

Welcome to Hacienda Real!

A journey through time that makes the fusion of Spanish and Creole culinary traditions of the eighteenth century in America a reality. Inspired by colonial haciendas of Antigua Guatemala, decorated with natural materials such as adobe, earthenware and cedar and oak woods.

On one side, its Spanish fountain with its waterfall, an indispensable water element for the solace of the main courtyard. On the other side, La Cava, the hacienda's wine cellar, with brick walls to preserve the perfect light and temperature, the best wines selection that complements our food. And at the center, its coal stove, where grill masters prepare the most exquisite meat cuts of the day, with marinades and Creole flavors that can only be enjoyed in a real colonial hacienda.

Hacienda Real's recipes are inspired by typical flavors of the time, using garden and farm ingredients: black beans, red tomatoes at their point, aromatic herbs and corn to prepare sauces, chirmol and handmade tortillas in a real comal.

The fusion of cultures, their spaces, colors, music, flavors and smells envelop the senses to enjoy a pleasant, authentic and original experience.

Let yourself be spoiled by the warmth of our people, our exceptional service, an authentic atmosphere and the Creole flavors of our cuisine. A true reunion with our colonial history in an experience full of emotions and meanings to enjoy unforgettable moments.



Appetizers

Hacienda Chicharroneros

House-made fried pork rinds with our special recipe, served with pickled radish, spicy pickled onions, chapín guacamole (Guatemalan-style), rice and beans, and comal tortillas.

Pork, 12 oz	**$ 19.95**
Sirloin Cap (Picanha), 10 oz	**$ 29.95**



Hacienda Choricero

The Choricero Real **$ 19.95**

Uruguayan chorizo and sausage, accompanied by chapin beans, chapin guacamole, grilled onions, spicy pickled onions, pickled radish and comal tortillas.

Soups

Roasted Tomato Cream	**$ 7.95**
Tlalpeno Soup	**$ 8.95**
Tortilla Soup	**$ 8.95**



Melts

Accompanied by comal tortillas or artisan breadsticks.

Melted cheese	**$ 14.95**
With Chorizo	**$ 16.95**
With Loroco (seasonal)	**$ 16.95**
With Mushrooms	**$ 16.95**
With Chapin Black Beans	**$ 16.95**



Skillet and Oven

Garlic Shrimp Casserole	**$ 18.95**
Garlic - Style, Buttered or Creamy	**$ 19.95**
Oyster Mushrooms ***(seasonal)***	
Garlic Mussels	**$ 19.95**

*** If you are allergic to any food, please let us know.**
***A 10% tip will be added.**

Appetizers



Hacienda Classics

Fried Cheese (4)	$ 9.95
Fried Beans	$ 9.95
Chapín Guacamole	$ 10.95
Mexican Guacamole	$ 11.95
Beans and Fried Cheese	$ 10.95
Chapín Beans and Guacamole	$ 10.95
Beans, Chapín Guacamole and Fried Cheese	$ 14.95



Hacienda Tacos (Order of 3)

Chicken	$ 14.95
Pork	$ 14.95
Tenderloin	$ 15.95
Shrimp	$ 16.95
Skirt Steak	$ 21.95



Hacienda Fajitas

Chicken	$ 14.95
Tenderloin	$ 15.95

Carpaccio

Thin slices marinated with olive oil, lemon, capers,
leek and Parmesan cheese, accompanied by crostini bread

Tenderloin	$ 17.95
Salmon	$ 19.95



Ceviche

Fish Ceviche (Bass)	$ 12.95
Shrimp Ceviche	$ 13.95
Mixed Ceviche	$ 14.95

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Salads

De la Huerta — $ 8.95
Mixed greens, fresh tomato, broccoli, cucumber, grated carrot and red onion.
Dressing or vinaigrette of your choice.

Campesina — $ 9.95
Spinach, mixed greens, red onion, cranberries, fresh strawberries, green apple, caramelized almonds, papaya crisps, fresh cheese and balsamic reduction.

Cesar — $ 10.95
Romaine lettuce, croutons and Parmesan cheese, accompanied by the classic Caesar dressing.

