



Dinner Menu

INTERNATIONAL CUISINE

Appetizers

- 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

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

Salads

- HOUSE SALAD** 170g
garden greens / strawberries / spicy caramelized pecans / ginger mango vinaigrette
13 USD + 228 MXN

CLASSIC CAESAR SALAD

regular 120g
12 USD + 209 MXN

chicken 240g
15 USD + 266 MXN

shrimp 200g
17 USD + 304 MXN

Entrées

- STUFFED CHILE POBLANO** 200g
shrimp / chipotle tomato sauce / lemon risotto
33 USD + 589 MXN
- ANGEL HAIR PASTA** 438g
sautéed shrimp / scallops / asparagus / red roasted
peppers / marinated artichokes / fresh garlic / white wine / lemon butter sauce
31 USD + 551 MXN
- CAMARONES HACIENDA** 200g
mexican adobo / risotto / grilled pineapple / mango / jalapeño ratatouille
36 USD + 646 MXN
- GRILLED VEGETABLES** 220g
portobello mushrooms / eggplant / bell peppers / zucchini / balsamic reduction / polenta
22 USD + 399 MXN

Chef's Premium Selections

- CHILEAN SEA BASS** 220g
baby potatoes / sautéed carrots
butter lemon sauce / fine herbs
57 USD + 1026 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
- WARM CHOCOLATE CAKE** 110g
mini chocolate cake / vanilla häagen-dazs
12 USD + 209 MXN
- HOMEMADE FLAN** 130g
natural vanilla / cream cheese custard / caramel
13 USD + 228 MXN
- OLD FASHIONED SUNDAE** 165g
vanilla häagen-dazs ice cream / hacienda chocolate sauce / walnuts / freshly whipped cream
11 USD + 190 MXN
- SORBETS** 145g
lemon / berry / cantaloupe / strawberry
10 USD + 171 MXN

Digestif's 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 GIOGIOSA * MOSCATO FRIZZANTE** 59ml
Veneto, Italy
GLASS
14 USD + 247 MXN
BOTTLE
46 USD + 836 MXN

Brandy & Liqueur

- REMY MARTIN COGNAC VSOP** 59ml
15 USD + 266 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 / agavero tequila
12 USD + 209 MXN
- MEXICAN COFFEE** 200ml
coffee / tequila / kahlúa
12 USD + 209 MXN
- KAHLÚA COFFEE** 200ml
coffee / kahlúa
8 USD + 152 MXN
- IRISH COFFEE** 200ml
coffee / baileys / 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