

Welcome to our table, where the spirit of Hacienda Ramirez Cruz comes alive. Founded in 1868 by Rafael Ramirez and Carmen Cruz, our hacienda has always been a place of tradition and passion. Here, we invite you to enjoy authentic dishes and the finest drinks, each steeped in generations of love and care. Savor the flavors of our heritage and the warmth of our hospitality. Thank you for joining us, and buen provecho!

Benjamin Cruz, 5th Generation Chief Operator

APPETIZERS

CHALUPITAS DE CHORIZO 12⁰⁰

Small crunchy corn tortillas, topped with black beans, chorizo, cream, and melted cheese.

COLIFLOR HORNEADA EN MOLE VERDE 22⁰⁰

Crunchy cauliflower baked to perfection, and then generously covered with mole, offering a unique culinary experience, blending the crunchy texture of the cauliflower with the rich and complex flavors of traditional mole

ESQUITES 12⁰⁰

Tender corn kernels seasoned with lime, mayonnaise, cheese and chili powder.

GUACAMOLE 16⁰⁰

Avocado, onion, tomato, cilantro, and lime juice, served with tortilla chips.

PANUCHOS DE COCHINITA 14⁰⁰

Corn tortillas filled with black beans and topped with cochinita pibil, garnished with pickled red onion, avocado, and hot sauce.

QUESO FUNDIDO 12⁰⁰

Melted cheese in a casserole dish until it becomes smooth and stretchy. Ingredients like chorizo, mushrooms, or chili strips are often added for extra flavor. It is served hot and typically accompanied by tortillas for dipping or making small tacos.

ADD MUSHROOMS 3⁰⁰

ADD CHORIZO 3⁰⁰

ADD POBLANO 3⁰⁰

RAMIREZ ROLL 21⁰⁰

Chihuahua cheese roll filled with ribeye, bell pepper, and avocado, served with a chipotle sauce.

SALPICÓN DE RES 16⁰⁰

Shredded beef mixed with lettuce, tomato, onion, radishes, and avocado. Dressed with vinegar, lime and olive oil.

SOPES (CHICKEN, STEAK, CHORIZO) 12⁰⁰

Thick tortilla, filled with refried beans, topped with lettuce, sour cream, cheese, and salsa

TOSTADAS (CHICKEN, STEAK) 12⁰⁰

Crunchy tortilla, refried beans, protein, lettuce, sour cream, cheese, and salsa.

SOUPS

CALDO DE CAMARÓN 14⁰⁰

Shrimp broth with carrots, celery, potatoes, and tomatoes, seasoned with chilies, garlic, and onion, giving it a spicy and deep flavor.

FIDEO SECO AL CHIPOTLE 14⁰⁰

Crunchy Angel's hair pasta in a tomato sauce with chipotle, giving it a smoky and slightly spicy flavor. Served with cream, grated cheese, and avocado.

POZOLE 14⁰⁰

Broth made with hominy corn, pork meat, and a variety of seasonings and garnishes such as lettuce, radishes, onion, lime, and chili.

SOPA DE TORTILLA 14⁰⁰

Hot tomato broth with crunchy tortilla strips, garnished with avocado, fresh cheese, and fried pasilla chile strips.

SALADS

CÉSAR 14⁰⁰

Dressing made with raw egg yolk*, olive oil, lemon juice, garlic, mustard, grated Parmesan cheese, and croutons.

CEVICHE DE NOPALES 14⁰⁰

Lime juice marinated cactus along with tomato, onion, cilantro, chili, and avocado, offering a crunchy and acidic mix.

JAMAICA 14⁰⁰

Hibiscus flowers with Oaxaca cheese, tomato, onion, and cilantro, seasoned with lime juice and chili for a spicy kick.

JÍCAMA CON NARANJA 14⁰⁰

Fresh jicama strips, combined with orange supremes, sprinkled with chili powder, and drizzled with lime juice.

MARACUYÁ 14⁰⁰

Made with fresh passion fruit pulp, mixed with other ingredients such as avocado and red onion, seasoned with a hint of lime and chili powder.