Cesar with Chicken — $ 12.95
4 oz grilled chicken breast, romaine lettuce, croutons and Parmesan cheese, accompanied by classic Caesar dressing.

Hearts of palm and Avocado — $ 13.95
Mixed greens, arugula, hearts of palm, avocado and cherry tomatoes.
Dressing or vinaigrette of your choice.

Wedge — $ 14.95
Iceberg lettuce wedge smothered in blue cheese dressing, bacon bits and cherry tomatoes and balsamic reduction.

Pincho Salad — $ 14.95
5 oz grilled tenderloin skewer on a bed of greens, fresh cheese, corn, tortilla chips, and cherry tomatoes.
Dressing or vinaigrette of your choice.

Picanha Steak Salad — $ 21.95
5 oz Picanha, mounted on a bed of arugula and romaine lettuce, cherry tomatoes, roasted red onion, blue cheese bits and croutons.
Dressing or vinaigrette of your choice.

Grilled Vegetable Platter — $ 16.95
Grilled mushrooms, zucchini, carrot, bell peppers, tomato and red onion (all grilled).

Toppings: Blue Cheese, Ranch, Italian, Thousand Islands or Balsamic Vinaigrette.

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Hacienda Cuts

All cuts are served with 2 side dishes and comal tortillas or bread with garlic or butter.

Thick Cuts

Tenderloin Real, 7 oz	**$ 22.95**
Traditional Tenderloin Real, 7 oz	**$ 26.95**
Tenderloin Real, 10 oz	**$ 29.95**



Regular Cuts

Tenderloin Pérez, 7 oz	**$ 22.95**
Traditional Tenderloin Pérez, 7 oz	**$ 26.95**
Tenderloin Pérez, 10 oz	**$ 29.95**
Tenderloin Pérez, 12 oz	**$ 33.95**

Thin Cuts

Steak Real, 6 oz	**$ 21.95**
Steak Real, 8 oz	**$ 25.95**
Traditional Steak Real, 8 oz	**$ 29.95**
Steak Real, 12 oz	**$ 33.95**



Add Oscar style:

3 Grilled Shrimp	***$12.95***
Fried egg or Traditional	***$ 5.95***



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USDA Imported Cuts

All cuts are served with 2 side dishes and comal tortillas or bread with garlic or butter.

Sirloin Cap (Picanha), 7 oz	$ 29.95
Traditional Sirloin Cap (Picanha), 7 oz	$ 33.95
Sirloin Cap (Picanha), 10 oz	$ 34.95
Skirt Steak Real, 8 oz	$ 30.95
Traditional Skirt Steak Real, 8 oz	$ 34.95
Skirt Steak Real, 12 oz	$ 38.95

USDA Premium Imported Cuts

All cuts are served with 2 side dishes and comal tortillas or bread with garlic or butter.

New York Steak, 16 oz	$ 39.95
Rib Eye, 16 oz	$ 42.95
Cowboy Steak, 24 oz	$ 54.95
T – Bone, 24 oz	$ 54.95
Tomahawk, 32 oz	$ 84.95

Hacienda Classics

Punta Steak with Jalapeño Cream Sauce, 7 oz	$ 26.95
Punta Steak with Jalapeño Cream Sauce, 10 oz	$ 30.95
Pepper Steak, 10 oz	$ 30.95
Onion Tenderloin, 10 oz	$ 30.95
Filet Mignon, 10 oz	$ 31.95
Beef Ribs, 20 oz* (Seasonal availability)	$ 38.95
Café de Paris Tenderloin, 16 oz	$ 44.95
Chateaubriand with Bordeaux Sauce, 16 oz	$ 44.95

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* Consult availability, cooking time 25 minutes



From the Coast

Casseroles

Seafood Cream	**$ 20.95**
Gratin Seafood Casserole	**$ 27.95**



Grill and Pan

Served with 2 side dishes and comal tortillas or bread with garlic or butter.

