

GLOSSARY:

¹**Chorizo**
The Mexican equivalent of pork sausage.

²**Requeson**
A type of Mexican cheese, similar to Ricotta Cheese.

³**Chile Guajillo**
It's a type of dried Pepper, it is considered Mild to medium in heat.

⁴**Epazote**
Is a Mexican Aromatic Herb .

⁵**Huitlacoche**
is also known as corn mushroom, corn smut or Mexican Truffle. It is a fungus, which randomly grows on organic corn.

⁶**Del Comal**
A Comal is a Flat, Round griddle used to cook a lot of things. When you say “del comal” is the Mexican version of “from the griddle”.

⁷**Tlacoyo**
a Pre-hispanic Mexican dish. It is an oval shaped fat tortilla stuffed with dif-ferent foods.

⁸**Sope**
It is a traditional street food. Usually a thick round tortilla with different top-pings.

⁹**Olla**
An “Olla” is a clay pot where many foods are cooked. We use the expression to say “De la Olla” to mean that it is coming directly from the pot, like “Cafe de Olla” or “frijoles de Olla”

¹⁰**Queso Fresco**
A Type of Mexican cheese, similar to feta cheese, but more watery.

¹¹**Salsa Xnipec**
From the Yucatan area, it is made with Red Onions, and Chile Manzano.

¹²**Huarache**
A traditional Mexican food. It is an oval shaped fat tortilla with different top-pings.

¹³**Cecina**
Cecina is a Thinly Sliced Beef cut, traditionally from Yecapixtla.

¹⁴**Salsa Verde**
A very mild salsa made with green tomatoes, onions and Chilies. It is green, hence the name.

¹⁵**Ranchero Sauce**
A very mild salsa made with Tomatoes, onions and Chilies. It is Red.

¹⁶**Concha**
It means “Shell” in Spanish. It is a traditional Mexican sweet bread that looks like a shell.

¹⁷**Palanqueta**
A traditional Mexican street sweet. Made with Peanuts and “piloncillo”.

¹⁸**Cajeta**
Cajeta is like Dulce de Leche, but is instead made with Goat’s milk.

¹⁹**Nata**
It is what forms on top of the milk after boiling it.

²⁰**Gorditas**
Literal translation is “fattie” they are a thick, round sweet bread. They are sim-ilar to Hotcakes.

²¹**Chilaquiles**
Are a favorite Mexican breakfast dish. Made with Corn Tortillas, soaked in a very mild salsa.

²²**Enchiladas**
a Staple of the Mexican Cuisine. It is a Tortilla rolled around a filling and cov-ered with a sauce.

²³**Canasto cheese**
a type of local, fresh cheese. Similar in consistency to “Queso fresco”.

²⁴**Aporreado Guerrerense**
A very typical dish from this state of Guerrero made with Eggs, cecina and bathed in a savory sauce.

²⁵**Molletes**
A very popular and common dish in Mexico. Made with a baguette type bread, refried beans and melted cheese.

²⁶**Pico de Gallo**
A type of salsa commonly used in Mexican cuisine. It is traditionally made from chopped tomato, onion, Serrano peppers, with salt, lime juice, and cilantro.

²⁷**Molinillo**
Is a wooden whisk used to obtain froth in milk.

²⁸**Mamey**
An ovoid fruit with thick russet leathery rind and yellow or reddish juicy sweet flesh.

²⁹**Mexicana Eggs**
Eggs cooked with Onion, Tomatoes and Green Chile (serrano).

³⁰**Rancheros Eggs**
Eggs covered in “Salsa Ranchero”.

³¹**Divorciados Eggs**
Or “Divorced” Eggs, they are covered with two sauces: Half Ranchero sauce and Half Salsa Verde.

³²**Rabo de Mestiza Eggs**
Two poached Eggs over Tortillas, covered with “Ranchero Sauce” and Poblano Peppers.

³³**Molcajete**
A Mexican Mortar and Pestle.

³⁴**Serrano Chiles**
-A type of Chili pepper that originates in the mountainous regions of Mexico. They have a bright and biting flavor that is hot.

LA
HACIENDA
R E S T A U R A N T E

Good Morning!
B R E A K F A S T

After 35 years of tradition at La Hacienda, there was a need to evolve and grow.

This restlessness was because of my passion, admiration, pride and above all, my love for Mexican food.

What does Mexico taste like?
The answer lies in each of the dishes I created for this menu, each one has its own personality. They are full of life, flavor and color.
With this menu, I would like to Praise our Mexican Food, with its different ingredients, techniques and culinary traditions.

Ever since the beginning of this new concept, we were very careful with all the details of this evolution, like the decoration, presentation of the dishes and ambiance, so that we were able to create an entire dining experience. A fusion of the Traditional and the Contemporary Mexican Cuisine is the essence of this new La Hacienda.

