

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.

✓ Carrots & Labneh | \$180

Roasted baby carrots, house-made labneh, pistachio, pomegranate, sumac, and citrus.

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: Giant Green Olive (Bella di Cerignola) | 5 pieces | +\$175

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

✓ Four Cheese Gnocchi | \$360

Creamy four cheese sauce

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

Laborcilla Lasagna | \$360

House recipe

Saffron Risotto | \$390

Saffron risotto with jumbo shrimp | 120g

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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✓ Vegetarian dishes

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 -

Coconut | 120gr | \$90

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

Passion Fruit | 120gr | \$100

Raspberry | 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

Raspberry | 38gr

Pair it with:

Italicus | 30ml | +\$165

Chambord | 30ml | +\$105

Coconut | 38gr

Pair it with:

Giffard de Plátano | 30ml | +\$105

Chateau, Suduiraut | 30ml | +\$200

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:

Napoléon | 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

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

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

Cappucino | 210ml | \$110

Latte | 60ml | \$75

Espresso | 40ml | \$65

Double Espresso | 80ml | \$105

Marshmallows

Chocolate | 210ml | \$115