

# HACIENDA LABORCILLA



## LUNCH & DINNER

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

## Raw Selections

### Peruvian Ceviche\* | \$295

Totoaba, leche de tigre, yellow chili pepper, sweet potato, red onion and corn | 80g

### Salmon Tostada\* | \$155

Avocado, chipotle aioli, crispy leek, lime  
| 40g

### Beef Carpaccio\* | \$270

Mixed lettuce, mushrooms, parmesan cheese shavings  
| 80g

### Shrimp Aguachile\* | \$320

Cucumber, cilantro, parsley, avocado, red onion, citrus  
| 100g

### Salmon Crispy Rice\* | \$230

Salmon tartar on fried rice cube, ponzu sauce  
| 7 pieces

### Salmon Carpaccio\* | \$290

Lemon vinaigrette, radish slices, red onion, and capers  
| 80g | \$280

## Entrees

### ✓ Roasted Beet | \$180

Rosemary-roasted beet cubes, Greek yogurt, goat cheese, caramelized pumpkin seeds, and a touch of orange.

### Bloc of Foie Gras | \$680

Fig compote, toasted baguette  
| 60g

### Escargots | \$475

In the shell, prepared in garlic and parsley butter | 6 pieces

### Artichoke & Spinach Dip | \$180

Served with toasted bread

### ✓ Cheese Board | \$455

Semi-cured mancha real, mancha real goat cheese, idiazabal, gran flor, semi-cured basil cheese, and semi-cured truffle cheese served with walnuts, pear, and black grapes.  
Optional: Prosciutto San Daniele | 30g | +\$125

### Ham Selection

#### • Bellota Ham with Tomato | \$995

Ibérico Bellota ham, baguette, and fresh tomato with garlic and olive oil | 80g | 6 pieces

#### • San Daniele Prosciutto Ham | \$295

Served with melon and mixed greens | 80g

### Spanish Croquettes | \$195

Filled with San Daniele prosciutto ham, manchego cheese, and chipotle aioli | 5 pieces

### Escamoles | \$460

Sautéed with butter, chili, and epazote, served with tortillas, guacamole, and pico de gallo | 60g  
Optional: Guacamole | 40g | +\$25

### ✓ Burrata & Cherry Tomatoes | \$290

Basil vinaigrette, pesto, and balsamic vinegar reduction  
Optional: Prosciutto San Daniele | 30g | +\$125

### Shrimp Popcorn | \$285

Tempura shrimp, spicy mayo, scallion | 80g

### Fried Beef Cecina | \$575

Guacamole, pico de gallo, house-made corn tortillas | 100g  
Optional: Guacamole | 40g | +\$25

### ✓ Eggplant Parmigiana | \$185

The classic Italian dish: layers of eggplant, mozzarella, and parmesan cheese with house tomato sauce

### Tacos | Per piece

• Gobernador | \$165

• Chamorro (Pork Shank) | \$85

• Rib Eye | \$145

Optional: Guacamole | 40g | +\$25

• Octopus | \$125

• Pastor | \$85

• Cochinita Pibil | \$85

## Salads

### ✓ Laborcilla Salad | \$240

Mixed greens, edamame, cherry tomatoes, apple, radish, pistachio, and toasted almond.

### ✓ Endive & Goat Cheese Salad | \$270

Endive leaves, mixed greens, goat cheese, caramelized walnuts, pear, and citrus vinaigrette.

### Caesar Salad | \$260

Romaine lettuce, house Caesar dressing and croutons, Parmesan cheese, bacon.

### ✓ Thai Salad | \$280

Bell pepper, cabbage, asparagus, carrot, cucumber, kale, crispy wonton, Asian nuts, sesame seeds, homemade ponzu and peanut vinaigrette.

Shrimp | 100 gr | +\$200

Chicken | 80 gr | +\$110

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

✓ Vegetarian dishes

## Soups

### Poblano Cream | \$230

Chile poblano soup, cream, corn roll

### Tortilla Soup | \$235

Pork cracklings, cheese, avocado, cream

## Pastas & Risottos

### ✓ Spinach & Ricotta Ravioli | \$255

Ravioli in pomodoro sauce, parmesan cheese, and fresh basil.

### ✓ Linguine with Pesto | \$315

Homemade pesto, fresh basil, parmesan cheese

### Mushroom Risotto | \$320

Seasonal Mushroom Mix | 120g

Optional: Truffle | 5gr | \$215

### Saffron Risotto | \$390

Saffron risotto with jumbo shrimp | 120g

### Paccheri Morita | \$360

Roasted tomato, white wine, morita chili, touch of cream, Parmesan cheese

### ✓ Four Cheese Gnocchi | \$360

Creamy four cheese sauce

Optional: Chopped black truffle | 5g | +\$215

### Laborcilla Lasagna | \$360

House recipe

## From the Sea

### Sea Bass Chileno | \$770

Miso, bomba rice, ají amarillo y polenta

Dish with Eastern and Peruvian flavors | 160g

### Sea Bass in Red Chili Adobo | \$795

Served with rice, pico de gallo, and creamy avocado | 160g

### Glazed Salmon\* | \$665

Teriyaki-style, served with grilled asparagus and white rice | 200g

### Salmon Barnaise\* | \$615

Pan-seared salmon, grilled asparagus, peas, served with Barnaise sauce | 200g

### White Fish with Butter Sauce | \$780

Totoaba, creamy lemon butter sauce, mashed potatoes | 160g

### Sauteed Shrimp in Garlic Chilli Oil | \$365

A touch of guajillo chili, roasted potatoes | 150g | 6 pieces

### Jumbo Shrimp in Butter and Lemon Sauce | \$765

Creamy lemon butter sauce, parsley, white rice | 320g | 4 pieces

### Grilled Octopus | \$660

Hummus, yogurt dressing, peppers, Kalamata olives, mixed tomatoes, and basil | 180g

### Salmon Poke Bowl\* | \$435

Jasmine rice, salmon, avocado, cucumber, carrot, radish, sesame seeds, ponzu sauce.

