



CULINARY EXPERIENCE

R599 PER PERSON

Drunken oyster

Drunken oyster with los danzantes joven
mezcal salsa verde, burned corn and
salmon roe caviar

Kabeljou ceviche

Kabeljou ceviche with leche de tigre,
Avocado crema, salmon roe and
pico de gallo

Maestro de carne

Mexican pastrami, arbol pickled liquor,
sorghum tajin popcorn

Chucrut

Pickled cabbage, peas,
Confit red onion, micro coriander

Hacienda fermented jalapeno aioli

Salmon al carbon

Coal baked salmon, white fish consume,
roe & carrot fronds

Salsa de hinojo

Tajin fennel, cured melon,
Chive oil cucumber, herb salt

Pickled lemon mace yoghurt

Churros de flores

Coffee namelaka, spiced dulce de leche,
passionfruit, chilli chocolate ice-cream

HACIENDA