

PIMENTO DE PADRON Small padron peppers, sea salt, fresh lime & Mexican crema	6.25
TOTOPOS WITH A TRIO OF DIPS Homemade cooked tortilla chips sprinkled with sea salt choice of: Salsa Mexicana Guacamole Salsa De La Piña Salsa El diablo	9.75
CHICKEN WINGS AL PASTOR Crispy chicken wings in a chilli & chipotle de adobo marinade with pineapple, coriander	8.95
MOJO DE AJO PRAWNS TOSTADA Sautéed King prawns in a spicy garlic sauce, corn tostada, homemade guacamole, escabeche onion	9.95
MACHO NACHOS Corn tortillas layered & topped with melted Cheddar, roasted peppers	
Black Bean & Sweetcorn v	11.95
Chargrilled Chipotle Chicken	13.95
Beef, Chorizo & Chilli	15.95
TOSTADAS (x3 per portion)	9.95
Baby tortillas gently toasted. Lighter than our Tacos but piled high with our refreshing layers of Mexican flavours. (served chilled)	
Fiery Chicken & Avocado Chicken in a smoky chipotle mayo on a bed of crisp shredded lettuce with a topping of avocado	
Black Bean & Sweetcorn v Black bean & sweetcorn salsa on a bed of slaw, feta cheese	
Prawn & Crayfish Prawns, crayfish & tomato with coriander in a chipotle dressing with salsa de la piña	

LA HACIENDA BURRITO A large floured tortilla, black beans, green rice, shredded cabbage, avocado dressing	
Roasted Mixed Peppers & Feta	11.50
Chargrilled Chicken	14.50
Pork Pibil	14.50
CHILLI CAULDRONS Our hearty chilli cauldrons are served with sour cream, green rice, crisp floured tortilla chips. Choose your heat!! - Fresca or Culo Calliente (hot ass!)	
Smoky 5 Bean	12.50
Beef & Chorizo	14.95
ENCHILADAS Large Flour tortilla with your filling of choice, green rice & frijoles (black beans) bathed in a gently spiced tomato sauce, grilled cheese.	
5 Bean Chilli	13.50
Chargrilled Chicken Enchilada	15.50
Grilled Steak Enchilada	15.50

TACOS (x3 portion)	10.50
Famous yet misunderstood. At La Hacienda we do ours the Mexican way. Toasted soft corn tortillas served warm with one of our delicious fillings.	
Pork Pibil 6-hour braised shoulder of pork cooked in our special Yucatecan marinade with guacamole, topped with fiery pink pickled onions	
Chicken Tinga Grilled chicken in our sweet, smoky chipotle, salsa Mexicana	
Grilled Steak Flash grilled skirt steak with chipotle salsa, grilled cheese, fresh onion	
Roasted Vegetable & Black Bean Tacos vg Aubergine, broccoli, black beans with salsa Mexicana, fresh chilli	
QUESADILLAS (x1 per portion)	11.95
Means "Little Cheesy Thing". A large soft tortilla, folded then toasted, oozing with melted Mozzarella, cut into quarters, served with classic Mexican fillings.	
Prawn Mildly spiced sautéed prawns in olive oil, garlic, onions, peppers	
Chilli v Sweet sautéed red onion, jalapeño chilli, feta cheese	
Garlic Mushroom v Sautéed mushrooms in a garlic & Mexican oregano, feta cheese	
Smoky Chipotle Chicken Chargrilled chicken in a smoky chipotle tomato sauce	
Club	13.50
Chipotle chicken, pancetta, avocado, served with a side of house salsa	

FAJITAS Stir fried mixed peppers & onions, with your choice of filling:	
Chipotle Chicken	15.50
Steak	16.50
King Prawns	17.50
THE HABURGUESA	14.95
Homemade burger with a Mexican twist, melting mozzarella, house mayo, beef tomato & crunchy cos lettuce in a toasted brioche bun with French fries	
Add :	
Habanero Chilli Jam	1.25
Bacon	1.50
Guacamole	1.95
Pork Pibil	2.50
Chilli Beef & Mozzarella	2.50
BAJA TACO	15.50
Beach shack style battered cod tacos with shredded slaw, chipotle mayo, pickled cucumber, regular fries	
LA HACIENDA SMOKY BBQ PORK RIBS	16.95
Marinated in our smoky BBQ sauce, side salad, sweet potato or regular fries	

HOUSE SALSAS vg each	3.25	SPICY SLAW v	3.95
Freshly made daily		Fresh crunchy slaw in our chipotle dressing with radish, mint, pumpkin seeds	
Mexicana vg Tomato, red onion, coriander, lime		REGULAR FRIES vg	4.95
Spicy Roasted Tomato Salsa De La Piña vg Roasted pineapple, tomato, red onion, lime, habanero chilli		SWEET POTATO FRIES vg	5.50
El Diablo vg Extra hot for massive show offs		RICE & BEANS vg	4.50
CHIPOTLE MAYO	2.50	Green rice mixed with onion, garlic, coriander, spinach, frijoles	
SOUR CREAM v	2.95	BLACK BEAN & AVOCADO SALAD v	4.50
GUACAMOLE vg	4.25	Mixed leaves tossed with hass avocado, finished with a drizzle of our black bean & sweetcorn salsa	

LA HACIENDA BOUNTY BAR
Coconut infused with a hint of red chilli, coated in chocolate, lime zest

CHURROS Y CHOCOLATE
La Hacienda doughnuts with an intense dark chocolate sauce

GRILLED PIÑA
Fresh pineapple grilled topped with Jersey Dairy coconut ice cream, caramel sauce

MEXICAN CHOCOLATE BROWNIE
Mildly spiced chocolate & hazelnut fudge brownie, hibiscus cream

MEXICAN HOT CHOCOLATE	4.25
Mildly spiced thick hot chocolate homemade with a mix of dark & milk chocolate add marshmallows	0.75
Boost it up with a shot of: <i>Tia Maria</i> <i>Cointreau</i> <i>Baileys</i> <i>Liquor 43</i>	8.75

POT OF TEA	3.50
HERBAL TEAS (ask for flavours)	3.50
ESPRESSO	3.25
AMERICANO	3.50
CAPPUCCINO	3.50
LATTÉ	3.75
MOCHA add syrup	3.95 0.75



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