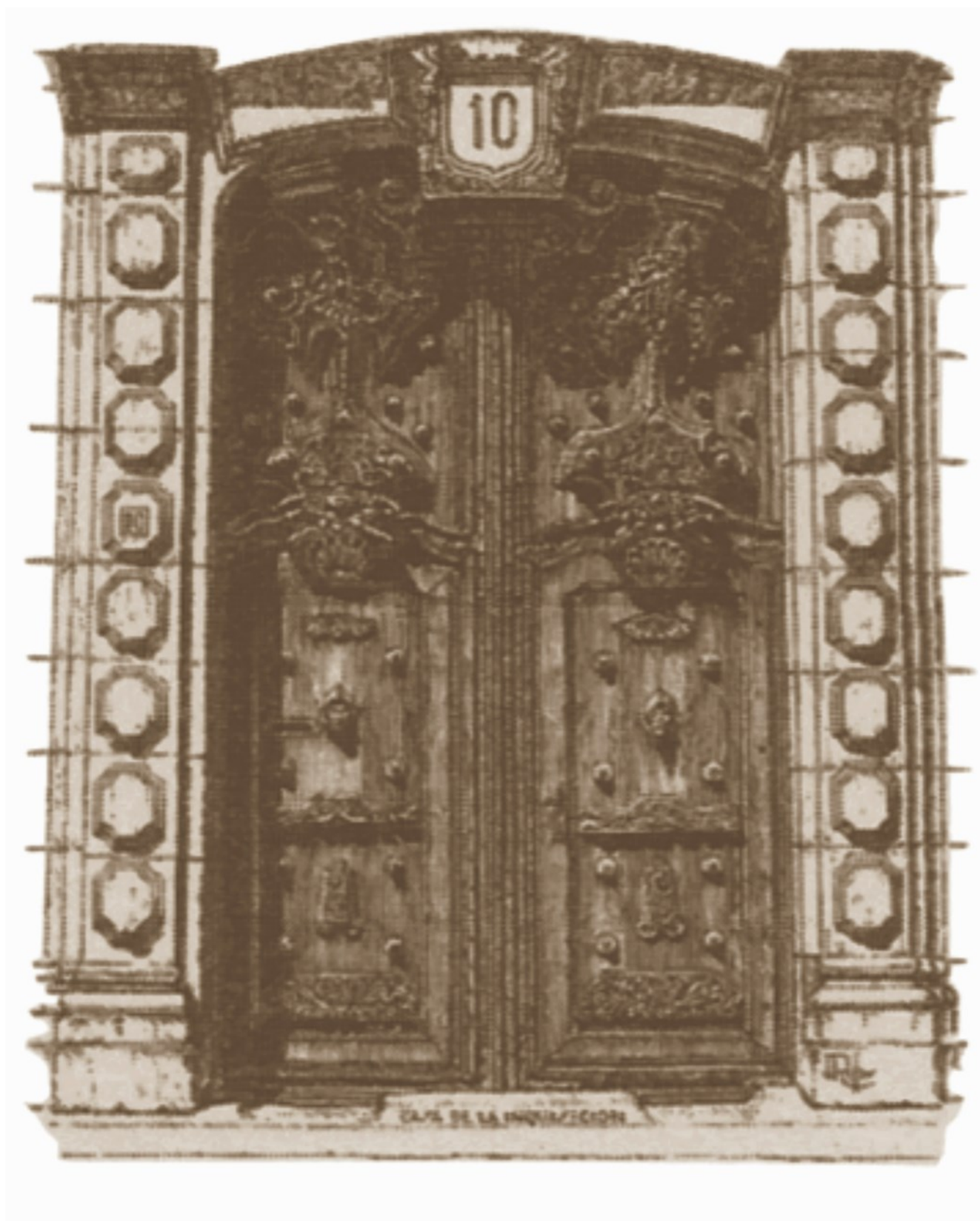


EL MORTERO[®]

HACIENDA
RESTAURANTE



APPETIZERS

MEXICAN APPETIZERS

Appetizers platter with chorizo sopas (fried corn tortilla) tlacoyos (an oval-shaped Fried or toasted cake made of tortilla dough) meat flautas (Deep fried tortilla with savory filling) tamales colados (soft corn dough) 2 pcs each

SHRIMP & VERACRUZ STYLE FISH EMPANADAS

Pastry filled with shrimp & Veracruz style fish 3 pcs

COCKTAIL OF SHRIMP AND OCTOPUS 120 grs.

Served with cocktail sauce

CHESSE CRACKLING

Fried chesse served, Green sauce freshly made in traditional "molcajete"
" molcajete "is a traditional tool made of Stone.

CHALUPITAS POBLANAS.

Two "chalupitas " of cecina beef and panela chesse and two made with poblano strip.

MEALTED CHESSE .

Natural or with mushroom
Arrachera or spanish sausage 70 grs.

GUACAMOLE BASQUET

CRACKLING RYB EYE MONTERREY STYLE 200. grs.

Served with guacamole and colorful tortilla chips.

SALADS

NOPAL CACTUS AND SHRIMPS SALAD

Grilled nopal and shrimps served with chili de árbol oil, potent chili pepper.

MEXICANA SALAD.

