

HACIENDA

> COASTAL MEXICAN <

> WINTER SET MENU <

WELCOME DISH

TOTOPOS

FRESHLY MADE MASA DOUGH TORTILLA CHIPS.
DUSTED WITH SPRING ONION POWDER

MOTHER SAUCES

DULCE Y SALADO - GUAJILLO & APRICOT SAUCE
FRIJOL AHUMADO - SMOKED WHITE BEAN SAUCE
SALSA VERDE - CORIANDER & TOMITILLO SAUCE

MOLE HACIENDA

MOLE HACIENDA* WITH WARM TORTILLAS

*MOLE (PRONOUNCED MOH-LAY) IS A COMPLEX SAUCE WITH AS MANY AS 30
INDIVIDUAL INGREDIENTS. MOLE IS ALIVE, SIMILAR TO A SOURDOUGH
STARTER. MOLE IS KEPT ALIVE BY FEEDING IT EACH DAY ALLOWING THE
FLAVOURS TO CHANGE AS IT AGES

TAQUITOS CON CARNE

DRY AGED ESPECIADO BEEF, CORN PURÉE,
JALAPENO AIOLI, PINEAPPLE CRUDO.

DICHA DE BARBACOA

SOUS VIDE CHICKEN THIGH, BBQ SAUCE, CRISPY GARLIC
PISTACHIO

OAXACA ADOBO RICE

OAXACA ADOBO RICE, SALSA VERDE, QUESO FRESCO,
ÁRBOL RED ONION, BURNT PINEAPPLE

CHURROS DE FLORES

FLOWER CHURROS

COFFEE NAMELAKES, SPICED DULCE DE LECHE,
PASSIONFRUIT, CHILLI CHOCOLATE ICE-CREAM

R345 per person sharing
(EXCLUDING GRATUITY)