








RESTAURANTE HACIENDA
El Mortero








SINCE 1983










APPETIZER

- BOTANA MEXICANA** for 2 people   **\$400**
chorizo sopes, cheese empanadas, fried chicken
tacos and guacamole 2 pieces each
- CHEESE FONDUE** 200 grs   **\$260**
natural - flank steak - mushroom - chorizo
- CANASTA DE GUACAMOLE**   **\$250**
chips and pico de gallo 280 grs
- QUESABIRRIAS** 2 pieces   **\$270**
guacamole, birria broth
- MUSHROOM CEVICHE**   **\$180**
avocado, tomato, onion, cilantro, lemon 200 grs













SALAD

- MEXICAN SALAD** 280 grs    **\$180**
Mixed lettuce, panela cheese, citrus segments,
cherry tomatoes, corn, cucumber, jicama, hibiscus
vinaigrette
- CAESAR SALAD** 180 grs   **\$190**
lettuce, cheese crisps, croutons | with chicken or
shrimp
- CACTUS SALAD WITH SHRIMP**   **\$270**
roasted cactus, shrimp 200 grs

SOUPS

- TORTILLA SOUP** 220 ml   **\$180**
guajillo chili, tortilla strips, panela cheese
- LIME SOUP** 220 ml    **\$180**
chicken and lime broth, chicken, tortilla
- CORN CREAM** 220 ml   **\$180**
epazote croton, poblano chili,
grilled panela cheese






MAIN COURSES

- MOLES TRILOGY** 3 pieces    **\$380**
chicken breast stuffed with plantain and cheese,
green mole, poblano mole, mole from Oaxaca
- ENCHILADAS** 3 pieces   **\$320**
Tortilla stuffed with chicken | choose from red or
green sauce
- VEGETARIAN ENCHILADAS**   **\$210**
Corn tortilla stuffed with sautéed
vegetables and guajillo chili sauce 3 pieces
- FRIED CHICKEN TACOS** 4 pieces   **\$350**
our homemade recipe
- FISH FILLET OF YOUR CHOICE** 220 grs **\$380**
with garlic sauce - breaded,
served with salad and rice   

FROM DE GRILL

- las clásicas fajitas** 220 grs    **\$380**
CHICKEN FAJITAS **\$380**
BEEF FAJITAS **\$410**

accompanied by cheese, chistorra, rice, beans and guacamole

- FLANK STEAK TACOS** 3 pieces   **\$350**
handmade tortilla, onion, cheese, beans,
guacamole, roasted cactus
- CHICKEN SINALOA STYLE** 450 grs  **\$380**
cactus marinated with serrano chili and onion,
baby potato
- TAMPIQUEÑA** 220 grs   **\$400**
Flank steak, rice, beans, poblano strips, chicken
enchilada



Please keep in mind that any items prepared without gluten products are made in a facility that handles many other wheat products. During normal kitchen operations, there is a possibility for food items to come into contact with wheat gluten/proteins. However unlikely, we are unable to guarantee that any menu item is 100% gluten-free



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ENHANCES YOUR EXPERIENCE




These dishes are not part of your food-inclusive package



PREMIUM SELECTION



*SHRIMP AGUACHILE 200 grs   \$380
charred shrimp, slightly spicy aguachile sauce, cucumber, red onion, avocado


*SALMON FILLET 200 grs   \$430
cuatesmeño chili butter with cilantro, grilled vegetables, rustic garlic mashed potatoes



*SEAFOOD CASSEROLE 240 grs   \$450
shrimp, octopus, squid, fish | cooked with guajillo chili, garlic, | rice, avocado

*SHRIMP OF YOUR CHOICE 240 grs    \$600
breaded, coconut, garlic, a la diabla, pastor, chipotle, with rustic mashed potatoes, asparagus


*OCTOPUS ZARANDEADO 300 grs   \$700
marinated with garlic, pasilla chili, guajillo chili, olive oil, a la diabla potato sticks, Mortero's sauce




*LOBSTER TAIL 400 grs   \$1,300
grilled lobster tail, garlic butter, baby vegetables, mashed sweet potato

*RIB EYE CHICHARÓN 320 grs  \$490
guacamole, molcajete sauce, handmade tortillas

*ANGUS FILLET MIGNON 220 grs   \$650
duo of mashed potatoes and sweet potatoes, cherry tomatoes, baby zucchini, red wine reduction

TO SHARE

*NORTHERN PARRILLADA for 2 | 800 grs \$1,700
rib eye, skirt steak, pork chop, chistorra, melted cheese, baked potato, grilled vegetables   

*MIX PARRILLADA for 2 | 900 grs    \$2,300
shrimp, salmon, fish, filet mignon, squid, beef and chicken fajitas, chistorra, melted cheese, rice, beans, guacamole

choose the sauce of your choice



sauses of your choice. pepper sauce, morita sauce, mushroom sauce



KIDS MENU

CHICKEN FINGERS 6 pieces \$120
with french fries



QUESADILLAS 2 pieces  \$120
guacamole

SWEET TEMPTATION

CARAMEL FLAN 90 grs   \$160
caramel and cajeta

CHURROS EL MORTERO 90 grs   \$180
with chocolate sauce, caramel, ice cream

3 MILK CAKE 120 grs    \$180
with egnog sauce

CHOCOLATE SOUFFLE 120 grs   \$180
Chocolate soufflé with sweet mole and vanilla ice cream



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. the consumption of this is the responsibility of the consumer
Prices in Mexican pesos, taxes are included