Bass (Grilled, Steamed, Veracruz-style or Florentine)	**$ 29.95**
Salmon (Grilled, Fine Herb or Florentine)	**$ 29.95**
Tuna Steak (Seasonal availability)	**$ 29.95**
Jumbo Shrimps, 6 (Grilled, Garlic, Tequila or Veracruz-style)	**$ 34.95**
Grilled or Garlic Lobster Tails, 1 lb. (Seasonal to availability)	**$ 39.95**



From the Farm

Served with 2 side dishes and comal tortillas or bread with garlic or butter.

Half Bone-in Chicken (Grilled, Chimichurri or Lemon)	**$ 19.95**
Half Boneless Chicken (Grilled, Chimichurri or Lemon)	**$ 19.95**
Half Jalapeño Chicken	**$ 21.95**
Chicken Breast Fillet, 8 oz (Grilled, Chimichurri or Lemon)	**$ 19.95**
Traditional Chicken Breast Fillet, 8 oz	**$ 21.95**
Pork Tenderloin Real, 12 oz	**$ 19.95**



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The Combinations

Served with 2 side dishes and comal tortillas or bread with garlic or butter.



Skirt Steak and Sirloin Cap (Picanha)	**$ 42.95**
Skirt Steak and Jumbo Shrimps	**$ 42.95**
Skirt Steak and Lobster Tails (Seasonal availability)	**$ 44.95**
Sirloin Cap (Picanha) and Jumbo Shrimp	**$ 36.95**
Sirloin Cap (Picanha) and Chicken Breast Fillet	**$ 32.95**
Sirloin Cap (Picanha) and Lobster Tails (Seasonal availability)	**$ 42.95**
Steak and Jumbo Shrimps	**$ 34.95**
Steak and Chicken Breast Fillet	**$ 29.95**
Steak and Lobster Tails (Seasonal availability)	**$ 38.95**



Burger

Real Burger **$ 17.95**

Premium ground beef on homemade artisan bread made, cheddar and mozzarella cheeses, mushrooms and bacon, Served with seasoned potato wedges.



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Platters

4 – 6 People

Seasonal availability. Cook time: 30 minutes
Served with roasted potato and sweet corn, comal tortillas or bread with garlic or butter.



Grand Sirloin Cap Real (Picanha), 40 oz — **$ 89.95**

Grand Tenderloin Real, 48 oz — **$ 94.95**

Add Oscar style:
10 Grilled Shrimp — ***$ 32.95***

Reales Barbecue



Real for 2 people — **$ 56.95**
7 oz Sirloin Cap (Picanha), 8 oz Beef Tenderloin, Uruguayan chorizo, fried cheese, sweet corn, roasted potato, chapin beans and comal tortillas or bread with garlic or butter.

Creole for 4 people — **$ 82.95**
Half Chicken, 7 oz Sirloin Cap (Picanha), 8 oz Tenderloin, 6 oz Pork Tenderloin, Uruguayan chorizo, fried cheese, sweet corn, roasted potato, chapin beans and comal tortillas or bread with garlic or butter.

Real for 4 people — **$ 94.95**
14 oz Sirloin Cap (Picanha), 16 oz Tenderloin, Uruguayan chorizo, fried cheese, sweet corn, roasted potato, chapin beans and comal tortillas or bread with garlic or butter.



Add Oscar style:
6 Grilled Shrimp — ***$ 21.95***

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For Children

Menu for children under 10 years old

Tenderloin, 4 oz	**$ 12.95**
Grilled Chicken Fillet, 4 oz	**$ 10.95**
Cheeseburger, 4 oz	**$ 11.95**
Chicken Tacos (2)	**$ 11.95**
Tenderloin Tacos (2)	**$ 12.95**
Breaded Shrimp, 4 oz	**$ 12.95**
Chicken Fingers	**$ 12.95**
Fish Fingers	**$ 12.95**

Sides: Mashed potatoes, French fries, Chapin Beans or Chapin Guacamole.
Drinks: Lemonade, orangeade, or soda.
Desserts: vanilla, chocolate or strawberry ice cream.

