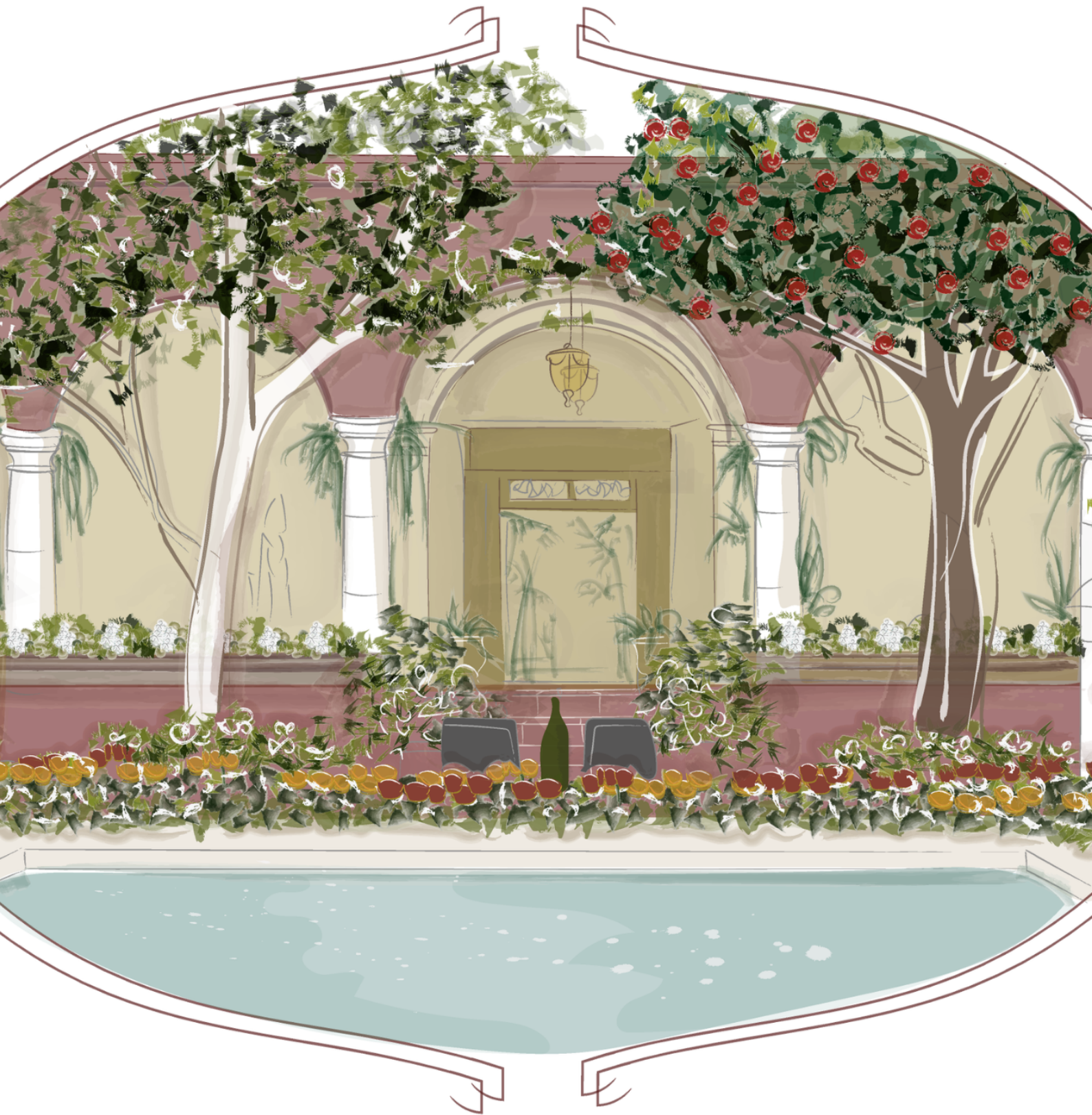


# HACIENDA LABORCILLA



## BREAKFAST

M - F: 8AM - 12:30PM | S: 8AM - 12:45PM | S: 9AM - 12:45PM

## Juice Bar

### Yellow

Mango, pineapple, ginger, lemon, turmeric, orange  
250ml | \$105

### Orange

Carrot, orange, mango, turmeric, ginger  
250ml | \$100

### 911 Detox

Celery, persil, spinach, lemon, ginger  
250ml | \$95

### Red

Beetroot, apple, celery, ginger, lemon  
250ml | \$95

### Green

Celery, mint, apple, ginger, lemon  
250ml | \$105

### Orange Juice

250ml | \$85

### Grapefruit Juice

250ml | \$85

### Carrot Juice

250ml | \$90

### Natural Tangerine Juice

250ml | \$90

### Ginger Shot

60ml | \$70

## Smoothies

### Tropical

Mango, pineapple, turmeric, coconut water, agave honey  
| 400ml | \$160

### Kids Smoothie

Mixed berries, banana, almond milk, agave honey  
| 400ml | \$175

## Water

### Water

355 ml | \$36

### Agua Topochico

355 ml | \$76  
600 ml | \$86

### Agua de Piedra | 650ml

Regular | \$145  
Sparkling | \$155

## Coffee & Craft Beverages

### Coffee

100% Mexican Premium Roasted Coffee, Arabica  
| 300ml | \$135  
Whole milk | 150ml | \$25  
Lactose-free milk | 150ml | \$25

