

LA HACIENDA

BREAKFAST MENU | OPEN-2PM

CLASSICS

HUEVOS RANCHEROS \$11.95

With Fried Pork belly, beans, crema, and cheese.

CHILAQUILES \$17.00

Beef or chicken.

DESAYUNO TÍPICO \$13.00

Eggs your way, fried pork belly, pupusas, beans, plantains, tomato, chile dulce, onions, crema and cheese.

DESAYUNO LA HACIENDA \$14.89

Eggs your way with fried pork belly, beef, beans, plantain, cream and cheese.

CHURRASCO & EGGS \$21.00

Eggs your way, salsa ranchera, chorizo, and home fries.

EGGS WITH HAM OR CHORIZO \$10.97

With fried pork belly, beans, plantain, crema and cheese.

BREAKFAST BURRITO \$10.00

Beans, egg, cheese, avocado, and crema.

VEGETABLE OMELETTE \$12.00

Served with home fries, corn beef hash and toast.

DESAYUNO AMERICANO \$12.97

Served with home fries, two eggs, and bacon, ham or sausage.

DRINKS

BLOODY MARIA \$10.00

House Tequila, Clamato, lime, and Tajin.

MICHELADA \$8.00

Cerveza, Clamato, lime, house blend, and tajin rim.

COLOMBIAN MICHELADA \$7.00

Cerveza, lime juice and salt rim.

MIMOSA \$10.00

Prosecco & orange juice.

Carafe for \$30.00

TINY BUBBLES \$13.00

St. Germain, Prosecco, sparkling water, and orange zest.

ESPRESSO MARTINI \$14.00

Espresso, Irish Cream, Kahlua, and vanilla vodka.

SCREW DRIVER \$10.00

Vodka & orange. Tightens those loose screws!

COFFEE \$3.00

CAPPUCCINO \$3.50

LATTE \$3.00

HOT CHOCOLATE \$3.50

ESPRESSO SHOT \$3.00

SIDES

- Toast \$8.00
- Fried pork belly \$3.00
- Crema \$2.00
- Hard Cheese \$ 3.00
- Avocado \$2.50
- Pancakes \$8.00

Before ordering, please inform your server if someone in your table has food allergies.

LA HACIENDA MENU

SEAFOOD

MAR Y TIERRA \$21.00

This juicy combination comes with our famous grilled steak, topped with pan fried shrimp in a seafood sauce. Served with rice, beans, and a house salad.

SHRIMP & SCALLOPS \$25.00

This house specialty is served in a seafood sauce. Accompanied by rice and veggies.

BREADED SHRIMP \$17.00

Your classic fried shrimp breaded in our fish-chic wonder batter. Accompanied by golden crisp french fries, rice, house salad, and cocktail sauce.

SHRIMP LA HACIENDA \$17.00

Shrimp, mushrooms, onions, green pepper, sauteed in white wine. Served with rice and a house salad.

SHRIMP AL AJILLO \$17.00

Sauteed shrimp, tomatoes, red onions, in a garlic butter sauce. Served with rice and house salad.

GARLIC SHRIMP \$17.00

Marinated in butter, garlic dorado and seafood sauce. Served with rice and salad.

DIABLO SHRIMP \$17.00

A mix of chile chipotle, garlic, and tomato sauce. Sauteed and served with rice and a house salad.

MOJARRA AL VAPOR \$22.00

Steamed tilapia served with fresh veggies, rice, and Salvadoran tortillas.

MOJARRA FRITA \$20.00

An entire tilapia, seasoned in house and fried. Accompanied by french fries, rice, and a house salad. Option of tomato based onion green chile sauce.

Add encebollado \$1.00

SALMON A LA HACIENDA \$21.00

Fresh salmon fillet grilled and marinated in La Hacienda's special sauce. Served with vegetables and rice.

CHICKEN

POLLO BRAVO \$17.00

Grilled chicken strips cooked in chipotle cream sauce. The sauce consists of onions, chile verde, & chile chipotle. Served with rice & house salad.

GRILLED CHICKEN BREAST \$ 15.00

Served with rice, beans Salvadoran Tortillas and salad.

Add sauteed onions \$ 1.00

TACO COMBO \$15.00

A combination of three tacos; chicken, seasoned steak, and marinated pork. Topped with cilantro, chopped onions and avocados. Served with rice, beans, and homemade La Hacienda hot sauce on the side.

PORK

PORK CHOPS \$15.00

Two pan-fried pork chops served with rice and a house salad. Option of house sauce.

CARNE ADOBADA \$15.00

Pork marinated in chile guajillo sauce. Served with rice, beans and a house salad.

