



Dinner Menu

INTERNATIONAL CUISINE

Appetizers

OYSTERS ON THE HALF SHELL 120g

cocktail sauce / jalapeño cilantro sauce
456 MXN

SAUTÉED MUSSELS 300g

butter / garlic / white wine / light spicy tomato sauce
304 MXN

FRESH LOCAL TUNA 160g

encrusted tuna medallions / black sesame / cilantro / balsamic soy sauce
266 MXN

CRISPY CALAMARI 332g

honey-mustard sauce / horseradish cocktail sauce
266 MXN

LION'S PAW SCALLOPS 130g

sautéed scallops with fine herbs / green tomato sauce
purple cauliflower puree / heirloom tomato sauce / lumpfish caviar
399 MXN

ANGUS BEEF CARPACCIO 130g

arugula cherry tomato cucumber salad / crispy parmesan cheese / lemon mustard vinaigrette
285 MXN

STUFFED PORTOBELLO MUSHROOM V 160g

baked portobello / fresh mozzarella / cherry tomatoes / balsamic reduction / pesto
247 MXN

Soups

SHRIMP AND COCONUT CREAM 255g

coconut milk / bay shrimp / brandy / mexican spices
209 MXN

ASPARAGUS CREAM 255g

parmesan cheese / panna cotta
190 MXN

CHILE POBLANO AND BLACK BEAN 234g

roasted chile poblano peppers / black beans / mexican spices
209 MXN

Salads

BEET AND GOAT CHEESE TERRINE V 160g

arugula / watercress / pistachios / green apple / hibiscus vinaigrette
228 MXN

FIG AND FETA V 150g

mixed greens / blueberries / apricot vinaigrette
209 MXN

HOUSE SALAD V 170g

garden greens / strawberries / spicy caramelized pecans / ginger mango vinaigrette
228 MXN

CLASSIC CAESAR

REGULAR 120g

209 MXN

CHICKEN 240g

266 MXN

SHRIMP 200g

304 MXN

Entrées

STUFFED CHILE POBLANO 200g

shrimp / chipotle tomato sauce / lemon risotto
589 MXN

CAMARONES HACIENDA 200g

lemon garlic jumbo shrimp / watermelon and jalapeño puree
saffron risotto / sautéed baby vegetables
646 MXN

ANGEL HAIR PASTA 438g

sautéed shrimp and scallops
asparagus / red roasted peppers / marinated artichokes
garlic / white wine / lemon butter sauce
551 MXN

FETTUCINI 300g

cherry tomatoes / spinach / roasted portobello / oyster mushrooms / white cream sauce
418 MXN

CORNISH HEN 250g

lima bean and goat cheese puree / coconut orange sauce
sesame julienned vegetables
475 MXN

GRILLED VEGETABLES V 220g

portobello / asparagus / eggplant / bell peppers / zucchini / balsamic reduction / polenta
399 MXN

Chef's Premium Selections

BAKED PACIFIC LOBSTER TAIL 300g

butter / garlic / homemade mashed potatoes / stir-fry vegetables
1691 MXN

CHILEAN SEA BASS 220g

baby potatoes / sautéed carrots
butter lemon sauce / fine herbs
1026 MXN

PAN SEARED WILD SALMON 220g

baby roasted potatoes / sautéed endives and tomatoes / green pepper mustard sauce
646 MXN

ANGUS FILET MIGNON 220g

mild chile ancho encrusted / sautéed spinach
sweet potato gratin / green tomato and three chili port sauce
760 mxn

CABRERÍA 350g

bone-in filet steak / garlic mashed potatoes / portobello mushroom ragout
mild three chili sauce with guajillo, pasilla and cascabel
760 MXN

BEEF SHORT RIBS 220g

au jus / mashed potatoes / mixed vegetables
703 MXN

RACK OF LAMB 300g

pistachio encrusted / roasted carrots and zucchini
morita chili & berry sauce / red wine pears
1178 MXN

GRATUITY NOT INCLUDED

V VEGETARIAN

Dessert Menu

250 MXN

FLAN CON CHURRO 130g

natural vanilla / cream cheese custard / caramel

PERA BORRACHA 150g

mezcal 400 conejos / almond cookie / cottage cheese

COCONUT CREME BRÛLÉE 165g

with caramelized pineapple

NEW YORK CHEESECAKE 150g

with hacienda berry preserves

WARM CHOCOLATE LAVA CAKE 110g

with vanilla häagen-dazs

OLD FASHIONED SUNDAE 165g

vanilla häagen-dazs / hacienda chocolate sauce / walnuts / freshly whipped cream

SORBET 145g

almond cookie / seasonal fruit
strawberry, raspberry, melon or lime

Digestifs Menu

AMERICANO 200ml

fresh rich cream or almond milk
76 MXN

ESPRESSO 50ml

95 MXN

CAPPUCCINO 200ml

114 MXN

HACIENDA COFFEE 200ml

gavero tequila / brown sugar rim
209 MXN

MEXICAN COFFEE 200ml

tequila / kahlúa / brown sugar rim
209 MXN

KAHLÚA COFFEE 200ml

kahlúa / brown sugar rim
152 MXN

IRISH COFFEE 200ml

jameson / whipped cream / brown sugar rim
209 MXN

CARAJILLO 200ml

espresso / liqueur 43
266 MXN

ESPRESSO MARTINI 240ml

vodka / bailey's / toasted marshmallow
323 MXN

LA GIOGIOSA * MOSCATO FRIZZANTE 59ml

Venice, Italy
BOTTLE
836 MXN

NIEPOORT * PORT 59ml

Douro Valley, Portugal
TAWNY
209 MXN
RUBY
285 MXN
10 YEAR
361 MXN
20 YEAR
414 MXN

REMY MARTIN COGNAC VSOP 59ml

266 MXN

HENNESSY VSOP 59ml

266 MXN

HENNESSY XO 59ml

589 MXN

BRANDY TORRES X 59ml

266 MXN

LIQUER 43 59ml

247 MXN

GRAND MARNIER 59ml

247 MXN

DISARONNO AMARETTO 59ml

247 MXN

SAMBUCA 59ml

247 MXN

PERUCCHI LIMONCELLO 59ml

247 MXN

GRATUITY NOT INCLUDED