

# La Hacienda 101 Mexican Cantina

Hola Bienvenidos!!

Friends, welcome to La Hacienda 101. Haciendas were a system of distributing land through grants that date back to the early 1500's in Regional Mexico. Haciendas, usually the largest structure on the land grant, were the hub of activity in rural areas. Often large gatherings of locals would come to the Hacienda to celebrate food, drink and the joys of life.

We have honoured the traditions of the authentic Mexican cuisine that includes influences from the Mesoamericans (dating back as far as 7000BC), including the Maya, Aztec, Toltec, numerous other indigenous tribes, the Spanish and the French.

We also pay tribute to the "Tejanos" from across the border to the north with some delicious Tex-Mex favourites. We hope you enjoy your dining adventure at La Hacienda 101 as much as we enjoy preparing these dishes in the time-honoured traditions.

**Please advise Staff of any Allergies or Dietary Requirements before Ordering. As we are not always able to list everything in the dish.**

**We cater for every taste let us know whether you like Mild, Medium or Hot Spiced Dishes.**

## Niño's (children)

<b>Poco Gringas</b> - Grilled Flour tortilla, filled with cheese	\$6
- Add Beef, Chicken, or Veg	\$3
<b>Piccolo Taco</b> (GF option)- Choice of either soft flour or corn tortilla, filled with Mexican Mince & Cheese, Served with Sour Cream, Pico, and Lettuce	\$6
<b>Cheese Nachos</b> (GF) - Corn Chips, topped with Mole & Cheese & baked	\$8
-Add Beef Mince, Chicken, Veg Mix	\$6
<b>Mini Burrito</b> - (GF option, DF option) Mexican Mince with cheese in a flour tortilla served with, Lettuce, Cheese, Pico, Sour Cream	\$10
<b>Kids Meal Deal</b> - Juice, one of above, Ice cream	+\$3

## Apertivos (Appetizers)

<b>Totopos</b> (GF, V, Vegan) - Fresh Corn Tortilla Chips, 4 x homemade Salsa's (hot sauces) with Guacamole	Small	\$15
	Large	\$18

**Jaladas** - Roasted Jalapeño (poppers), Stuffed with Queso Crema, Coated in Breadcrumbs & Deep Fried. Served with Pico & Lime wedges 4/serve \$12

**Gringas con Pollo**- (Veg & Vegan Option) Flour tortilla filled with Chicken, Cheese, Veggies, Mole & Chimichurri salsa toasted & topped with Jalapeño Verde, Crema, Pico, Cilantro & Queso Fresco \$18

**Taquitos** (GF, V, Vegan option) - Rolled Corn Tortillas stuffed with either Carne Asada (beef), Pollo (chicken), Cerdo (pork) or Vegetariano, topped with Salsa Verde, Crema, Pico, Cilantro & Queso Fresco 3 per serve \$14

**Ceviche de Callos de Hacha** (GF, V) - Scallop marinated in fresh lime juice with Pico, Jalapeno & Cilantro, topped with Queso Fresco. Served with a side of Corn chips \$16

**Elotes** (GF, V, Vegan Option) - BBQ Corn Cob on a bed of Chipotle Sour Cream topped with Chipotle Chilli Powder, Queso Fresco & Lime wedges \$8

**Camarones con Coco y Mango Habanero Salsa** - Deep fried Coconut Shrimp, served with a Mango Habanero Salsa, served with Pico & Lime wedges 3/serve \$12

**Nachos- Classic** (GF, Vegan Option)- Corn Chips, topped with Mole & Cheese, then Oven Baked. Served with Guacamole, Pico, Sour Cream

	Small	\$14	Large	\$19
Nacho Extras: Carne de res Picanda (Beef mince), Pollo (Chicken), Vegetariano, Beans, Cerdo (pork)				+\$6

## Antojitos de Cantina

All Tacos are 2/ Serve and Street Vender Style on 9cm Corn Tortillas or 15cm Flour Tortillas available on request Add \$6

**Baja Taco de Pescado - Ensenada** - Mexican Battered Snapper, Served on Corn Tortillas with cabbage Cabbage. Topped with Jalapeño Verde, Crema, Cilantro, Queso Fresco & Lime Wedges \$12

**Carne Asada Tacos** (GF) - Pulled Beef panfried with Chimichurri salsa & Orange Juice, served on cabbage topped with Pico, Jalapeño Verde, Crema, Cilantro & Queso Fresco \$12

