



ALL DAY DINING MENU

INTERNATIONAL CUISINE

	PESOS	USD
APPETIZERS		
QUESADILLA WITH BEANS (V) Mexican spiced bean spread and ranch style cheese on a flour tortilla served with guacamole.	221.00	13.00
TACO TRILOGY Achiote marinated red snapper with cabbage and cilantro; chicken with red sauce and shrimp with avocado.	315.00	18.50
GUACAMOLE (V) Single Order Double Order	212.00 306.00	12.50 18.00
SOUPS AND SALADS		
GAZPACHO (V) A fresh blend of tomato, cucumber, bell pepper, celery and poblano chilies, drizzled with garlic-chive infused olive oil. Served chilled.	221.00	13.00
MIXED SALAD (V) Garden fresh baby greens with cherry tomatoes and orange slices. Topped with pistachio nuts and parmesan cheese in raspberry balsamic vinaigrette dressing.		
CAESAR SALAD WITH CHICKEN WITH SHRIMP	221.00 255.00 297.00	13.00 15.00 17.50
SANDWICHES		
HAMBURGER A LA HACIENDA Served with french fries.	280.00	16.50
PORTOBELLO SANDWICH (V) Grilled portobello mushroom with tomato, lettuce, crispy thin onion rings and a honey-mustard aioli.	280.00	16.50
SALMON AND AVOCADO SANDWICH Delicate salmon lox , alfalfa sprouts, tomato, red onion, and fine herb cream cheese spread.	315.00	18.50
BLT SANDWICH Served with french fries or salad.	264.00	15.50
DESSERTS		
OLD FASHIONED SUNDAE Two scoops of rich Häagen Dazs Vanilla Ice Cream topped with our Hacienda Chocolate Sauce, walnuts and freshly whipped cream.	204.00	12.00
ASSORTED ICE CREAM AND SORBETS	170.00	10.00

(V) Vegetarian

SERVED DAILY FROM 11:30A - 3P
20% GRATUITY ADDED
ROOM SERVICE EXTENSION 104

