

GLOSSARY:

¹De Manteles Largos

A common term in Mexico used to refer to when you are celebrating something special.

²Mole

Is a traditional Mexican Sauce. It's made with over 20 ingredients, involving different types of Chiles, Nuts, Spices and even Chocolate and usually takes longer than a couple of days to make.

⁴Chiles Toreados

Stir fried serrano peppers with olive oil, seasoned with lemon juice and our sauce, stirfried

The Sweet Side

⁷Tres Leches

Literally "Three Milks" It is a very common type of Sweet Sauce in Latin America, made with Evaporated Milk, Condensed Milk and Heavy Cream.

Naturally Flavored

⁸Chile Ancho

It's a type of dried Pepper, very mild in spiciness and sweet.

⁹Chaya

is a type of leaf, similar to Spinach, but very different in flavor. It's a good source of Protein, vitamins, calcium and iron.

Coffee and TeasWater

¹¹Cortado

Refers to adding a splash of milk to a coffee drink.

¹²Ponche

A delicious fruity drink, warm and full of flavor. Very common at Christmas time.

¹³Tejocote

A Mexican fruit similar in shape to a crab-apple.

From the ¹⁴Chinampas

Is a type of Meso-american agriculture which used small, rectangular areas of fertile arable land to grow crops on the shallow lake beds in the Valley of Mexico.

¹⁵Palanqueta

A traditional Mexican street sweet. Made with Peanuts and "piloncillo".

¹⁶Requeson

A type of Mexican cheese, similar to Ricotta Cheese.

¹⁷Arrachera

A Mexican type of meat cut, similar to skirt steak.

¹⁸Chile Guajillo

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

¹⁹Piloncillo

A type of sugar made with a mix of unrefined sugar and Cane Juice.

²⁰A Cucharadas

An expression used to refer to when you are eating something fast and with a spoon or "cuchara".

²¹Queso Fresco

A Type of Mexican cheese, similar to feta cheese, but more watery.

²²Chicharron

Traditionally made of pork rinds, they are fried and become crispy and airy. It can also be made with cheese.

²³Chile Pasilla

It's a type of dried Pepper, Black in color and mild in flavor.

²⁴Salsa Verde

or Green Sauce, it is made with green tomatoes or "Tomatillos," it is very mild, but full of flavor.

²⁵Tetelas

Slightly thick blue corn tortilla that's toasted on a hot comal filled with pumpkin flower or huitlacoche with cream and cheese and "salsa verde".

²⁶Huitlacoche

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

²⁷Tamal

a traditional Mexican Dish made of a Corn-based dough and Steamed in a Corn Husk or Banana Leaf.

LA HACIENDA RESTAURANTE

Good Afternoon! Lunch and Dinner Menu

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

Lunch and Dinner Menu

From the "Chinampas"

Hibiscus Flower Salad <i>Fresh Spinach, Strawberries, Peanut "Palanqueta" Goat cheese, with a cloves-scented red wine vinaigrette.</i>	\$99.00
Pear and "Requeson" Salad <i>Mesclun lettuce, sunflower seeds, Artisanal "Requeson" Crouton, Honey and pecan and mustard vinaigrette.</i>	\$99.00
Chicken with Amaranth crust or "Arrachera" Steak Salad <i>Mesclun lettuce, Granny Smith Apples and Jicama, Panela cheese, Caramelized pumpkin seeds, with a "Chile Guajillo" and "Piloncillo" dressing.</i>	\$120.00

"A Cucharadas"

Dry Noodle Soup with Chipotle <i>With black beans salsa, "queso fresco," avocado and sour cream.</i>	\$70.00
Our famous Aztec Soup <i>Tomato and "Chile Guajillo" based broth, served with a Tortilla Julienne, avocado, cream, cheese, "Chicharron," and a "Chile Pasilla" crouton.</i>	\$70.00
Cream of Squash Blossoms Soup <i>Pumpkin seeds confit, Tempura blossoms, with a glaze of charred Guajillo Sauce.</i>	\$80.00
Soup from the Cornfield <i>Cilantro infused broth, corn kernels, zucchini, mushrooms, and baby corn.</i>	\$70.00

Lunch and Dinner Menu

Strolling around Mexico

Guacamole and Corn Festival	\$70.00
Cheese "Chicharron" <i>Stuffed with mixed vegetables and an Avocado-based "salsa verde."</i>	\$99.00
"Tetelas" in two colors <i>Made with "Huitlacoche" and Oaxaca Cheese, or Squash Blossoms and Goat cheese (3 pieces).</i>	\$80.00
Mexican Lasagna <i>Made of "Chicharron" in "Salsa Verde" and Mennonite Cheese.</i>	\$130.00
Mini Quesadillas in a Clothe's line <i>Made of Plantains, stuffed with refried beans and accompanied with our Traditional Mole and literally hanging in a Clothes line (3 pieces).</i>	\$60.00
Crunchy Oaxaca Cheese Braid <i>With our Avocado based "Salsa Verde".</i>	\$90.00
Corn "Tamal" <i>Accompanied with Cream and "Queso Fresco".</i>	\$45.00