EXTRAS

- Salvadoran Cream \$2.00
- Chorizo \$3.00
- French Fries \$3.50
- Sweet Plantains \$3.00
- Cheese \$2.00
- Tortilla \$2.00
- Guacamole \$8.00
- Chips & Salsa \$5.00

MEXICAN SPECIALTIES

FLAUTAS \$15.00

Lightly crisped corn tortillas covered with zesty chicken and topped with Cotija Cheese, lettuce, guacamole, sour cream, and pico de gallo. Served with a side of rice and beans.

CHILAQUILES

Steak \$17.00 Chicken \$16.00

A traditional Mexican dish that includes strips of fried corn tortillas simmered in a red tomato salsa. Topped with grated Cotija Cheese, Mexican cream, eggs, rice, and beans.

TACOS

Corn tortilla topped with cilantro, onions, side of salsa and your choice of steak, chicken, marinated pork or beef.

Beef Tacos \$4.00 | Chicken \$4.00 | Tongue \$4.25 | Chipotle Shrimp \$4.75 Fish Tacos, con pico de gallo, 3 per order \$12.00 | Octopus Tacos, 2 per order \$10.00

ENCHILADAS MEXICANAS \$16.00

Corn tortilla with red sauce and Mexican cheese, filled with shredded chicken. Served with rice, beans, sour cream, guacamole and pico de gallo.

TORTA

A traditional Mexican sandwich made with fresh bread, lettuce, avocado, beans, mayo, jalapenos, tomatoes, Monterrey jack cheese, **filled with your choice of: Steak \$13.00 | Chicken \$12.50 Beef Tongue \$13.00 | Adobada \$12.50. Served with a side of fries.**

PUPUSAS \$3.25

A traditional Salvadoran dish made with your choice of corn or rice flour, filled with a blend of cheese and loroco, cheese and beans or pork and cheese.

BURRITO SUPREME

A flour tortilla stuffed with lettuce, beans, jalapenos, rice, Monterrey Cheese, guacamole, pico de gallo, sour cream. **Steak \$13.00 | Chicken \$12.50 | Beef Tongue \$13.00 | Adobada \$12.50 or Vegetarian \$ 11.00.**

SOUPS

BEEF SOUP

Prepared with cassava, guisquil, corn, cabbage and meat.

Small \$10.00 | Large \$17.00 Served with rice and Salvadoran tortillas.

SHRIMP SOUP

Made fresh to order, this soup includes fresh shrimp and a Salvadorian cream base.

Small \$10.00 | Large \$17.00 Served with rice and Salvadoran tortillas.

VEGGIES AND EGG

Consumme with eggs & vegetables.

Small \$7.00 | Large \$13.00 Served with rice and Salvadoran tortillas.

SEAFOOD SOUP \$28.00

Prepared with a mixture of fresh seafood shrimp consommé and vegetables.

Served with rice and Salvadoran tortillas.

WEEKEND SOUPS

CHICKEN SOUP

Served with grilled chicken leg, rice, salad & Salvadoran tortillas.

Small \$10.00 | Large \$17.00

BEEF TRIPE SOUP

Typical Salvadoran soup with a touch of spice.

Small \$10.00 | Large \$17.00 Served with rice and Salvadoran tortillas.

QUESADILLAS

Grilled tortilla with Monterrey Jack Cheese, mushrooms, onions, served with pico de gallo, guacamole and sour cream.

This Classic Mexican dish comes with your choice of:

Seasoned steak \$15.00 | Chicken \$14.00 Shrimp \$16.00 | Vegetarian \$13.00

*The consumption of meat, fish or raw or undercooked shellfish, may increase the risk of foodborne illness.

FAJITAS

All our fajitas are served over a bed of grilled onions and peppers, with a side order of flour tortillas, rice, and beans.

Toppings include lettuce, fresh guacamole, pico de gallo, sour cream, and cheese.

SUPER COMBO FAJITAS \$30.00

Grilled steak, chicken, and shrimp, seasoned and marinated to perfection. Served on a bed of seasoned onions and peppers, with a side of flour tortillas, yellow rice and beans.

Toppings include lettuce, fresh guacamole, pico de gallo, sour cream, cheese. (Recommended for 2 people)

PARRILLADA DE FAJITA \$32

Beef ribs, chicken, marinated pork, grilled shrimp, and chorizo.
(Recommended for 2 people)

SHRIMP FAJITAS \$20

Mouthwatering seasoned shrimp sauteed in onions and green chile.

COMBO FAJITAS

Chicken and steak \$23.00 | Chicken and shrimp \$25.00 | Steak and shrimp \$26.00

STEAK FAJITAS \$18.00

Grilled steak fajitas with our famous house seasoning.

CHICKEN FAJITAS \$17.50

Juicy chicken breast sliced and marinated in our famous house seasoning then grilled to perfection.

DON JOSE'S FAVORITES

STEAK WITH MUSHROOM SAUCE \$18.00

Grilled skirt steak with a house button mushroom sauce. Served with sauteed broccoli, cauliflower, carrots, beans, and squash.