Chef Isaac Najera

B R E A K F A S T

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Juice Bar	
Orange	\$35.00
Grapefruit	\$35.00
Carrot	\$35.00
Fruit in Season <i>(1 ingredient)</i>	\$35.00
Mixed <i>(2 ingredients)</i>	\$40.00
Our Specialty Juices	
Nopal, Orange and Apple.	\$45.00
Strawberry, Orange and Pineapple.	\$45.00
Carrot, Apple and Cucumber.	\$45.00
Cantaloupe, Pineapple and Spinach.	\$45.00
Orange, Guava and Sprouts.	\$45.00
Milkshakes	
Fruit in Season <i>(1 ingredient)</i>	\$45.00
Mixed <i>(3 ingredients)</i>	\$49.00
<i>Specialty Milk (almond, coconut or soy) +\$10.00</i>	
Our Specialty Milkshakes	
Bananas, Berries and Almonds.	\$55.00
Guava, Vanilla and Pecans.	\$55.00
Avocado and Chocolate.	\$55.00
Matcha, Mango and Yogurt.	\$55.00
“Mamey ²⁸ ”, Cinnamon and Chocolate.	\$55.00
The Fruits	
Fresh Fruit in Season	\$45.00
<i>A Selection of fruits in season, accompanied with chamomile infused honey and a Cereal crunch.</i>	
Fruit Salad	\$85.00
<i>Mix of Fruits in season, yogurt foam, artisanal, homemade granola and agave syrup.</i>	

From the Farm		<i>Includes 2 handmade tortillas.</i>
Eggs in Any style: Scrambled, Fried, Omelet, Poached, Hard-boiled or Soft-boiled	\$40.00	
Eggs a la “Mexicana ²⁹ ”, “Rancheros ³⁰ ”, “Divorciados ³¹ ” or “Rabo de Mestiza ³² ”	\$55.00	
“Albañil” Eggs, La Hacienda Style <i>Scrambled Eggs with a Tomato based Salsa, served in a “Molcajete³³” and accompanied with Refried Beans.</i>	\$65.00	
“Motuleño” Eggs <i>Fried Eggs over corn tortillas, ham and melted cheese accompanied with Refried Beans, and covered with a Red Mild Sauce, peas and crowned with Plantain</i>	\$85.00	
“Veracruz” <i>Corn Tortillas stuffed with Scrambled Eggs in the “Mexicana” style. Covered with a chipotle-infused black beans salsa, “serrano chiles³⁴” and “Queso Fresco”</i>	\$70.00	
Cinco de Mayo <i>Poached Eggs with Ham and melted cheese over a freshly made biscuit covered with a chorizo and beans salsa.</i>	\$85.00	
“Encamisados” <i>Scrambled Eggs with Epazote stuffed in a freshly made Corn Tortilla, covered with “Martajada” Sauce and beans from the “Olla”.</i>	\$65.00	
Margarita <i>Fried Eggs in a Crunchy Corn Basket, covered with an “Epazote” infused “Salsa Verde.” With melted “Oaxaca cheese” and crowned with Avocado and pork rinds.</i>	\$85.00	
Extras <i>Bacon, “Chorizo”, Ham, Cheese, Egg, Veggies.</i>	\$15.00	

OMELETTES

Create your own Omelette <i>Pick 2 ingredients: Bacon, Ham, Cheese, “Chorizo” or Veggies</i>	\$70.00
Garden Omelette <i>Fresh Veggies from the Garden (mushrooms, spinach and zucchini) with “requeson”², cream and chipotle.</i>	\$90.00
Aztec Omelette <i>With “Chile Guajillo”³, infused with “epazote”⁴, stuffed with poblano peppers, Chihuahua Cheese and Corn kernels.</i>	\$90.00
Prehispanic Omelette <i>Made of “Huitlacoche”⁵ and Chihuahua Cheese.</i>	\$90.00
Extras <i>Bacon, “Chorizo”, Ham, Cheese, Egg, Veggies.</i>	\$15.00

“Del Comal”⁶

“Tlacoyos”⁷ Tri-color <i>(3 pieces)</i> <i>Tlacoyos Stuffed with “Requeson” cheese or Beans with a Cilantro-based Salsa Verde, served with Lettuce, Radish, and fresh sprouts.</i>	\$60.00
Classic “Sopes”⁸ <i>(3 pieces)</i> <i>Corn Sopes topped with Black Beans from the “olla”⁹, Cream and “Queso Fresco”¹⁰ accompa-nied with “Salsa Xnipec”¹¹.</i>	\$60.00
“Huarache”¹² Mexico <i>Made with Blue Corn, Refried Beans with “Cecina”¹³ and crowned with Cream, Cheese, Cilant-ro-based “Salsa Verde”¹⁴ and “Ranchero Sauce”¹⁵.</i>	\$95.00
Quesadillas Hacienda <i>(3 pieces)</i> <i>Nopal Tortillas stuffed with Chicken, Poblano peppers, and Mushrooms with Panela Cheese.</i>	\$85.00
Traditional Corn “Tlaxcales” <i>3 pieces, Available only during the season. Tlaxcales are also made with Corn, but with a special one called “Camagua” which is when the corn begins to mature and it dries up.</i>	\$65.00
Quesadillas <i>(3 pieces)</i> <i>Made with Mushrooms, “Chorizo” or Poblano Peppers.</i>	\$65.00
Hand-made Corn Tortillas. Made with yellow or blue corn, or with both <i>(3 pieces)</i>	\$15.00
Hand-made Corn Tortilla <i>(1 piece)</i>	\$7.00