"De Manteles Largos"

Our Traditional Mole¹	\$190.00
<i>Made with 26 ingredients, served over a Succulent Chicken Breast filled with Plantain Puree and Queso Fresco.</i>	
"Discada Norteña" Vegetables	\$110.00
<i>A traditional Meat Dish from Monterrey, but our Veggie version: Grilled Mixed Vegetables marinated in our special adobo sauce.</i>	
Poblano Pepper with Puff Pastry Crust	\$165.00
<i>Filled with Chicken and Pineapple, and a Velvety sauce made of Almonds and Blue Cheese.</i>	
Catch of the Day	\$220.00
<i>The Fish of the day accompanied with Buttery Street Corn, Epazote infused Mayonnaise, Agave Worm Salt, and Cheese Rinds.</i>	
Salmon "Al Pastor"	\$230.00
<i>Salmon Fillet marinated with traditional Al Pastor Sauce. Served with Avocado Sauce, Roasted Pineapples and Grilled Green Onions.</i>	
Cecina "Hacienda"	\$165.00
<i>Cecina is a Thinly Sliced Beef cut, traditionally from Yecapixtla. Served with Guacamole, Beans, and "Chiles Toreados".</i>	
Enchiladas "Poblanas"	\$110.00
<i>Corn Tortillas stuffed with Chicken, Poblano Peppers and Corn. Served with Creamy Poblano Sauce and Topped with Melted Cheese.</i>	
Enchiladas "Mineras"	\$110.00
<i>Corn Tortillas stuffed with CANASTO Cheese, Cream, Cheese, Pickled potatoes, carrots and Peppers. Served with a Guajillo Chile Sauce.</i>	
Enchiladas "Hacienda"	\$110.00
<i>Our Famous Enchiladas made with Corn Tortillas Stuffed with Chicken Breast. Served with our delicious Salsa Verde and topped with melted Cheese.</i>	

The Sweet Side

Ice Cream Cart	\$120.00
<i>Our homemade ice cream sampler. Features Cantaloupe Horchata, "Cafe de Olla," Vanilla from Papantla with Guava and Marzipan.</i>	
Cheesecake	\$65.00
<i>Our own version with a Chocolate Crust and "Cafe de Olla" Reduction.</i>	
Banana and "Cajeta" Shortcake	\$65.00
<i>Banana Bread Shortcake covered with "Cajeta" Sauce, Amaranth and Creamy Vanilla Ice cream.</i>	
Grandma's Cake	\$75.00
<i>A very special Chocolate cake. The recipe has been passed down for generations.</i>	

Naturally Flavored Water

		
Bougainvillea, Lime and Mint.	\$35.00	\$130.00
Hibiscus, Cinnamon and Basil.	\$35.00	\$130.00
Pineapple, Guava, Ginger and a hint of roasted "Chile Ancho".	\$35.00	\$130.00
Watermelon, Lime and Chia Seeds.	\$35.00	\$130.00
"Chaya" Pineapple and Orange.	\$35.00	\$130.00

Pink Mole "Santa Prisca"	\$230.00
<i>The Taxco version of this famous Mexican Delicacy. You'll only find it in Taxco. It is served with Buttery White Rice, and Plantain Crunch.</i>	
Traditional marinated flank steak	\$230.00
<i>200 gr of flank steak, marinated in chili sauce, olive oil, and herb. Accompanied with refried beans, grilled onion, nopales salad and guacamole.</i>	
Our Traditional "Tacos Placeros"	\$162.00
<i>Made with Black and White Corn Tortillas, Stuffed with Cecina or Arrachera Steak, Cactus, Caramelized Onions, Cheese, Refried Beans, Pork Rinds Dust, Avocado, and Chorizo Crumbles.</i>	
Molcajete Salsa	\$50.00
<i>Prepared by your Server, to your liking on the traditional Molcajete.</i>	

Coffee and Teas

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



Una de nuestras misiones es ser parte de un cambio positivo para nuestro planeta, por eso en La Hacienda todos nuestros productos desechables son 100% biodegradables, aún así queremos que seas parte del cambio, invitándote a evitar lo más posible su uso. Aplicamos una cuota de recuperación de \$25.00 pesos por desechables, agradecemos tu comprensión y ayuda al planeta.