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✓ Vegetarian dishes

## From the Land

### Chicken Breast | \$515

Grilled chicken breast, creamy polenta, puttanesca sauce | 160g

### Short Rib Sandwich | \$215

36-hour slow-cooked, brioche bun, french fries | 80g | 2 pieces

### Oaxacan Mole | \$590

Chicken leg and thigh, rice, beans, and sesame seeds

### Smashburger Laborcilla | \$415

Homemade bread and mayonnaise, cheese, french fries and jalapeño | 150g

Optional: Foie Gras | 20g | \$150

### Beef Fillet & Tarragon\* | \$695

Served with tarragon sauce and French fries | 250g

### Chemita Beef Fillet\* | \$620

Served with mashed potatoes | 250g

### Beef Fillet Medallion\*

250g, mated in Jospet | \$660

### Arrachera\* | \$640

Skirt Steak, mated in Jospet | 300g

### New York Strip\* | \$850

Prime cut, mated in Jospet | 350gr

### Rib Eye\* | \$1,040

Prime cut, mated in Jospet | 450gr

### Filete Rossini | \$880

Served with mashed potatoes, mushroom medley, potato rissole, and périgueux sauce | 250gr

## Sauces

Chemita | \$75

Tarragon | \$75

Bernaise | \$75

## Naples-Style Pizza

### ✓ Pizza Margherita | \$250

Tomato sauce, mozzarella, fresh basil

Opcional: Prosciutto San Daniele | 30gr | +\$125

### Spicy Pepperoni | \$290

Creamy spicy tomato sauce, mozzarella

### ✓ Burrata and Pesto | \$340

Burrata, homemade pesto, confit tomatoes, arugula

Opcional: Prosciutto San Daniele | 30gr | +\$125

## Sides

### ✓ Creamed Corn | \$105

Corn kernels, cream and a touch of cheese | 200g

### ✓ French Fries | \$110

### ✓ Truffled French Fries | \$130

### ✓ Green Salad with Basil | \$125

### ✓ Mashed Potatoes | \$140

Optional: Truffle | 5gr | +\$215

### ✓ Grilled Vegetables | \$110

Cauliflower, carrot, broccoli, zucchini

### ✓ Steamed Vegetables | \$110

Aubergine, carrot, broccoli, peppers, zucchini

### ✓ Sautéed Asparagus | \$140

Butter and garlic

### ✓ White Rice | \$90

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## Desserts

### Profiteroles | \$200

Vanilla ice cream, melted chocolate

### Tres Leches Cake | \$140

House recipe

### Apple Tart Tain | \$155

Caramelized in the oven, vanilla ice cream

### Crème Brûlée | \$115

Classic with vanilla bean

### Tiramisú | \$175

Classic Italian dessert, layers of sweet coffee-soaked sponge cake and mascarpone cream

### Mini Churro Trilogy | \$125

Chocolate, dulce de leche, and English cream

### Lemon Meringue Tart | \$120

### Flan | \$110

Signature recipe

### Chocolate éclair | \$115

### Chocolate Volcano | \$210

Chocolate fondant, vanilla ice cream, caramel tile, and berry

### Macarrons | \$195

Assorted macarons | 5 pieces

## Ice Cream

- Home made -

### Chocolate | 120gr | \$110

### Vanilla | 120gr | \$110

### Nougat | 120gr | \$110

## Sorbet

- Home made -

### Lemon with mint and spearmint | 120gr | \$90

### Passion Fruit | 120gr | \$100

## Ice creams with liquor

- Home made -

### Chocolate | 38gr

Pair it with:

Frangelico | 30ml | +\$105

Baileys | 30ml | +\$105

Grand Marnier | 30ml | +\$115

### Vainilla | 38gr

Pair it with:

Kalhua | 30ml | +\$105

Amaretto | 30ml | +\$105

Drambuie | 30ml | +\$115

### Lemon with mint and spearmint | 38gr

Pair it with:

St. Germain | 30ml | +\$105

Henri Lurton, Le Chenin | 30ml | +\$105

### Passion Fruit | 38gr

Pair it with:

Napoleón | 30ml | +\$125

Prosecco, Masottina | 30ml | +\$105

Contreau | 30ml | +\$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 | \$130

Herbal infusion of mint and citrus  
300ml

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## Tea

*-Hot or Iced-  
By Tea Forte*

### English Breakfast | \$130

Classic black tea from Assam, with full body and  
flavors  
300ml

### Sencha | \$130

Pure Japanese green tea, fresh and vegetal  
300ml

### Bombay Chai | \$130

Blend of Indian black tea and spices  
300ml

### White Ginger Pear | \$130

White tea with a touch of pear and ginger  
300ml

### Jasmine Green | \$130

Chinese green tea with jasmine, light and floral  
300ml

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## Coffee & Craft Beverages

Americano | 210ml | \$60

European | 210ml | \$90

Macchiato | 100ml | \$70

Mocha | 260ml | \$80

Cappuccino | 210ml | \$70

Caramel  
Cappuccino | 210ml | \$85

Affogato | 40ml | \$170  
Liqueur cream, vainilla ice cream and espresso

Cacao

Cappuccino | 210ml | \$85

Rumchata

Cappuccino | 210ml | \$110

Latte | 60ml | \$75

Espresso | 40ml | \$65

Double Espresso | 80ml | \$105

Marshmallows

Chocolate | 210ml | \$115