

Dinner Menu

INTERNATIONAL CUISINE

Appetizers

CRISPY CALAMARI 332g
chili / lime / wine honey-mustard sauce / horseradish cocktail sauce
14 USD + 266 MXN

STUFFED PORTOBELLO MUSHROOM ^V 160g
baked portobello / fresh mozzarella / cherry tomatoes / balsamic reduction / basil pesto
13 USD + 247 MXN

Soups

CHILE POBLANO AND BLACK BEAN SOUP 234g
roasted chile poblano peppers / black beans / mexican spices
11 USD + 209 MXN

Salads

HOUSE SALAD ^V 170g
garden greens / strawberries / spicy caramelized pecans / ginger mango vinaigrette
12 USD + 228 MXN

CLASSIC CAESAR SALAD 170g

regular 120g
11 USD + 209 MXN

chicken 240g
14 USD + 266 MXN

shrimp 200g
16 USD + 304 MXN

Entrées

ANGEL HAIR PASTA 438g
sautéed shrimp / scallops / asparagus / red roasted
peppers / marinated artichokes / fresh garlic / white wine / lemon butter sauce
29 USD + 551 MXN

CAMARONES HACIENDA 200g
lemon garlic jumbo shrimp / watermelon and jalapeño pureé
saffron risotto / sautéed baby vegetables
34 USD + 646 MXN

GRILLED VEGETABLES ^V 220g
portobello mushrooms / asparagus / eggplant / bell peppers / zucchini / balsamic reduction / polenta
21 USD + 399 MXN

Chef's Premium Selections

FILET MIGNON ANGUS 220g
mild chile ancho encrusted / sliced roasted potatoes / sautéed spinach
green cherry tomatoes / three chili port sauce
40 USD + 760 MXN

CHILEAN SEA BASS 220g
baby potatoes / sautéed baby vegetables
butter lemon sauce / fine herbs
54 USD + 1026 MXN

^V VEGETARIAN

Dessert Menu

COCONUT CREME BRÛLÉE 165g
with caramelized pineapple
12 USD + 228 MXN

WARM CHOCOLATE CAKE 110g
mini chocolate cake / vanilla häagen-dazs
11 USD + 209 MXN

OLD FASHIONED SUNDAE 165g
vanilla häagen-dazs ice cream / hacienda chocolate sauce / walnuts / freshly whipped cream
12 USD + 209 MXN

SORBETS 145g
lemon / berry / cantaloupe
9 USD + 171 MXN

Service Not Included