BISTEC ENCEBOLLADO \$18.00

Grilled skirt steak cooked in a red tomato sauce. Topped with sauteed onions, and green pepper, served with rice, beans, and a house salad.

RIB EYE STEAK \$26.00

Mushroom Sauce served with vegetables and rice.

CARNE ASADA \$17.00

Grilled skirt steak tender and seasoned. Served with rice, house salad and your choice of beans or green plantains.

PARRILLADA \$32.00

Steak ribs, chicken, marinated pork, grilled shrimp, chorizo. Served with rice beans and salad.

CHILLE FILLED WITH BEEF OR CHEESE \$15.00

Chille Poblano stuffed with ground beef or Salvadorian Cheese, covered in egg yolk and drizzled in a red tomato sauce. Served with rice and a house salad.

HIGADO ENCEBOLLADO \$15.00

Fresh cut liver cooked in a white wine sauce and topped with sauteed onions. Served with rice, beans and a house salad.

HACENDERO DISH \$18.00

The best of both worlds! This dish includes a strip of grilled steak that's accompanied by a grilled chicken breast and served with rice, beans, and a house salad.

May be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **May be raw or undercooked the consumption of meat or fish.*

DON JOSE'S FAVORITES

BEEF RIBS \$22.00

A generous portion of grilled beef ribs, marinated and seasoned in house. Served with a salad, rice & beans.

PLATO MONTANERO \$22.00

A classic Colombian dish which includes a grilled skirt steak, pork rind, plantains, house salad, beans, rice, and to top it all off, a fried egg.

CHURRASCO ARGENTINIAN STYLE \$22.00

Grilled 8oz steak, served with rice, beans & a fried chorizo on top.

TACO SALAD

A large deep fried flour tortilla stuffed with lettuce, red onions, pico de gallo, guacamole, cheese, and sour cream.

Beef \$16.00 | Chicken \$15.00
Shrimp \$18.00 | Vegetarian \$14.00

APPETIZERS

BUFFALO WINGS \$13.50

Regular or marinated in buffalo sauce.

SALVADORIAN ENCHILADAS

Prepared with lettuce, guacamole, pico de gallo, Salvadorian Cheese, boiled egg, beans, and sour cream.

Beef \$6.50 | Chicken \$6.50 | Shrimp \$8.00

PICADA

A huge, delicious mix of chicken, beef, pork rind, chicken wings, shrimp, Salvadorian Cheese, toasted tortilla, yucca and fresh lettuce.

Large \$45.00 | Small \$35.00

QUESO FUNDIDO \$10.00

Melted Mozzarella Cheese with Mexican chorizo. Accompanied by tortillas.

SHRIMP CEVICHE \$15.00

Shrimp, tomatoes, red onions, cilantro, jalapenos, cured in fresh freshly squeezed citrus juice.

APPETIZERS

SHRIMP COCKTAIL \$15.50

Delicious wild shrimp cooked until tender, peeled, deveined and tossed in our house cocktail sauce.

CEVICHE MACHO \$20.00

Oysters, octopus, & shrimp.

OYSTERS

Served chilled with cocktail sauce and lime on the side.

Dozen \$34.00 | Half Dozen \$17.00

YUCA CON CHICHARRON \$12.00

Fried yucca and pork rind, served with homemade tomato sauce and Salvadorian style sauerkraut.

FRIED PLANTAINS WITH CREAM \$7.00

TOSTONES \$7.00

Green fried plantain, served with pink sauce.

GUACAMOLE DIP \$8.00

Fresh guacamole made every day!

NACHOS

Served with lettuce, guacamole pico de gallo, beans, cheese, and sour cream.

Beef \$14.00 | Chicken \$13.00 | Shrimp \$15.00 | Cheese \$11.00

KIDS MENU

CHEESEBURGER \$8.00

A delicious cheeseburger with french fries for kids.

HOT DOG WITH FRENCH FRIES \$7.00

KIDS CHICKEN WINGS WITH FRIES \$8.00

SALCHIPAPAS \$7.00 KIDS CHICKEN FINGERS WITH FRENCH FRIES \$8.00

PUPUSAS \$2.75

DRINKS

Soda \$3.00

Diet Coke, Sprite, Orange, Ginger Ale, Pepsi, Colombiana, Coke, Manzana, Coconut, Orange Juice, Apple Juice, Water, Perrier.

Kola Champagne Kola Champagne grape \$3.00

Tea \$3.25

Camomille, Tropical Green Tea, Vanilla Bean, Organic Melange Mint, Organic Earl Gray, Organic Breakfast, Hojicha Organic Green Tea, Organic African Connector.

Juices \$4.00

Horchata, tamarind, cashew, and melon.

Shakes \$5.00

Banana, strawberry, mango, papaya, soursop, Passion fruit, blackberry, or avocado. Any combo.