Doneness of the Steak

BLUE Cool very red center	RARE Cool red center	MEDIUM RARE Warm red center
MEDIUM Warm pink center	MEDIUM WELL Warm pink center and juicy	WELL DONE Warm brown center

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Beverages



	SMALL	LARGE
Lemon Iced Tea	$ 3.75	$ 4.75
Hibiscus Iced Tea	$ 3.75	$ 4.50
Lemonade	$ 3.95	$ 4.95
Strawberry Lemonade	$ 4.25	$ 5.25
Mint Lemonade	$ 4.25	$ 5.25
Orangeade	$ 3.95	$ 4.95
Horchata Drink	$ 3.95	$ 4.95
Tamarind Drink	$ 3.95	$ 4.95
Passion fruit Drink	$ 3.95	$ 4.95
Cas guava Drink	$ 3.95	$ 4.95
Blackberry Drink	$ 3.95	$ 4.95
Mango *(seasonal)*	$ 3.95	$ 4.95
Salad (Mixed fruit) Drink	$ 4.50	$ 5.50
Orange, Pineapple or Strawberry Juice	$ 4.25	$ 5.25
Natural or Prepared Tomato Juice	$ 4.25	$ 5.25
Natural Fruit Frozen	$ 4.75	$ 5.75
Acqua Panna	$ 4.50	$ 5.75
San Pellegrino	$ 5.50	$ 6.75
Sodas	$ 3.75	



Beers

Lager beers



		MICHELADA
Pilsener, Golden Light, Regia or Suprema	$ 4.25	$ 4.75
Amstel Ultra	$ 4.95	$ 5.50
Heineken 0.0 (Non-alcoholic)	$ 4.95	$ 5.50
Heineken, Corona, Michelob Ultra	$ 4.95	$ 5.50
Stella Artois	$ 4.95	$ 5.50
Ginger Fever-Tree	$ 5.95	$ 6.45

Ale



Blue Moon	$ 5.75
Paulaner Salvator	$ 7.95
Paulaner Weißbier	$ 7.95
Erdinger Weißbier or Pikantus	$ 7.95

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El steak perfecto, en el lugar perfecto

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Desserts

Hacienda Flan	**$ 6.95**
Roasted Corn Cake	**$ 6.95**
Chilacayote Crème Brûlée	**$ 6.95**
Banana Pie	**$ 6.95**
Macadamia Pie	**$ 6.95**
Lemon Pie	**$ 6.95**
Tres Leches Cake	**$ 6.95**
Chocolate Temptation	**$ 6.95**
Tiramisu	**$ 6.95**
White Chocolate Pudding	**$ 6.95**
Blueberry French Toast	**$ 6.95**
Strawberry Cheesecake	**$ 6.95**
Cranberry Cheesecake	**$ 7.95**
Flambéed Bananas	**$ 7.95**

Teas & Infusions

Chamomile and Lavender	**$ 3.95**
Mint and Lemon Grass	**$ 3.95**
Cardamom and Cinnamon	**$ 3.95**
Green Tea and Orange	**$ 3.95**
Mojito and Vervain	**$ 3.95**
Cinnamon and Cobán Pepper	**$ 3.95**

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Artisanal coffees

Americano	$ 3.50
Espresso	$ 3.00
Double Espresso	$ 4.50
Cortadito	$ 3.50
Cappuccino	$ 4.25
Latte	$ 4.25
Chai Latte	$ 4.50
Matcha Latte	$ 4.75
Mochaccino	$ 4.50
Carajillo	$ 8.00
Irish Coffee	$ 8.00





Digestifs

Malibu	$ 6.95
Mint Cream	$ 6.95
Amaretto Disaronno	$ 6.95
Baileys	$ 6.95
Frangelico	$ 6.95
Kalhua	$ 6.95
Sambuca	$ 6.95
Chinola Passion Fruit	$ 6.95
Limoncello	$ 6.95
Oporto	$ 6.95
Grappa	$ 6.95
Fernet	$ 6.95
Chambord	$ 10.95



COGNAC	
Henessy Privilége V.S.O.P.	$ 11.95
Courvoisier V.S.O.P.	$ 14.95

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