209 MXN
- NIEPOORT * RUBY PORT** 59ml
Douro Valley, Portugal
16 USD + 285 MXN
- NIEPOORT * 10 YEAR PORT** 59ml
Douro Valley, Portugal
20 USD + 361 MXN
- NIEPOORT * 20 YEAR PORT** 59ml
Douro Valley, Portugal
23 USD + 414 MXN
- LA GIOIOSA * MOSCATO FRIZZANTE** 59ml
Veneto, Italy
GLASS
14 USD + 247 MXN
BOTTLE
46 USD + 836 MXN

Brandy & Liqueur

- REMY MARTIN COGNAC VSOP** 59ml
16 USD + 285 MXN
- HENNESSY VSOP** 59ml
15 USD + 266 MXN
- HENNESSY XO** 59ml
33 USD + 589 MXN
- BRANDY TORRES X** 59ml
15 USD + 266 MXN
- FUNDADOR BRANDY SOLERA RESERVA** 59ml
15 USD + 266 MXN
- LIQUEUR 43** 59ml
14 USD + 247 MXN
- GRAND MARNIER** 59ml
14 USD + 247 MXN
- DISARONNO AMARETTO** 59ml
14 USD + 247 MXN
- SAMBUCA** 59ml
14 USD + 247 MXN
- BAILEYS IRISH CREAM** 59ml
14 USD + 247 MXN
- PERUCCHI LIMONCELLO** 59ml
14 USD + 247 MXN

Coffee

- AMERICANO** 200ml
fresh rich cream or almond milk
4 USD + 76 MXN
- ESPRESSO** 50ml
5 USD + 95 MXN
- CAPPUCCINO** 200ml
6 USD + 114 MXN
- HACIENDA COFFEE** 200ml
coffee / agave tequila / brown sugar rim
12 USD + 209 MXN
- MEXICAN COFFEE** 200ml
coffee / tequila / kahlúa / brown sugar rim
12 USD + 209 MXN
- KAHLÚA COFFEE** 200ml
coffee / kahlúa / brown sugar rim
8 USD + 152 MXN
- IRISH COFFEE** 200ml
coffee / jameson / whipped cream / brown sugar rim
12 USD + 209 MXN
- CAFÉ CARAJILLO** 200ml
espresso / liqueur 43 / cinnamon / piloncillo
15 USD + 266 MXN
- ESPRESSO MARTINI** 240ml
espresso / vodka / baileys
18 USD + 323 MXN

Gratuity Not Included