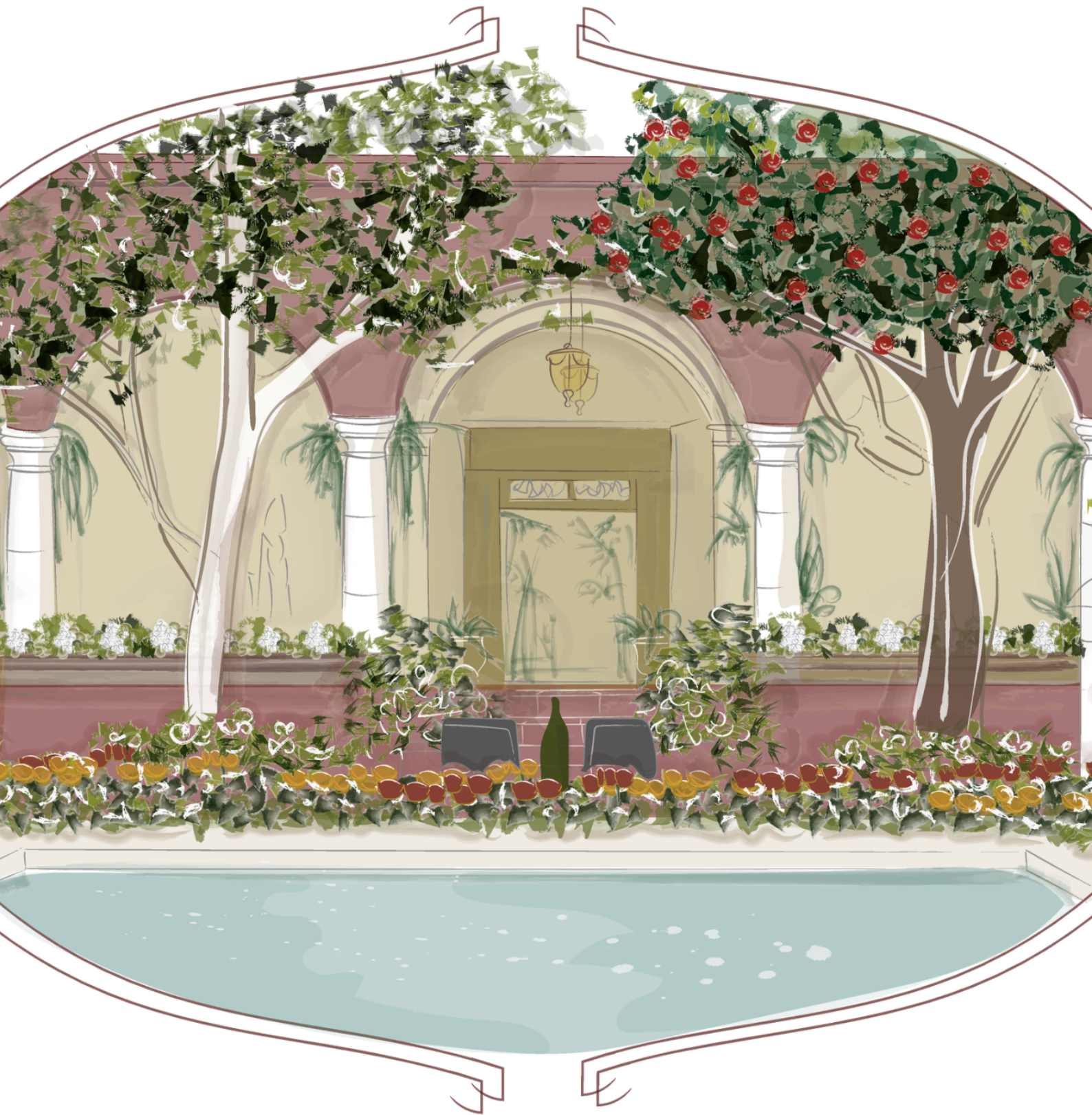


HACIENDA LABORCILLA



BREAKFAST

M - F: 8AM - 12:30PM | S: 8AM - 12:45PM | S: 9AM - 12:45PM

Juice Bar

Orange Juice

250ml | \$85

Grapefruit Juice

250ml | \$85

Carrot Juice

250ml | \$90

Energizer

Beetroot, carrot, apple and ginger
250ml | \$100

Antioxidant

Celery, cucumber, ginger and pineapple
250ml | \$105

Smoothies

Berries

Berries, chia, Greek yogurt, date, coconut milk
| 400ml | \$195

Vitamin Boost

Kiwi, green apple, lemon, almond milk, agave syrup
| 400ml | \$160

Tropical

Mango, pineapple, turmeric, coconut water, agave honey
| 400ml | \$160

Healthy

Oatmeal | \$140

Almonds, agave syrup.
Berries | +\$61

Greek Yogurt Cup | \$85

Granola | +\$41 | Honey | +\$25

Egg White Omelette | \$175

Trio of peppers, mushrooms, tomato garnish, all drenched in red or green sauce.

Turkish Eggs | \$195

2 poached eggs, Greek yogurt, a touch of butter with paprika.

Seasonal Fruits | \$95

Yogurt | +\$25 | Granola | +\$41 | Honey | +\$25

Grilled Cactus | \$145

Grilled cactus, grilled panela cheese, red and yellow bellpeppers.

Egg White Frittata | \$165

Egg whites, zucchini, cherry tomato, goat cheese.

Avocado Toast | 2 pieces | \$160

Poached egg or your way | +\$45
Smoked Salmon* | 45gr | +\$130

Eggs

Huevos Cocotte Poblana | \$225

2 poached eggs, poblano strips with cream, corn, mozzarella cheese, and croutons, served in a cast iron cocotte.

