

HACIENDA LABORCILLA



LUNCH & DINNER

M - F: 12:30PM - 12AM | S - S: 12:45PM - 12AM

Entrees

Beef Carpaccio * | \$270

Mixed lettuce, mushrooms, parmesan cheese shavings
| 80g

Salmon Carpaccio * | \$290

Lemon vinaigrette, radish slices, red onion, and capers
| 80g | \$280

Foie Gras | \$680

Fig compote, toasted baguette
| 60g

Escargots | \$475

In their shell, prepared in butter with garlic and parsley | 6 pieces

Escamoles | \$460

Sautéed with butter and epazote, guacamole and pico de gallo.

Salmon Crispy Rice* | \$230

Salmon tartar on fried rice cube, ponzu sauce | 7 pieces

✓ Guacamole | 120gr | \$105

Shrimp Aguachile * | \$320

Cucumber, cilantro, parsley, avocado, red onion, citrus | 4 pieces | 100g

Rock Shrimp Tempura | \$285

Tempura shrimp, spicy mayonaise, chives, ponzu sauce | 80g

✓ Artichoke and Spinach Dip | \$180

Accompanied by toasted bread | 150g

✓ Eggplant Parmigiana | \$185

The classic italian dish, layers of eggplant, mozzarella and parmesan cheese, housemade tomato sauce | 285g

Fried Beef Cecina | \$575

Guacamole, pico de gallo, homemade corn tortillas | 100g

Iberian Acorn-fed Ham | \$995

80 gr Pata negra | 6 pieces tomato bread | 100g

Cheese Board | \$455

Mancha Real semi-cured, Mancha Real goat, Idiazabal, Gran Flor, semi-cured basil, and semi-cured truffle, accompanied by walnut, pear, and black grape.

Salads & Bowls

✓ Roasted Beetroot | \$180

Served with yogurt garnish, pistachio, almond

✓ Laborcilla Salad | \$240

Mixed greens, edamame, cherry tomatoes, apple, radish, pistachio, and toasted almond.

✓ Cherry Tomatoes & Burrata | \$290

Basil vinaigrette.

✓ Roquefort Endive | \$270

Endive leaves, mixed lettuce, caramelized walnuts, Roquefort cheese.

✓ Thai Salad | \$280

Bell pepper, cabbage, asparagus, carrot, cucumber, kale, crispy wonton, Asian nuts, sesame seeds, homemade ponzu and peanut vinaigrette.

✓ Greek Salad | \$285

Tomato, cucumber, red onion, kalamata olives, house-made Greek croutons.

Caesar Salad | \$260

Romaine lettuce, house Caesar dressing and croutons, Parmesan cheese, bacon.

Salmon Poke Bowl* | \$435

Jasmine rice, salmon, avocado, cucumber, carrot, radish, sesame seeds, ponzu sauce.

Shrimp (100 gr) \$190

Chicken (80 gr) \$105

Soups

Poblano Cream | \$230

Chile poblano soup, cream, corn roll

Tortilla Soup | \$235

Pork cracklings, cheese, avocado, cream

Corn and Huitlacoche Cream | \$250

Huitlacoche cream base, crispy wild seeds, corn cream

*Raw foods are served at the customer's responsibility.

✓ Vegetarian dishes

♥ Suggested pairing

Tacos

Gobernador | \$165

Shrimp, poblano pepper, Oaxaca cheese, chipotle mayonnaise, served in a flour tortilla

Chamorro | \$85

Homemade corn tortilla, cilantro, onion and jalapeño

Rib Eye | \$145

Homemade corn tortilla, slices of radish and creamy avocado, cilantro, onion and sauce

Octopus | \$125

Grilled with roasted corn and habanero mayonnaise

Pastor | \$85

Accompanied with pineapple and avocado sauce

Cochinita Pibil | \$85

Served with its classic accompaniment of pickled red onion and habanero

Short Rib | \$85

Habanero mayonnaise, creamy avocado and red onion

Pastas & Risottos

✓ Spaghetti Pomodoro | \$260

Homemade tomato sauce, fresh basil, cherry tomatoes, garlic, onion

✓ Linguine with Pesto | \$315

Homemade pesto, fresh basil, parmesan cheese

Mushroom Risotto | \$320

Seasonal Mushroom Mix | 120g
Optional: Truffle | 5gr | \$215

✓ Four Cheese Gnocchi | \$360

Creamy four cheese sauce
Optional: Chopped black truffle | 5g | \$215

Laborcilla Lasagna | \$360

House recipe

Saffron Risotto | \$390

Saffron risotto with jumbo shrimp | 120g

From the Sea

Sea Bass Chileno | \$770

Miso, bomba rice, ají amarillo y polenta
Dish with Eastern and Peruvian flavors | 160g

Sea Bass in Red Chili Adobo | \$795

Served with rice, pico de gallo,
and creamy avocado | 160g

Glazed Salmon* | \$665

Teriyaki-style, served with grilled asparagus
and white rice | 200g

Salmon Barnaise* | \$615

Pan-seared salmon, grilled asparagus, peas, served
with Barnaise sauce | 200g

White Fish with Butter Sauce | \$780

Totoaba, creamy lemon butter sauce, mashed potatoes | 160g

Sauteed Shrimp in Garlic Chilli Oil | \$365

A touch of guajillo chili, roasted potatoes | 150g | 6 pieces

Jumbo Shrimp in Butter and Lemon Sauce | \$765

Creamy lemon butter sauce, parsley, white rice | 320g | 4 pieces

Grilled Octopus | \$660

Hummus, yogurt dressing, peppers, Kalamata olives,
mixed tomatoes, and basil | 180g