SPECIALTIES

CHAPULINES MP

Grasshoppers, toasted and typically seasoned with lime, garlic, and chili. This dish is valued for its unique and crunchy flavor, as well as being considered a sustainable source of protein.

ESCAMOLES MP

Known as the "Mexican caviar." Ant larvae harvested from the roots of the agave plant. Their flavor is delicate and slightly buttery, sautéed with epazote and chili.

GUSANOS DE Maguey MP

Maguey worms, edible larvae found in the roots of maguey plants. Served fried or roasted. They are valued for their crunchy texture and unique flavor.

HUITLACOCHÉ MP

A fungus that grows on corn, considered a delicacy in Mexican cuisine. Its flavor is earthy and slightly sweet, similar to mushrooms. We serve it in quesadillas with Oaxaca cheese, providing a unique flavor and a smooth texture.

MOLES

BLANCO 28⁰⁰

A less common variant of traditional Mexican mole. It is characterized by its light color and mild flavor, made with a blend of nuts, pumpkin seeds, almonds, and pine nuts, along with yellow peppers. We suggest this mole to be served with fish.

NEGRO 24⁰⁰

One of the most emblematic dishes of Oaxacan cuisine in Mexico, renowned for its deep dark color and complex flavor. It is made with a variety of chilies, chocolate, spices, and other ingredients that give it an intense and slightly sweet taste. This mole is a symbol of celebration and is served with chicken, being an essential element in significant celebrations.

VERDE 24⁰⁰

Thick green sauce made from toasted pumpkin seeds, green chilies, and herbs such as cilantro and epazote. It is often served with chicken or pork and is valued for its fresh and slightly spicy flavor. This mole pairs perfectly with rice or tortillas, offering a unique and delicious culinary experience.

CONSUMER ADVISORY

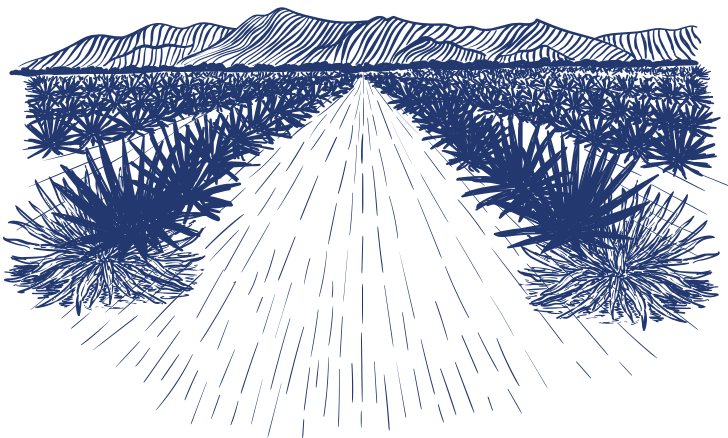
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SEA FOOD

- AGUACHILE DE CAMARÓN*** 23⁰⁰
Marinated raw shrimp, in a mixture of lime juice, crushed green chilies, cilantro, onion, and cucumber.
- CAMARONES PETROLEROS** 23⁰⁰
Shrimp is cooked in a rich sauce of squid ink, garlic, chilies, and cheese, providing a deep black color and an intense, complex flavor.
- CEVICHE DE ATÚN*** 24⁰⁰
Fresh tuna pieces marinated in lime juice, mixed with onion, tomato, cilantro, and chilies, giving it a spicy and aromatic flavor.
- ENVUELTO DE MAHI-MAHI** 26⁰⁰
Wrapped in plantain leaves and steamed. This cooking method infuses the fish with the slightly spicy flavors of the leaf, creating a dish that is tender, juicy, and full of traditional Mexican nuances.
- PULPO AL GRILL** 33⁰⁰
Grilled octopus with baby potatoes.
- TOSTADAS DE ATÚN*** 18⁰⁰
Crispy tostadas topped with fresh tuna, dressed with a spicy chipotle mayonnaise, a smooth avocado sauce, and garnished with leek strips.

