



Platillos emblema

Signature Dishes

Desde su fundación en 1967, La Hacienda De Los Morales ha creado platillos originales de la gastronomía mexicana. Algunos de estos platillos son incluso reconocidos e imitados en otras partes de México y el mundo.

**Dentro de la carta están indicados por el tradicional emblema de La Hacienda De Los Morales.*

Since its beginnings in 1967 la Hacienda de Los Morales has elaborated distinctive dishes of Mexican gastronomy; some of these have been reproduced not only in Mexico, but in to other countries around the world.

** These particular dishes are marked in the menu by La Hacienda De Los Morales's Signature Dishes*

Especialidades de La Hacienda

Hacienda Signature Dishes

Lunes (Monday)

*Cabrito al horno, 1/4 pz.
(Roasted kid goat)*

Martes (Tuesday)

Pecho de ternera en salsa de mostaza, 200 g. (Roasted veal breast in mustard sauce)

Miércoles (Wednesday)

*Lechón ibérico al horno, 1/4 pz.
(Roasted iberian sucking pig)*

Jueves (Thursday)

*Roast Beef US Angus, 350 g.
(Roast Beef "English style")*

Viernes (Friday)

*Lenguado importado (Preparado a la parrilla, amandine o meunière,) 350 g.
(Imported Sole, your choice: grilled, amandine or meunière)*

Sábado (Saturday)

*Paella tradicional, individual, 530 g.
(Traditional paella, one person portion)*

*Paella de mariscos, individual 450 g.
(Seafood paella, one person portion)*

Domingo (Sunday)

*Consomé de barbacoa, 12 oz.
(Lamb's Consommé)*

*Barbacoa, 200 g.
(Mexican style lamb dish)*

Entradas frías

Cold appetizers

*Cebiche de robalo estilo Acapulco**, 125 g. (Seabass cebiche "Acapulco style")*

Jamón serrano con melón, 100 g. (Serrano ham served with cantaloupe)

Carpaccio de pulpo, 120 g. (Octopus carpaccio)

*Láminas de callo de hacha con chipotle**, 150 g. (Sliced gulf scallops with chipotle sauce)*

Paté de foie gras con pan de nuez, 100 g. (Foie gras pate with toasted pecan bread)

*Salmón ahumado chileno**, 140 g. (Chilean smoked salmon with toasted pecan bread)*

*Jamón ibérico reserva**, 80 g. (Spanish jabugo ham, sliced tableside)*

Abulón rebanado preparado en su mesa, 100 g. (Sliced abalone prepared tableside)

Entradas calientes

Hot appetizers

76 *Quesadillas de la Mayora*, 6 pzs. (The cook's quesadillas stuffed with cheese, mushrooms and zucchini blossoms (fried or grilled))

Queso de cabra al hojaldre, 3 pzs. (Goat cheese in puff pastry)

Camaroncitos al ajillo, 130 g. (Pan fried shrimp with garlic and guajillo pepper)

Carnitas de pato, 200 g. (Diced roasted duck served with tortillas)

Higado de pato al oporto, 100 g. (Duck's liver in port wine suace)

Ensaladas

Salads

Caprese, queso mozzarella de búfala y jitomate (Caprese, tomato and mozzarella cheese)

*Tradicional César preparada en su mesa** (Traditional Caesar salad prepared tableside)*

Los Morales con palmitos y espárragos ("Los Morales" palm hearts and asparagus)

Queso de cabra con higos (Figs and goat cheese salad)

Espárragos frescos al gusto (Fresh asparagus grilled or boiled)

**El consumo de alimentos crudos es responsabilidad del invitado. Los platillos de La Hacienda De Los Morales están elaborados bajo los más estrictos estándares de calidad e higiene basándose en la norma del Distintivo H.*

**Eating raw food is the responsibility of the guest. The dishes at La Hacienda De Los Morales are prepared under the strictest standards of quality and hygiene based on the norm of Distintivo H.*

Impuestos incluidos
Tax included

Sopas Soups

Sopa de cebolla, 12oz. (Onion soup "French style")

*Sopa de flor de calabaza y elote con tapa de hojaldre, 12 oz.
(Zucchini blossom cream soup covered with puff pastry)*

Sopa de hongos con epazote, 10 oz. (Mushroom soup with epazote)

Sopa de tortilla, 10 oz. (Tortilla soup with cheese and avocado)