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🍷 Suggested pairing

From the Land

Chicken Breast | \$515

Grilled chicken breast, creamy polenta, puttanesca sauce | 160g

Baby Barbecue Ribs | \$515

16-hour slow-cooked, house barbeque sauce, coleslaw, french fries | 4pzas

Short Rib Sandwich | \$215

36-hour slow-cooked, brioche bun, french fries | 80g | 2 pieces

Baguette Entrecôte | \$510

Homemade baguette, french fries and tarragon sauce | 160g

Oaxacan Mole | \$590

Chicken leg and thigh, rice, beans, and sesame seeds

Smashburger Laborcilla | \$415

Homemade bread and mayonnaise, cheese, french fries and jalapeño | 150g

Optional: Foie Gras | 20g | \$150

Beef Fillet & Tarragon* | \$695

Served with tarragon sauce and French fries | 250g

Chemita Beef Fillet* | \$620

Served with mashed potatoes | 250g

Beef Fillet Medallion*

250g, mated in Jospet | \$660

Arrachera* | \$640

Skirt Steak, mated in Jospet | 300g

New York Strip* | \$850

Prime cut, mated in Jospet | 350gr

Rib Eye* | \$1,040

Prime cut, mated in Jospet | 450gr

Filete Rossini | \$880

Served with mashed potatoes, mushroom medley, potato rissole, and périgueux sauce | 250gr

Sauces

Red Wine | \$75

Chemita | \$75

Tarragon | \$75

Bernaise | \$75

BBQ | \$55

Naples-Style Pizza

✔ Pizza Margherita | \$250

Tomato sauce, mozzarella, fresh basil

✔ Burrata and Pesto | \$340

Burrata, homemade pesto, confit tomatoes, arugula

Spicy Pepperoni | \$290

Creamy spicy tomato sauce, mozzarella pepperoni

Sides

✔ Creamed Corn | \$105

Corn kernels, cream and a touch of cheese | 200g

✔ French Fries | \$110

✔ Truffled French Fries | \$130

✔ Green Salad with Basil | \$125

✔ Mashed Potatoes | \$140

✔ Grilled Vegetables | \$110

Cauliflower, carrot, broccoli, zucchini

✔ Steamed Vegetables | \$110

Aubergine, carrot, broccoli, peppers, zucchini

✔ Sautéed Asparagus | \$140

Butter and garlic

✔ White Rice | \$90

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Desserts

Profiteroles | \$200

Vanilla ice cream, melted chocolate

Tres Leches Cake | \$140

House recipe

Apple Tart Tain | \$155

Caramelized in the oven, vanilla ice cream

Crème Brûlée | \$115

Classic with vanilla bean

Tiramisú | \$175

Classic Italian dessert, layers of sweet coffee-soaked sponge cake and mascarpone cream

Mini Churro Trilogy | \$125

Chocolate, dulce de leche, and English cream

Chocolate Mousse | \$175

Accompanied by 'lenguas de gato' cookies

Flan | \$110

Signature recipe

Chocolate Volcano | \$210

Chocolate fondant, vanilla ice cream, caramel tile, and berry

Ice Cream

- Home made -

Chocolate | \$110

Vanilla | \$110

Nougat | \$110

Sorbet

- Home made -

Coconut | \$90

**Lemon with mint
and spearmint | \$90**

Tea Infusions

Blueberry Merlot for Tea Forte | \$130

Blueberries with a hint of sage | Warm o iced | 300ml

Chamomille Citron for Tea Forte | \$130

Relaxing Egyptian chamomile, blended with hibiscus flowers and lemongrass | Warm o iced | 300ml

Citrus Mint for Tea Forte | \$130

Herbal infusion of mint and citrus | Warm o iced | 300ml

Tea

English Breakfast for Tea Forte | \$130

Classic black tea from Assam, with full body and flavors | Warm o iced | 300ml

Bombay Chai for Tea Forte | \$130

Blend of Indian black tea and spices | Warm o iced | 300ml

Sencha for Tea Forte | \$130

Pure Japanese green tea, fresh and vegetal | Warm o iced | 300ml

White Ginger Pear for Tea Forte | \$130

White tea with a touch of pear and ginger | Warm o iced | 300ml

Jasmine Green for Tea Forte | \$130

Chinese green tea with jasmine, light and floral | Warm o iced | 300ml

Coffee & Craft Beverages

Americano | 210ml | \$60

European | 210ml | \$90

Macchiato | 100ml | \$70

Mocha | 260ml | \$80

Cappuccino | 210ml | \$70

Caramel
Cappucino | 210ml | \$85

Affogato | 40ml | \$170
Liqueur cream, vainilla ice cream and espresso

Cacao

Cappuccino | 210ml | \$85

Rumchata

Cappucino | 210ml | \$110

Latte | 60ml | \$75

Espresso | 40ml | \$65

Double Espresso | 80ml | \$105

Marshmallows

Chocolate | 210ml | \$115