**Pollo de Achiote Tacos** (GF) - Pulled Chicken panfried with Achiote, served on Cabbage, topped with Jalapeño Verde, Crema, Cilantro & Queso Fresco \$12

**Vegetariano Tacos** (GF, V, Vegan option) - Hacienda BBQ Veggie Mix on a bed of Cabbage, topped with Salsa Verde, Crema, Cilantro & Queso Fresco \$12

**Cerdo Tacos** (GF) - Pulled Pork panfried in Orange Ancho Salsa, Served on Cabbage topped with Pear, Tomatillo Verde, Crema, Cilantro & Queso Fresco \$12

**Nopales** (G, V, Vegan option) - Marinated Cactus, panfried with Caramelised Onion, jalapeño & Pepper. Topped with Salsa Verde, Crema, Cilantro & Queso Fresco \$14

**Tostada** (GF, V, Vegan option) - Crispy Corn tortilla, Topped with Black Beans, Guacamole, Camino salad, Crema, Cilantro & Queso Fresco 2/Serve \$14  
Choice of: Carne Asada (Pulled Beef), Pollo de Achiote (Chicken), Cerdo (Pulled Pork), Vegetariano

**Tamales** (GF, Vegan option) - Masa wrapped in a corn husk- steamed, Served with Pico Salsa, Salsa Verde, Crema & Pequin Macha, 2/Serve \$18  
Please ask your host for the Chefs specials

## Comida Principale (Main Meal)

**Chiles en Nogada** - (GF) Stuffed Poblano Chile (Not Spicy) Filled with Picadillo- a mixture of minced pork, peaches, pears, garlic, herbs & spices. Topped with a rich Walnut based cheese sauce with pomegranate and cilantro. Served with Camino salad, Mexican Rice & Beans Seasonally Available \$26

**Flauta** (V, GF option, Vegan options) - Rolled Flour Tortilla fried, served with Tomatillo Verde, Crema & Queso Fresco, Mexican Rice, Beans & Camino Salad. Choice of filling: Pollo (Chicken), Cerdo (Pork), Carne Asada (Beef) Vegetariano, \$20

**Burrito** (V, Vegan option, GF option) - Flour tortilla filled with Mole, Pico, Chipotle Salsa, Beans, topped with Jalapeño Verde, Crema, Pico, Cilantro & Queso Fresco served with Camino Salad, Mexican Rice & Beans

**Filled with your choice of:** - Carne Asada (beef), Pollo (chicken), Cerdo (Pork) or Vegetariano \$22  
- Shrimp \$25

**Birria** (GF option)- Traditional Goat & Lamb Stew, topped with Pico, Cilantro & Queso Fresco. Served with 4 flour tortillas. \$22

**Enchilada Salsa Verde** (GF, V, Vegan option)- Traditional stove top enchiladas 2 corn tortillas heated in a blend of tomatillo's, chillies, cilantro sauce (green sauce) topped with Crema, Cilantro & Queso Fresco. Served with Mexican Red Rice, Beans & Camino Salad \$22

**Enchiladas** filled with your choice of: - Pollo (chicken), Vegetariano, Carne Asada (beef) or Cerdo (pork).

**Lamb Barbacoa** (GF option)- Lamb slow cooked in a special sauce for 12 hours, Shredded and served on a hot plate. Served with Camino Salad, Guacamole, Pico, Crema & Jalapeño Verde & 4 flour tortillas \$28

**Fajitas** (V, GF option, Vegan option)- A Sizzling platter of Caramelised Onion, Red & Green Capsicum, topped with your choice Achiote Pollo (chicken), Chimichurri Carne Asada (beef) or Chipotle Vegetariano \$27  
Chipotle & Garlic Shrimp \$32

Served with Camino Salad, Guacamole, Pico, Jalapeño Verde, Crema & 4 flour tortillas

**Chimichanga** (V, Vegan option)- a fried burrito stuffed with Rice, Beans, Topped with Jalapeño Verde, Crema & Pico, Cilantro & Queso Fresco. Served with Mexican Red Rice, Beans & Camino salad  
Choose, Filled with choice of: Pollo (chicken), Carne Asada (beef), Cerdo (pork), Vegetariano \$22

**Mexican Beef Ribs** (GF)-Beef Ribs slow roasted in Hickory smoke, Orange & Chipotle marinade, served on a bed of chunky Chipotle Mash, topped with a Mango salsa with Cilantro & Queso Fresco. Served with Mexican Red Rice, Beans & Camino salad. \$34

