



Founded in 1868 by Rafael Ramirez and Carmen Cruz
Welcome to our table, where the spirit of Hacienda Ramirez Cruz comes alive. Born from tradition in 1868, our cuisine celebrates generations of flavor and family warmth.

[Signature]
Benjamin Cruz, 5th Generation Chief Operator

APPETIZERS

GUACAMOLE 18⁰⁰
Avocado mashed with lime, onion, tomato, and cilantro. Served with homemade tortilla chips.

QUESO FUNDIDO 17⁰⁰
Melted cheese served with warm tortillas and your choice of mushrooms, chorizo, or peppers with corn.

ESQUITES 14⁰⁰
Mexican street-style corn with mayo, lime, cheese, and chili powder.

CARPACCIO DE PULPO 28⁰⁰
Thinly sliced octopus drizzled with a light citrus dressing.

CEVICHE DE ATÚN 27⁰⁰
Fresh tuna marinated in lime juice with tomato, onion, cilantro, and chilies.

CÓCTEL DE CAMARÓN Y PULPO 29⁰⁰
Shrimp and octopus cocktail with tomato, lime, avocado, and a hint of spice.

CAMARONES NEGROS DE LA HACIENDA 26⁰⁰
Shrimp cooked in squid ink sauce with garlic and chilies.

CHALUPITAS DE CHORIZO 16⁰⁰
Crispy tortillas topped with pork sausage, melted cheese, and house salsa.

RAMÍREZ ROLL 26⁰⁰
Chihuahua cheese roll filled with ribeye, bell pepper, and avocado. Served with creamy chipotle sauce.

FIDEO SECO AL CHIPOTLE 15⁰⁰
Angel hair pasta in a smoky chipotle tomato sauce, served with cream, cheese, and avocado.

FLAUTAS DE POLLO 25⁰⁰
Crispy rolled tacos filled with shredded chicken, topped with lettuce, cream, and salsa.

TACOS

TACOS AL PASTOR 24⁰⁰
Marinated pork taco with pineapple, cilantro, and onion.

TACOS DE RIBEYE 32⁰⁰
Grilled ribeye taco with fresh tomatillo salsa, onion, and cilantro.

TACOS DE CAMARÓN 25⁰⁰
Shrimp taco with avocado, lettuce, and chipotle mayo.

TACOS DE COCHINITA PIBIL 26⁰⁰
Yucatán-style slow-roasted pork taco with pickled red onions and habanero salsa.

TACOS SÉSAMO Y FUEGO 26⁰⁰
Thinly sliced ribeye in a sesame sauce with roasted chili peppers on a flour tortilla.

ENTREÉS

ARRACHERA 55⁰⁰
Grilled skirt steak served with rice, refried beans, and handmade tortillas.

MOLCAJETE MIXTO SINGLE 45⁰⁰ 4PPL 74⁰⁰
Grilled steak, shrimp, chicken, and chorizo in a traditional hot stone bowl with grilled cheese and spicy salsa. Served with beans and tortillas.

PULPO AL GRILL 36⁰⁰
Grilled octopus served with baby potatoes and seasoned with our secret mild sauce.

SALADS

ENSALADA DE MARACUYÁ 16⁰⁰
Mixed greens, avocado, and cherry tomatoes with a passion fruit vinaigrette.

SIDES

ARROZ ROJO 8⁰⁰
Mexican red rice with carrots and peas.

FRIJOLES REFRITOS 8⁰⁰
Classic refried beans with a smooth, savory flavor.

PAPAS CAMBRAY 10⁰⁰
Baby potatoes roasted with herbs and butter.

DESSERTS

PASTEL TRES LECHES 14⁰⁰
Traditional sponge cake soaked in three types of milk, topped with whipped cream.

CREPAS DE CAJETA 14⁰⁰
Crepes filled with caramelized goat's milk spread, served warm with nuts, fruit, and vanilla ice cream.

PASTEL IMPOSIBLE 14⁰⁰
A layered dessert of rich chocolate cake topped with creamy flan, also known as chocoflan.

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.

A 20% service charge is included for your convenience. Thank you for supporting our team.