

# 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

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## 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

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## 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

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## 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

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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**

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\*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

