



Dinner Menu

INTERNATIONAL CUISINE

Appetizers

- 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 pureé / 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
- 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
- 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 pureé

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
- CORNISH HEN 250g

lima bean and goat cheese pureé / 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

- CHILEAN SEA BASS 220g

baby potatoes / sautéed carrots

butter lemon sauce / fine herbs

1026 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

V VEGETARIAN

Dessert Menu

250 MXN

- COCONUT CREME BRÛLÉE 165g

with caramelized pineapple
- WARM CHOCOLATE LAVA CAKE 110g

with vanilla häagen-dazs
- OLD FASHIONED SUNDAE 165g

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

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