Pina Colada \$6.00

Jarritos \$3.50

Mandarin, tamarind, strawberry, pineapple, lemon, sangria.

BOTTLED BEERS

- CORONA
- BUDWEISER
- AGUILA
- NEGRA MODELO
- CORONA PREMIER
- BUD LIGHT
- HEINEKEN
- XX LAGER
- STELLA ARTOIS
- HEINEKEN LIGHT
- SAM LAGER
- MICH ULTRA
- VICTORIA
- FAMOSA
- MODELO ESPECIAL
- O'DOUL'S
- TECATE
- REGIA
- PILSNER

DESSERTS

- Tres leches \$7.00**
- Flan \$7.00**
- Tiramisu \$7.00**
- Nuegados con Chilate \$7.00**
- Plantain Empanadas \$7.00**
- Churros with Ice Cream \$8.00**

MORE FLAVOUR AND DELIGHT!

WINES

RED WINE \$10.00

Merlot | Cabernet Sauvignon | Malbec

WHITE WINE \$10.00

Chardonay | Pino Grigio | Sauvignon Blanc | White Zinfandel | Moscato

MARGARITAS

LA ORIGINAL \$10.00

The signature la Hacienda margarita, fresh lime juice, 100% blue agave tequila rested, Grand Marnier, salted rim and our own special house mix.

Add a flavor 3.00 Mango, Jalapeno, Fresa, Coconut, Passion Fruit.

CHAMBORITA \$14.00

Chambord blended with 100% blue agave tequila, special house mix & lime juice.

MARGARONA \$16.00

La Original with a Corona beer inside.

CADILLAC MARGARITA \$15.00

Patron repo, Grand Marnier, blended with lime juice "Our best margarita".

BEER

MEXICO: Corona | Corona light Corona Premier | Modelo Especial Negra Modelo | XX lager | XX Amber Pacifico Clara | Victoria Tecate Tecate Light

USA: Budweiser | Bud Light | Coors Light | Sam lager | Blue Moon Michelob Ultra

IRELAND: O'Doul's | Guinness

EL SALVADOR: Regia | Pilsener | Suprema

COLOMBIA: Aguila

GUATEMALA: Famosa

BELGIUM: Stella Artois

HOLLAND: Heineken | Heineken Light

DRAFT: Lagunitas IPA | Rotating Line

MICHELADAS: Choose any beer and style. **Colombian \$7 | Mexican \$8**

COCKTAILS

MOJITO CUBANO \$12.00

A classic with rum, lime, mint & soda. **Flavors \$13 Coconut, mango, strawberry, mango, passion fruit.**

LA LEGENDA \$12.00

Hennessey VS, fresh pineapple juice, cranberry juice.

MOSCOW MULE \$10

Vodka, ginger beer, lime juice.

EL CANTARITO \$10

Tajin and Chamoy rim, tequila, lime juice, orange juice, and grapefruit soda.

EL TROPICAL \$13.00

Bulleit Bourbon, peach schnapps, mango puree, sour mix.

ESPRESSO MARTINI \$14.00

Absolut vanilla, espresso, Kahlua and Baileys.

PIÑA COLADA \$11.00

A frozen classic! Rum with our homemade colada mix.

TEXAS TWIST PALOMA \$14.00

Patron Añejo with grapefruit soda.

LA PELIRROJA \$11.00

Jameson, sour apple, cranberry juice.

SEX ON THE BEACH \$10.00

Vodka peach schnapps, cranberry, and orange juice.

MAI TAI \$13.00

Light rum mixed with pineapple orange juice and Amaretto topped off with dark rum.

COCKTAILS

TINY BUBBLES \$13.00

Prosecco with St. Germain and sparkling water, garnished with orange zest.

MIMOSA \$10.00

Prosecco with orange juice.

CAIPIRINHA \$11.00

Cachaca lemon juice & sugar mixed together.

Add a flavor \$1.00 Strawberry, mango, coconut & passion fruit.

SANGRIA

Red wine, fresh fruit, and some other stuff **\$12.00 Pitcher \$40.00**

MARTINIS

ESPRESSO MARTINI \$14.00

Fresh espresso, Baileys, Kahlua, blended with Stoli.

FRENCH MARTINI \$14.00

Chambord, Grey Goose, vodka, pineapple juice.

CHOCOLATE MARTINI \$14.00

Hershey Chocolate syrup, Vodka, Baileys, Kahlua 13.

PAPER PLANE \$14.00

Maker's mark bourbon, aperol, lime juice, Nonino Amorino.

ENJOY!

A REFUGE FOR OUR VIBRANT LATIN COMMUNITY

150 MERIDIAN ST, BOSTON MA • 432 BROADWAY EVERETT, MA

 @lahaciendaboston

 @lahacienda432