Caldo Tlalpeño, 10 oz. (Chicken broth with tomato, rice and avocado)

Tradicional crema de queso con uvas, 10 oz. (Traditional cheese cream soup with grapes)

Crema de mejillones, 10 oz. (Mussel cream soup)

Sopa de mariscos, 10 oz. (Seafood soup)

Crepas, pastas y chiles Crepes, pasta and peppers

*Fideos secos estilo La Hacienda con mole y gratinados (Thin noodles with tomato sauce,
Mexican mole and melted cheese)*

Ravioles de queso y espinacas (Ravioli stuffed with goat cheese and spinach)

*Linguini con aceite de oliva, champiñones y epazote
(Linguini with olive oil, mushrooms and epazote)*

*Crepas mixtas de flor de calabaza, huitlacoche y champiñones, 3 pzs.
(Zucchini, huitlacoche and mushrooms crepes with poblano pepper sauce and melted cheese)*

Lasaña de mariscos (Seafood lasagna)

*Tradicional chile en nogada, 2 pzs.
(Traditional poblano pepper, stuffed with ground meat in walnut sauce)*

Aves Poultry

*Suprema de pollo rellena de rajas y queso, 250 g
(Chicken breast stuffed with cheese and poblano pepper on a creamy chipotle sauce)*

*Pechuga de pollo en mole poblano hecha en casa, 250 g
(Chicken breast in home made poblano mole served with rice)*

*Pato en pipián o a la zarzamora, 380 g
(Roasted duck with pumpkin-seed sauce or blackberry sauce)*

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Pescados y mariscos

Fish and seafood

Filete de atún a la sartén, 200 g (Grilled tuna steak)

Pulpos a la parrilla, 200 g (Grilled octopus)

*Filete de huachinango a la meunière con cilantro o al limón, 200 g
(Red snapper fillet with meunière coriander or lime sauce)*

Huachinango a la talla, 200 g (Grilled red snapper marinated in achiote sauce)

*Delicias de robalo con berenjena y salsa de jitomate, 200 g
(Seabass fillet with eggplant and white wine sauce)*

Lomo de robalo estilo Veracruz, 200 g (Seabass in sweet peppers sauce, Veracruz style)

*Camarones gigantes con huitlacoche, 5 pzs.
(Sautéed jumbo shrimp with huitlacoche (black corn mushroom))*

*Camarones gigantes al gusto; al ajillo, al mojo de ajo o a la parrilla, 5 pzs.
(Pan-fried jumbo shrimp, your choice of garlic and guajillo pepper or grilled)*

Pescado a la sal, huachinanguito, robalito o pámpano 500 g (30 min.)
(Red snapper, sea bass or pompano, baked in a saltcrust.)**

** Sujeto a existencia. * Subject to availability.*

Carnes

Meat

*Medallones de filete con queso de cabra en salsa poblana, 200 g
(Beef medallions with goat cheese and poblano pepper sauce)*

Arrachera norteña, 200 g (Beef skirt with baked potato and guacamole)

*Carne asada a la tampiqueña, 200 g (Grilled beef tenderloin strip with guacamole, enchilada
and mashed black beans)*

Puntas de filete a la mexicana o al albañil, 170 g (Tenderloin tips mexican style or albañil style)

*Chiles rellenos de queso y picadillo, 2 pzs.
(Poblano peppers, one stuffed with cheese and one with ground meat)*

Corazón de filete con salsa de pimienta negra, 200 g (Beef tenderloin with black pepper sauce)

Costillas de cordero provenzal, 250 g (Rack of lamb provençal)

Rib Eye US Angus a la parrilla, 350 g (Grilled US Angus Rib Eye)

*Filete de ternera Wisconsin con salsa de morillas, 200 g
(Veal Tenderloin from Wisconsin with morilles sauce)*

*Chateaubriand con salsa bernesa y papa soufflé, para 2 personas 400 g
(Chateaubriand with béarnaise sauce and soufflé potatoes, for two)*

Tradicionales soufflés

Traditional soufflés

*Nota: Si desea ordenar Soufflé de Amaretto, Grand Marnier, chocolate, vainilla o marmoleado;
favor de hacerlo 45 minutos antes. (2 personas).*

*Note: To order Soufflé of Amaretto, Grand Marnier, chocolate, vanilla or marbled;
please order 45 minutes in advance. (2 persons).*

*Impuestos incluidos
Tax included*