

# Hacienda Sisal

Price in Pesos (price in \$ US) One Dollar = 17.50 Pesos, taxes included in the price

## APPERTIZERS & SALADS

	without all-inclusive		without all-inclusive
<b>Fresh Guacamole</b> <i>Prepared at table, Hass avocado, serrano chili &amp; spices</i>	275 (\$15.71) <b>Surcharge 160 (\$9.14)</b>	<b>Queso Fundido</b> <i>Mexican cheeses au gratin, corn tortillas</i>	<i>Cheese w/mushroom, onion w/chorizo</i> 240 (\$13.71) 250 (\$14.29) 250 (\$14.29)
<b>Isabella's Salad</b> <i>Lettuce, mango, goat cheese, caramelized nuts &amp; raisins, raspberry vinaigrette</i>	260 (\$14.86)	<b>Empanadas (order of 2)</b> <i>Tinga style stewed chicken &amp; beef, cream, cheese, lettuce</i>	150 (\$ 8.57)
<b>Caesar Salad</b> <i>Romaine lettuce &amp; Parmesan cheese,</i>	<i>Classic</i> 230 (\$13.14) <i>Grilled chicken w/shrimp</i> 340 (\$19.43) 360 (\$20.57)	<b>Beef Chicharron</b> <i>Crispy cubes of fried beef fillet, guacamole, radishes, &amp; seared chilies</i>	320 (\$18.29)
<b>Devil Shrimp Roll</b> <i>Rice sheet, shrimp, cucumber, spinach, avocado cream, tomato sauce</i>	270 (\$15.43)	<b>Mexican Gyoza</b> <i>Filled w/Mayan style pork, habanero chili sauce, refried beans, borracha chili sauce</i>	160 (\$ 9.14)

## SOUPS

<b>Aztec Style Soup</b> <i>Tortilla slices, avocado, cream, panela cheese, crisp pork rind, fried guajillo chili</i>	165 (\$9.43)	<b>Ancestral Caldo de Piedra Soup</b> <i>Singed Pasta, fish, shrimp, onion, coriander &amp; lime juice,</i>	360 (\$20.57) <b>Surcharge 260 (\$14.86)</b>
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## HACIENDA SISAL CLASSICS

<b>Enchiladas - Red, Green, or Mole Sauce (3)</b> <i>Tinga stewed chicken, mozzarella cheese au gratin, w/red or green sauce, lettuce, cream, panela cheese, avocado, pickled red onion, refried beans</i>	440 (\$25.14)	<b>Fajitas (all 240g)</b> <i>w/sauteed onion &amp; bell peppers, beans, pico de gallo, &amp; guacamole</i>	<i>w/skirt steak w/chicken Vegetarian Chicken &amp; Skirt Steak</i> 600 (\$34.29) 470 (\$26.86) 440 (\$25.14) 580 (\$33.14)
<b>Lobster Enchiladas (3)</b> <i>Flour tortilla filled w/Caribbean lobster in creamy chipotle sauce, served au gratin w/Parmesan cheese</i>	800 (\$45.71) <b>Surcharge 800 (\$45.71)</b>	<b>Chicken Flautas (3)</b> <i>w/shredded spinach, grated cheese, cream, salsa verde</i>	320 (\$18.29)
<b>Shrimp Enchiladas (3)</b> <i>Flour tortillas, shrimp in a creamy chipotle sauce, panela cheese, w/rice</i>	480 (\$27.43)	<b>Steak Burrito</b> <i>Skirt steak, pico de gallo, refried beans, mozzarella cheese, served w/rice &amp; guacamole</i>	460 (\$26.29)
<b>Vegetarian Enchiladas (3)</b> <i>Sauteed Zucchini, spinach, mushroom, bean relish &amp; sliced tomato</i>	360 (\$20.57)	<b>Special Burrito</b> <i>Skirt steak, chicken, chorizo, bacon, bell pepper, onion, mushrooms, &amp; mozzarella cheese</i>	460 (\$26.29)

## SIDE ORDERS

<b>Guacamole</b> 110 (\$6.29)	<b>Mexican Salsa</b> 90 (\$5.14)	<b>Mixed Vegetables</b> 110 (\$6.29)
<b>Rice of the Day</b> 110 (\$6.29)	<b>Baked Potato with Chorizo</b> 140 (\$8.00)	<b>Mashed Potatoes</b> 110 (\$6.29)