Mexican - Style Eggs | \$190

Two eggs served with beans, chilli, tomato and onions.

Eggs Your Way | \$190

Fried, scrambled or poached eggs. Served with ham, chorizo, cactus, bacon, vegetables or poblano pepper strips.

Eggs Benedict | \$325

The original recepie, two poached eggs on toast, ham, bacon, drizzled with hollandaise sauce.

Ranchero or Divorced Eggs | \$190

2 fried eggs with a tortilla underneath, red or green sauce, and refried beans.

Poblano Pepper Omelette | \$195

Two eggs with poblano pepper strips, cheese and beans.

Three Cheese Omelette | \$240

Two eggs mozzarella, gouda and goat cheese omelette, served with hash brown.

Red Sauce | +\$25
Green Sauce | +\$25

Mexican Dishes

Green Enchiladas | 4pieces | \$235

Chicken, cheese and avocado wrapped in hand-made corn tortillas, coated in green sauce, drizzled cream and cilantro.

Enfrijoladas | 4pieces | \$225

Mexican-style eggs wrapped in hand-made corn tortilla coated in bean sauce, drizzled cream and cheese.

Menudo | \$245

Beef belly and leg, garnished with onion, oregano, lime and hand-made tortillas.

Corn Quesadillas | \$70

Add your choice of garnish | 40gr | +\$41
Poblano strips, beans, pressed pork crackling, cactus pads, cochinita, mushrooms.

Swiss Enchiladas | 4pzas | \$295

Chicken wrapped in hand made corn tortillas, coated in green sauce, drizzled yogurt and bacon, gratinated at the moment.

Enmoladas | 4pieces | \$310

Chicken wrapped in hand-made tortillas, coated in our house made mole, topped with panela cheese, cream, sesame seeds and onion.

Chilaquiles | \$200

Fried hand-made tortilla, coated in red or green sauce, topped with poblano pepper strips, cream and panela cheese.
Eggs | 1piece | +\$45 Chicken | 100gr | +\$80 Beef | 80gr | +\$95

Molletes | 6pieces | \$160

Cream cheese, gouda, beans, pico de gallo and salsas as garnish.

*Raw foods are served at the customer's responsibility.

Sandwiches

Croque Madame | \$290

The classic French sandwich of ham, bechamel sauce, gratinated with gouda cheese, topped with a fried egg-served with french fries.

Chicken & Pesto Baguette | \$245

Homemade baguette, chicken breast, pesto, goat cheese, avocado, tomato, and house mayo.

Smoked Salmon Bagel* | \$280

Smoked salmon, cream cheese, guacamole, pickled onion, capers and lemon.

Ham & Cheese Croissant | \$190

Gouda cheese, ham, house mayo, served with salad and jalapeños.

Sweet Corner

Side of maple syrup, whipped cream and berries

French Toast | \$160

Traditional recipe. | 2 pieces

Nutella | +\$35

Bacon | +\$30

Hot Cakes | 3pieces | \$175

Traditional recipe with a touch of ricotta cheese and lemon.

Berries | +\$61

Honey | +\$25

Waffle | \$160

Traditional recipe, Belgian style. | 1 piece

Whipped cream | +\$25

Berries | +\$61

Bakery

-Made at home-

Lemon Pound Cake | \$85

The traditional Western French pancake with lemon touch.

Palmier | \$60

Guaba Roll | \$90

Guaba mermelade and sweet cream filling.

Cinnamon Roll | \$80

Raisin Roll | \$75

Pastry cream, raisins marinated in rum.

Pain au Chocolat | \$65

Pithivier | \$80

Almond cream filling

Croissant | \$60

Coffee & Craft Beverages

Coffee Refill

100% Mexican Premium Roasted Coffee, Arabica
| 300ml | +\$135

Whole milk | 150ml | +\$25

Lactose-free milk | 150ml | +\$25

Americano Coffee | 210ml | \$60

Espresso

Espresso | 40ml | +\$65

Double espresso | 80ml | +\$105

Latte

Latte | 60ml | +\$75

Skinny | Coffee, almond milk, vanilla | 60ml | +\$115

Chai Frappe

Frappe | Chai, coconut cream, ice | 400ml | +\$120

Hot | Milk or water | 210ml | +\$110

European Coffee | 210ml | \$90

Macchiato Coffee | 100ml | \$70

Moca Coffee | 100ml | \$80

Affogato | \$170

Liqueur cream, vainilla ice cream and espresso | 40ml

Chocolate

Cold | 210ml | +\$100

Hot | 210ml | +\$100

Marshmallows | 210ml | +\$115

Cappuccino | 210ml | \$75

Caramel | +\$85

Cacao | +\$85

Rumchata | +\$110

Tea Infusions

-Hot or Iced-

By Tea Forte

Blueberry Merlot | \$130

Blueberries with a hint of sage

300ml

Chamomille Citron | \$130

Relaxing Egyptian chamomile, blended with hibiscus flowers and lemongrass

300ml

Citrus Mint for Tea Forte | \$130

Herbal infusion of mint and citrus

300ml

Sencha | \$130

Pure Japanese green tea, fresh and vegetal

300ml

White Ginger Pear | \$130

White tea with a touch of pear and ginger

300ml

English Breakfast | \$130

Classic black tea from Assam, with full body and flavors

300ml

Bombay Chai | \$130

Blend of Indian black tea and spices

300ml

Jasmine Green | \$130

Chinese green tea with jasmine, light and floral

300ml

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