Lettuce, bacon, panela chesse, grape and orange wedes, cucumber, jicama.
And smoked tortilla dressing.

SALAD GARDEN.

Watermelon, canteloup, papaya, kiwi, cranberry, nut ,goat chesse,
Yogurt and hisbisqus dressing .

SOUPS AND CHOWDER

TORTILLA SOUP

Traditional recipe made with chicken broth and guajillo chili pepper.

LIME SOUP.

Chicken broth with lime roasted pepper, served with minced chicken and Fried tortilla strips.

BEAN SOUP.

Creamy beans soup served with pork cracklings.

CORN CREAM " HACIENDA SPECIALTY"

Corn soup served with popcorn.

FROM THE SEA

SARANDEADO FISH (Barbecued fish on a stick) 600 grs.

Whole fish prepared with huichol sauce, barbecued and served with A mexican salad.

BLOCK OF FISH " TIKINXIC STYLE " 200 grs.

Marinated with achiote and sour orange, slow cooked in the oven. Served with a side of chaya leaves, salad and rice.

FISH FILLET AT YOUR CHOICE 200 grs.

Garlic sauce, ajillo sauce, breaded or Veracruz Style Served with mexican salad and jardinera rice.

FISH OF THE DAY- EMPERADOR 200 gr

Fish fillet marinated in dried chili peppers with shrimps . Served with roasted banana and mexican rice.

SEA FOOD STEW WITH AJILLO SAUCE

Shrimps, squid, octopus and fish, guajillo chili pepper, onion, garlic and coriander Served with rice and avocado.

PREMIUM DISHES FROM "LA HACIENDA"

SHRIMP U15 AT YOUR CHOICE 180 grs.

Breaded, coconut style, Ajillo sauce, Diabla style (hot spicy), Pastor style
Served with rice & vegetables.

LOBSTER TAIL AT YOUR CHOICE 330 grs.

Served with rice & vegetables to butter.

LOIN SALMON 200 grs.

Served with rice & vegetables to butter.

PORK OSSOBUCO 280 grs.

Served with vegetables to butter.

GRILLED "NORTEÑA STYLE".

Ryb eye steak, Filet Mignon, Chistorra, pork chop, skirt steak.
Served with baked potato

RIB EYE STEAK 300 grs.

Served with baked potato & vegetables

FILET MIÑON 200 grs.

Served with baked potato & vegetables

SAUCE AT YOUR CHOICE

Mushroom
Morita chilli
Tamarind

FROM THE GRILL

ARRACHERA "NORTEÑA" STYLE 200 grs.

Grilled with potato, Parrillada con papas, cambray onions & roasted cactus.

CHICKEN "SINALOA" STYLE (half chicken)

Marinated in dark beer & fine herbs "norteño" style.

TAMPICO STEAK 200 grs.

Beef steak, served with rice, "enmolada" (tortilla with chilli stew), fried beans & Poblano pepper stew.

CHICKEN "FAJITAS" 180 grs.

BEEF "FAJITAS" 180 grs.

Served with cheese, chistorra, beans & guacamole.

MIX "FAJITAS" 180 grs.

Shrimp, chicken & skirt steak.

Served with cheese, chistorra, rice beans & guacamole .

"FROM "LA HACIENDA"

"MOLE" TRILOGY

Chicken breast filled with banana & soft cheese, served with Green mole, mole poblano & Oaxaca style Mole coloradito

ENCHILADAS FROM "LA HACIENDA" 3 pcs.

Filled with minced beef, topped with guajillo chili sauce, served with lettuce, asadero cheese & cream.

ARRACHERA STEAK "TACOS" 3 pcs.

Hand make tortilla, onion, cheese, beans, coriander
Skirt steak, served with guacamole, cambray onion, & grilled cactus.

BEEF FILET MEXICAN STYLE 180 grs.

Cooked in traditional with tomatoes, onions & serrano chilli pepper
Served with rice & beans.

GRILLED FILET 200 grs.

Grilled beef filet with smoked cheese, served with morita chilli pepper sauce.

SWEET TEMPTATION

TAMAL MADE WITH HANDCRAFTED CHOCOLATE FROM OAXACA

Served with Papantla's vanilla ice cream

CARAMEL FLAN WITH CAJETA (Caramelized goat milk)

FRITTERS WITH CHOCOLATE SAUCE 2 Pzas.

Condensed milk, caramelized goat milk & ice cream

THREE MILK CAKE

Tradicional 3-milk cake with our special smoked touch of sotol (distilled spirit drink)

ICE CREAM

Single 1 scup

Double 2 scup

Oreo chocolate, vanilla, coconut, rompopo, coffee, rice pudding
Red fruit sherbet

CHOCOLATE BALL

With passionfruit foam with mezcal touch & red fruits

BASKET OF HANDCRAFTED MEXICAN SWEETS

Borrachito, coconut sweets, oblea(wafe-like snacks) tamarind.

1 pcs each

COFFEE

AMERICAN COFFEE

CAPUCCHINO COFFEE

EXPRESSO COFFEE

CARAJILLO

Whisky Chivas Regal 1.5 oz.

Brandy Torres 10 1.5 oz

Liqueur 43 1.5 oz

FLAMED COFFEE

MEXICAN

ANTILLEAN

MAYAN