

HACIENDA

> COASTAL MEXICAN <

NEW YEARS EVE

Glass of Pierre Jourdan Brut on arrival

WELCOME TOTOPOS & MOTHER SAUCES

FRESHLY MADE MASA DOUGH TORTILLA CHIPS.
DUSTED WITH SPRING ONION POWDER & OUR 3 MOTHER SAUCES

DRUNKEN OYSTER

DRUNKEN OYSTER WITH LOS DANZAN TES JOVEN MEZCAL SALSA VERDE,
BURNED CORN AND SALMON ROE CAVIAR

KABELJOU CEVICHE

KABELJOU CEVICHE WITH LECHE DE TIGRE,
AVOCADO CREMA, ARBOL SALMON ROE AND PICO DE GALLO

CORN CREMA CONE

DEAD BREAD WAFER, AVO CREMA, CORN ICE CREAM, MICRO CORIANDER

**Add - GUACAMOLE - 179*

*GUACAMOLE MOLCAJETE WITH TAJIN POWDER, TOMATO, ONION, ADOBO
POWDER, LIME AND CORIANDER SERVED WITH OUR HOMEMADE TOTOPOS
ALL OF THIS IS PREPPED RIGHT AT YOUR TABLE

MAESTRO DE CARNE

MEXICAN PASTRAMI, ARBOL PICKLED LIQUOR, SORGHUM TAJIN POPCORN
**Served with Masa Tortillas*

CHUCRUT

PICKLED CABBAGE, PEAS, CONFIT RED ONION, MICRO CORIANDER

JALAPENO AIOLI

SALMON AL CARBON

COAL BAKED SALMON, WHITE FISH CONSUME, ROE & CARROT FRONDS

GUAJILLO DUSTED CORN

GUAJILLO DUSTED CORN WITH ANCHO HONEY, QUESO FRESCO AND SPICED
AIOLI

OAXACA ADOBO RICE

OAXACA ADOBO RICE WITH SALSA VERDE, QUESO FRESCO, ARBOL RED
ONION AND BURNT PINEAPPLE

R895pp sharing
(EXCLUDING GRATUITY)