HACIENDA

Cocina y Cantina

RESIDENCE SERVICE

Order In, Amigos!

CROISSANT DE HUEVO \$650

Scrambled egg with bacon accompanied by organic salad and balsamic Vinaigratte

BAGEL TOSTADO \$300

Toasted with cream cheese and seasonal fruit jam (1 pc.)

SANDWICH DE PAVO \$500

Turkey ham, cheddar cheese, avocado on a brioche bun with french fries (100 g.)

PITA BREAD \$600

Roasted vegetables and hummus Choice of: Beef, chicken or vegetables

TORTA DE CARNE \$600

Grilled steak sandwich with mozzarella cheese, refried beans, avocado with french fries (200 g.)

ANTOJITOS MEXICANOS \$450

Quesadilla with ham, bean and chicken sope, taco dorado de res, guacamole, Mexican sauce. (3 pc.)

HAMBURGUESA \$500

Freshly-ground beef, cheddar cheese, avocado, lettuce, tomato, and fries (200 g.)

ENSALADA ORGÁNICA \$430

Organic mixed greens, with onion, baby carrot, bell pepper, zucchini squash
Choice of: Balsamic or cilantro dressing (80 g.)

PESCA DEL CHEF \$900

Fish filet served Mediterranean - style with olives, roasted tomato, onions, and white rice (250 g.)

ARRACHERA \$950

Sizzling marinated skirt steak, avocado, tomato salad, chile guero, spring onion, and mashed potatoes (250 g.)

POLLO CON MOLE \$810

Chicken breast marinated in a traditional Puebla- style mole, served with white rice and fried sweet plantains (250 g.)

FIDEO SECO \$450

A traditional dish of angel hair pasta cooked slowly in tomato sauce, cotija cheese, sour cream and avocado

CHURROS DE LA CASA \$430

Homemade churros with cinnamon, sugar, served with ice cream

FLAN DE DULCE DE LECHE \$350

Traditional flan with dulce de leche, berries

Prices are in Mexican pesos, 16% IVA tax included and 15% service charges

Please inform your waiter if you have any dietary restrictions or food allergies as some of our products are prepared with dairy, gluten, nuts, and GMS.

Consuming raw or undercooked meats, poultry, and shellfish, or eggs may increase your risk of foodborne illness.