TACOS

- AL PASTOR** 21⁰⁰
Marinated pork meat in a blend of dried chilies, spices, and achiote. Accompanied by pineapple, onion, cilantro, and salsa.
- CAMARONES AL GRILL** 21⁰⁰
Cooked shrimp with the spicy and smoky flavor of chipotle mayo. Served on corn tortillas, complemented with lettuce, avocado, and lime, offering a perfect balance between marine flavors and spicy notes.
- CHICHARRÓN DE ATÚN** 22⁰⁰
Tuna rinds served on guacamole accompanied with corn tortillas, onion, cilantro, and a sauce of your choice.
- COCHINITA PIBIL** 22⁰⁰
Marinated pork in achiote and sour orange juice, slow-cooked until incredibly tender. Served on corn tortillas, and accompanied by pickled red onion and spicy sauce, offering a deep, tangy, and slightly spicy flavor.
- PESCADO** 23⁰⁰
Soft fish pieces, breaded and fried until golden and crispy, served on corn tortillas with cabbage, salsa, and cream.
- RIBEYE** 24⁰⁰
Ribeye steak served over corn tortillas, accompanied by onion, cilantro, and salsa with avocado.
- VILLAMELÓN** 23⁰⁰
Combination of grilled beef, chorizo, pork grinds and salsa, garnished with onion, cilantro, and lime.



DELIGHTS

- CHILAQUILES VERDES** 22⁰⁰
Green chilaquiles are a traditional Mexican dish made with fried tortillas soaked in spicy green sauce. They can be topped with chicken or skirt steak as preferred, and are often served with cream, cheese, and onion.
- ENCHILADAS VERDES** 20⁰⁰
Corn tortillas filled with chicken, drenched in a spicy green sauce, garnished with cream, cheese, onion, and cilantro, providing a perfect balance between spicy, tangy, and creamy.
- ENFRIJOLADAS** 18⁰⁰
Corn tortillas soaked in a black bean sauce, filled with chicken. Served hot and garnished with cream, fresh cheese, and chopped onions.
- ENMOLADAS** 21⁰⁰
Corn tortillas filled with chicken, soaked in mole, a rich and complex sauce made with chilies, spices, chocolate, and more. They are served sprinkled with sesame seeds, along with cream and fresh cheese.
- FLAUTAS DE POLLO** 21⁰⁰
Fried corn tortillas filled with shredded chicken, topped with lettuce, cheese, cream, and salsa.

ENTRÉES

- ARRACHERA** 48⁰⁰
Beef skirt steak grilled to perfection. This cut, known for its juiciness and rich flavor, is served with roasted onions, chilies, and corn tortillas.
- BARBACOA DE BORREGO** 36⁰⁰
Lamb meat slow-cooked in the oven until it becomes exceptionally tender. Served with lamb broth, corn tortillas, cilantro, onion, and salsa.
- COSTILLA DE RES** 90⁰⁰
Beef short rib, slowly cooked with a blend of chilies and spices. This stew is served with cilantro, onion, lime, and corn tortillas, offering a deep and spicy flavor.
- MOLCAJETE ONE PROTEIN** 36⁰⁰ **PROTEIN MIX** 48⁰⁰
Choice of shrimp, chicken, skirt steak, chorizo, or all of them. Served on molcajete salsa, and topped with cheese, onions, vegetables, and cilantro. Accompanied by a side of rice, beans, and tortillas to savor the flavors.
- PESCADO A LA TALLA** 36⁰⁰
Whole grilled fish, marinated with one half in red chili sauce and the other half in parsley sauce, offering a perfect balance of spicy and fresh flavors.

SIDES

- ARROZ POBLANO** 6⁰⁰
White rice with poblano pepper and sour cream, corn kernels, and shredded cheese.
- ARROZ ROJO** 6⁰⁰
Red rice with peas and carrots.
- ESFERAS DE PAPA CON QUESO** 6⁰⁰
Mashed potato balls filled, with Manchego cheese, fried until golden and crispy.
- FRIJOLES REFritos** 6⁰⁰
Refried beans
- PAPAS CAMBRAY** 6⁰⁰
Crispy cambray potatoes.
- TORTAS DE PAPA CON QUESO COTIJA** 6⁰⁰
Potato cakes made with mashed potatoes and Cotija cheese, fried until crispy on the outside and soft on the inside.