From the Oven

Our Traditional Mexican Baked Goods <i>Baked Daily in our “Las Delicias” Bakery</i>	
- Vanilla or Bi-color Chocolate “Concha” ¹⁶	\$20.00
- Marzipan “Concha”	\$25.00
- Chocolate Croissant, made with Artisanal, se-mi-sweet chocolate	\$30.00
- Peanut cream Roll with “Palanqueta” ¹⁷	\$30.00
- Coffee and Butter Bread	\$30.00
- Almond Croissant	\$20.00
- Rosemary and Olive Oil Roll <i>(a special recipe from Chef Irving Quiroz)</i>	\$30.00
- “Tecuarin” - a traditional local bread made by steaming it.	\$20.00
Mini Muffins <i>(3 pieces)</i>	\$15.00
“Concha” stuffed with “Nata”¹⁹	\$45.00
“Nata” Cream “Gorditas”²⁰ <i>(3 pieces)</i> <i>Accompanied with a flight of artisanal, home-made Jams, cajeta and Butter.</i>	\$45.00
Extra Order of Jam or Fresh “Nata” Cream	\$12.00

Our Specialties

- “Chilaquiles”²¹ from the Cornfield <i>“Chilaquiles” made with our special creamy “salsa verde” and accompanied with “Cecina de Ye-capixtla” or Chicken.</i>	\$140.00
“Chilaquiles” Tlitic <i>Crunchy “Chilaquiles” made with blue corn with a dark, mild, homemade salsa. Accompanied with Chicken.</i>	\$95.00 Extra egg +\$15.00
“Enchiladas”²² Hidalguenses <i>Stuffed with Chicken, covered with a Cilantro-based Salsa and crowned with radish, lettuce, red onion, cream and cheese.</i>	\$110.00
“Enchiladas” Mineras <i>Corn tortillas bathed with a “Chile Guajillo” Sauce, filled with fresh “Canasto”²³ cheese, cream, cheese and pickled potatoes, carrots and chiles.</i>	\$110.00
“Huarache” Taxqueño <i>Grilled Nopal accompanied with pulled chicken and melted Oaxaca cheese, avocado and “Salsa Ranchero”</i>	\$80.00
“Aporreado Guerrerense”²⁴ <i>Scrambled eggs with “Cecina” and “Chile Guajillo” Sauce. Accompanied with refried beans, corn chips and pumpkin seeds.</i>	\$95.00
The traditional “Molletes”²⁵ <i>Artisanal bread made in house with a chipotle-based butter, beans, “chorizo,” manchego cheese and cilan-tro-infused “Pico de Gallo”²⁶ sauce.</i>	\$85.00



The Kiquiriqui

(cock-a-doodle-doo)

Breakfast



Includes

Fresh Fruit Juice of the season

Mixed Fruit

Eggs any style or omelette any style with two ingredients or Chilaquiles

Coffee or Tea

One piece of Sweet Bread of your choice

\$180.00

Coffee and Tea

Chocolate de “Molinillo”²⁷ <i>(Artisanal, Made in House with toasted Cacao)</i>	\$45.00
American Coffee	\$29.00
American Espresso	\$34.00
Single Espresso	\$20.00
Double espresso <i>“Cortado” Espresso Coffee</i>	\$25.00 +\$15.00
Capuccino	\$40.00
Milk <i>(Whole, Light, Lactose-free, or Lactose-free light)</i>	\$20.00
Specialty Milk <i>(Almond, Soy or Coconut Milk)</i>	\$30.00
Infusions and Teas: <i>(Choose if you want it hot or frappe)</i>	
Guava “Ponche” <i>Guava, Hibiscus, “Tejocote”, Raisins.</i>	\$40.00
Papantla <i>Mango, Peach, Pineapple and Vanilla from Papantla.</i>	\$40.00
Xocolate <i>Black coffee, cinnamon and Cacao peel.</i>	\$40.00
Alebrije <i>Chamomile, mint, Rose petals and Citrics.</i>	\$40.00
Black Tea	\$40.00
Mint Tea	\$40.00
Chamomile	\$40.00
Soft Drinks	\$30.00
Bottle of Water	\$30.00