### Skinny Latte

Coffee, almond milk, vanilla | 60ml | \$115

### Chai Frappe

Chai, coconut cream, ice | 400ml | \$120

### Chai Latte

210ml | \$100

### Affogato | \$170

Liqueur cream, vanilla ice cream and espresso | 40ml

### Hot | Iced Chocolate

210ml | \$100

### Marshmallows Chocolate

210ml | \$115

### Cappuccino | 210ml | \$75

Caramel | +\$85  
Cacao | +\$85  
Rumchata | +\$110

## Bakery

*-Made at home-*

### Pain au Chocolat | \$60

### Palmier | \$55

### Blackberry Muffin | \$70

Available on weekends only

### Pithivier | \$75

Almond cream filling

### Apple & Sweet Potato Muffin | \$90

Sugar-free | Gluten-free

### Guaba Roll | \$90

Guaba mermelade and sweet cream filling

### Almond Croissant | \$70

### Lemon Cake | \$65

### Lemon Glazed Pound Cake | \$85

The traditional Western French pancake with lemon touch.

### Raisin Roll | \$75

Pastry cream, raisins marinated in rum

### Cinnamon Roll | \$65

### Croissant | \$60

### Christmas Cake | \$115

Cherry, candied fruit, touch of orange liqueur

### French Toast | 2pieces | \$110

Traditional recipe, maple syrup and butter.

Nutella | +\$35  
Berries | +\$61

### Hot Cakes | 4pieces | \$130

Nutella | +\$35  
Berries | +\$61

### Waffle | \$142

Maple syrup, butter.

Nutella | +\$35  
Bacon | +\$30  
Berries | +\$61

## Extras

Red Sauce | \$25

Green Sauce | \$25

## Healthy

**Egg White Omelette | \$160**  
Peppers, mushrooms, tomato garnish

**Grilled Cactus | \$145**  
Grilled cactus, grilled panela cheese, red and yellow bellpeppers

**Avocado Toast | 2 pieces | \$125**  
Poached egg or to your liking | +\$45  
Smoked Salmon | 45gr | +\$130

**Oatmeal | \$125**  
Almonds, agave syrup  
Berries | +\$61

**Egg White Frittata | \$165**  
Egg whites, zucchini, cherry tomato, goat cheese

**Seasonal Fruits | \$95**  
Yoghurt | +\$25  
Granola | +\$41  
Honey | +\$25

**Plain Yoghurt | \$85**  
Granola | +\$41  
Honey | +\$25

## Eggs

**Eggs Benedict | \$325**  
The original recipe, two poached eggs on toast, ham, bacon, drizzled with hollandaise sauce

**Ranchero Eggs | \$190**  
Two fried eggs, coated in red sauce, beans coated

**Mexican - Style Eggs | \$190**  
Two eggs served with beans, chilli, tomato and onions

**Eggs to your liking | \$190**  
Fried, scrambled or poached eggs. Served with ham, chorizo, cactus, bacon, vegetables or poblano pepper strips

**Poblano Cocotte Eggs | \$225**  
Poblano pepper strips with cream, corn, mozzarella, and bread crutons, served in a cast-iron cocotte

**Divorced Eggs | \$190**  
Two fried eggs over tortillas, coated in red and green sauce, ham and beans

**Poblano Pepper Omelette | \$195**  
Two eggs with poblano pepper strips, cheese and beans

**Three Cheese Omelette | \$240**  
Two eggs mozzarella, gouda and goat cheese omelette, served with hash brown

## Mexican Dishes

**Green Enchiladas | 4pieces | \$225**  
Chicken, cheese and avocado wrapped in hand-made corn tortillas, coated in green sauce, drizzled cream and cilantro

**Enfrijoladas | 4pieces | \$225**  
Mexican-style eggs wrapped in hand-made corn tortilla coated in bean sauce, drizzled cream and cheese

**Corn Quesadillas | \$65**  
Add your choice of garnish | 60gr | +\$41  
Poblano pepper strips, beans, pressed pork rinds, cactus

**Menudo | \$245**  
Beef belly and leg, garnished with onion, oregano, lime and hand-made tortillas

**Molletes | 6pieces | \$160**  
Cream cheese, gouda, beans, served over our home made bread, pico de gallo and salsas as garnish

**Swiss Enchiladas | 4pzas | \$295**  
Chicken wrapped in hand made corn tortillas, coated in green sauce, drizzled yoghurt and bacon, gratinated at the moment

**Enmoladas | 4pieces | \$290**  
Chicken wrapped in hand-made tortillas, coated in our house made mole, topped with panela cheese, cream, sesame seeds and onion

**Chilaquiles | \$200**  
Fried hand-made tortilla, coated in red or green sauce, topped with poblano pepper strips, cream and panela cheese  
Eggs | 1piece | +\$45 Chicken | 100gr | +\$80 Beef | 80gr | +\$95

**Puntas Rancheras | \$295**  
Filet strips in ranchera sauce, mushrooms, corn, onion, and a side of fried beans.

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## Sandwiches

**Croque Madame | \$290**  
The classic French sandwich of ham, bechamel sauce, gratinated with gouda cheese, topped with a fried egg-served with french fries.

**Chicken & Pesto Baguette | \$245**  
Homemade baguette, chicken breast, pesto, goat cheese, avocado, tomato, and house mayo

**Smoked Salmon Bagel | \$260**  
Smoked salmon, cream cheese, guacamole, pickled onion, capers, and lemon

**Croque Monsieur | \$280**  
The classic French sandwich with ham, bechamel sauce, gratinated with gouda cheese, served with french fries

**Ham & Cheese Croissant | \$190**  
Gouda cheese, ham, house mayo, served with salad and jalapeños