## MAIN COURSES

<p><b>Oaxacan Mole</b> <i>Chicken breast filled with pumpkin flowers, goat cheese, plantain &amp; rice cheese, served w/rice</i></p> <p><b>Carnitas</b> <i>Pork w/onion, &amp; coriander, served w/rice &amp; beans</i></p> <p><b>Ranchero Cowboy Steak</b> (500g) <i>Grilled cowboy steak served w/chorizo baked potato &amp; mixed vegetables</i></p> <p><b>House Steak</b> (225g) <i>Beef filet, served w/mashed potato &amp; grilled corn</i></p>	<p><b>without all-inclusive</b></p>	<p style="text-align: right;">480 (\$27.43)</p> <p style="text-align: right;">360 (\$20.57)</p> <p style="text-align: right;">1,350 (\$77.14) <b>Surcharge 675 (\$38.57)</b></p> <p style="text-align: right;">550 (\$31.43)</p>	<p><b>Lobster Cooked to Order</b> <b>Surcharge based upon market price</b></p> <p><b>Catch of the Day</b> <i>Marinated &amp; prepared ajillio, a la talla or zarandeado style on the grill, w/rice, sweet potato &amp; baby vegetables</i> <b>Surcharge based upon market price</b></p> <p><b>Lime Shrimp</b> (6 - 16/20 count) <i>Cooked in garlic &amp; local lime sauce, Served w/potato &amp; red peppers</i></p> <p><b>Pastor Style Octopus</b> (250g) <i>Marinated in pastor spices &amp; grilled, Served w/avocado cream, garlic new potatoes &amp; roasted pineapple &amp; coriander salsa</i></p>	<p><b>without all-inclusive</b></p>	<p style="text-align: right;">Market Price</p> <p style="text-align: right;">Market Price</p> <p style="text-align: right;">550 (\$31.43)</p> <p style="text-align: right;">595 (\$34.00)</p>
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## SPECIALTIES YOU SHOULD TRY

<p><b>Passion Shrimp</b> (6 - 12 count) <i>Shrimp with passion fruit sauce, Served w/rice &amp; vegetables</i></p> <p><b>Mexican Style Salmon</b> (210g) <i>Served w/rustic mashed potatoes &amp; orange-mezcal sauce</i></p> <p><b>Xcatic Beef Filet</b> (225g) <i>Black Angus beef filet, salsa borracha, mash potatoes, romesco sauce, baby vegetables &amp; xcatic chili foam</i></p>	<p><b>without all-inclusive</b></p>	<p style="text-align: right;">695 (\$39.71) <b>Surcharge 350 (\$20.00)</b></p> <p style="text-align: right;">650 (\$37.14)</p> <p style="text-align: right;">1,250 (\$71.43) <b>Surcharge 650 (\$37.14)</b></p>	<p><b>Short Rib Huarache</b> (250g) <i>Corn huarache topped w/short rib, Refried beans, Oaxaca cheese, barbacoa sauce, spring onions, radishes &amp; avocado</i></p> <p><b>Pastor Style Pork Chop</b> (350g) <i>Pastor style marinated pork, onion, coriander, serrano chili &amp; grilled pineapple</i></p> <p><b>Sisal Molcajete</b> <i>Traditional stone mortar filled 170g of lobster tail, chicken, pork, skirt steak, shrimp, nopales &amp; grilled w/panela cheese, drizzled w/green &amp; red chili sauce</i></p>	<p><b>without all-inclusive</b></p>	<p style="text-align: right;">420 (\$24.00)</p> <p style="text-align: right;">470 (\$26.86) <b>Surcharge 260 (\$14.86)</b></p> <p style="text-align: right;">1,780 (\$101.71) <b>Surcharge 1,100 (\$62.86)</b></p>
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## DESSERTS

<p><b>Sisal Chocolate Cake</b> <i>Light chocolate sponge filled w/traditional chocolate mouse</i></p> <p><b>Millefeuille Crepe</b> (4) <i>Four flavors: passion fruit, mango, coconut, &amp; strawberry w/a spun sugar cloud &amp; hot caramel sauce</i></p> <p><b>Corn Textures</b> <i>Warm corn tart w/candied popcorn, powdered corn &amp; eggnog sauce</i></p> <p><b>Mexican Milk Cake</b> <i>Traditional Mexican milk cake, served w/blackberry filling &amp; crisp meringues</i></p> <p><b>Crème Caramel Flan</b> <i>Crème caramel flan w/peanut brittle</i></p>	<p><b>without all-inclusive</b></p>	<p style="text-align: right;">220 (\$12.57)</p> <p style="text-align: right;">200 (\$11.43)</p> <p style="text-align: right;">185 (\$10.57)</p> <p style="text-align: right;">185 (\$10.57)</p> <p style="text-align: right;">160 (\$9.14)</p>	<p><b>Churros</b> (3) <i>Traditional Sisal churros, Served w/caramel sauce &amp; chocolate</i></p> <p><b>Chocolate Fondue</b> <i>Melted dark chocolate served w/bananas, strawberries, marshmallows, churros &amp; bunuelo sweet fritters</i></p> <p><b>Flambeed Strawberries</b> (8) <i>Strawberries flambeed in brandy, red wine, &amp; cherry liqueur, served w/caramel cream &amp; vanilla ice cream</i></p> <p><b>Flambeed Bananas</b> <i>Bananas flambeed in brandy &amp; brandy liqueur, served w/caramel crisp &amp; vanilla ice cream</i></p>	<p><b>without all-inclusive</b></p>	<p style="text-align: right;">160 (\$ 9.14)</p> <p style="text-align: right;">475 (\$27.14) <b>Surcharge 120 (\$6.86)</b></p> <p style="text-align: right;">315 (\$18.00) <b>Surcharge 115 (\$6.57)</b></p> <p style="text-align: right;">225 (\$12.86) <b>Surcharge 115 (\$6.57)</b></p>
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