**Salmon de Pipian** (GF) Pan Fried Salmon served on a bed of Pipian Salsa, topped with panfried pepitas. Served with Mexican Red Rice, Beans & Comino Salad \$26

**Prawn Puff Tacos** (GF) - Chipotle Garlic Prawns nestled in our own handmade puff tacos, topped with a Mandarin & Pineapple salsa. Served of a bed of Lettuce, topped with Crema, Cilantro, Queso Fresco & Lime wedges 2 /Serve \$26

**Costillitas con Chipotle y Miel** (GF) Slow cooked Honey & Chipotle Pork Ribs, served on a bed of Chipotle Mash, topped with Pico and served with Camino Salad. \$32

**Molcajete Mixto** (serves 2) (GF option) Hot Molcajete filled with Tomatillo Verde sauce & grilled beef, chicken, prawns, Poblano, Capsicum, Shallots & Haloumi. Served with sides of Guacamole, Pico, Camino salad, Crema, Jalapeño Verde & Tortillas \$66

## Acompanamientos (Side Dishes)

<b>Frijoles</b>	\$6	<b>Mexican Arroz</b>	\$6
<b>Guacamole</b>	\$8	<b>Ensalada</b>	\$6
<b>Cheese</b>	\$6	<b>Jalapeno</b>	\$6
<b>Tortillas (4)</b>	\$6	<b>Mains sides</b>	\$8
		<b>Fajita Sides</b>	\$12

Vegan Cheese is made from Cashews

# Postre

(Desserts)

## Chocolate Nachos

Flour Tortillas lightly fried coated in Cinnamon cocoa sugar topped with chocolate ganache, double cream, strawberries & blue berries Small -\$12, Large -\$15  
Or try our Salted Caramel Nachos

## Banana Flauta

(V, GF option, Vegan option)- a special banana wrapped in a Flour Tortilla lightly fried then coated in cinnamon sugar.  
Served in a glass of caramel & double cream \$12

## Flan

(GF)- soft fresh citrus infused baked egg custard drizzled in toffee & topped with seasonal fruit \$12

## Churros

(V) -A Mexican twist to the Spanish style donut, made right here by us. Deep fried and then lightly dusted in cinnamon sugar, and served with a shot of Chocolate ganache. 2 per serve \$15

## Deep Fried Tequila Shots

(ID18+)-Lime Pound cake smoked an a shot of tequila, then lightly fried and coated in sugar. Served with strawberry & lime wedge \$12

## Sweet Tamales

(GF, Vegan) -Apple & Orange soaked Raisins with caramel, steamed in a parcel of pink masa (corn Flour) served with salted caramel,  
Strawberries & double Cream \$12

## Arroz con Leche de Coco

(GF, Vegan) - Rice cooked in coconut cream, with sultanas, cinnamon, vanilla, & lemon zest \$12

# La Hacienda 101

## Mexican Cantina

Est. 2012

## Conditions Of Entry

Our goal at La Hacienda 101 is to provide you with a calm, peaceful and efficient family friendly environment, to sit down relax and enjoy yourself.

Our staff are here to help and will do their best to ensure you leave with a smile on your face, and good memories too.

The following are our conditions of entry, this is to help maintain peace and make La Hacienda 101 a family friendly place, for both our guests and staff, and to make sure everyone on our premises is safe.

We have a very extensive menu that caters to all diets, therefore we do not allow external food to be brought onto the premises.

Baby food excluded

We are fully licensed so we cannot allow any external drinks onto the premises. Strictly NO BYO

We understand you may have just come from the beach, however it is required you wear footwear inside the restaurant.

If inside, we also need you to wear a top/t-shirt. Swimwear is not ok.

This is a non-smoking premises. We value our health & it's the Law.

We can split your bill. When splitting the bill though, the last to pay will pay all still owing!

**Food Allergies.** If you have an allergy, please tell us before you order as we cannot list all items that go into a dish/meal/drink. Additional charges may apply in some cases.

**Menu Changes.** To keep service flowing and smooth we cannot change the menu. Of course you can add sides

EMERALD BEACH IS FULL OF VERY KIND PEOPLE  
Abusive language or behaviour towards other guests or staff will not be tolerated.

If you have had a bad experience please let us know and give us the opportunity to fix it on the spot.

## Bookings Essential

For Bookings and Takeaway orders please call

0266561633

lahacienda101.com

*We hope you have a great time!*