

HACIENDA SISAL MEXICAN GRILL®

THE ORIGIN OF THE NAME HACIENDA SISAL

During the late nineteenth century and the first two decades of the twentieth century, many corn, cotton and cattle ranches or haciendas in the Yucatán switched to the cultivation of henequen, an agave plant native to the area that yields a tough fiber used to make rope.

Due to the spread of new agricultural machinery in North America and Europe during this period, the demand for rope, twine and sacking soared and henequen became an important cash crop. Estate owners made a fortune from growing the

miracle plant, which was nicknamed oro verde or "green gold." Their large estate houses, also known as haciendas, and the elegant mansions they built in the state capital, Mérida, still stand today and are potent symbols of the immense wealth generated by the henequen boom.

Overseas buyers christened henequen fiber "sisal," in reference to Sisal, the Yucatecan port that initially handled the henequen trade. "Sisal" is actually a Mayan word that means "cold waters."

The Hacienda's Premium Tequilas

Herradura		7 Leguas		Gran Centenario	
Selección Suprema	355	Blanco	89	Blanco	85
Herradura Silver	99	Reposado	99	Reposado	99
Herradura Reposado	125	Añejo	117	Añejo	137
Herradura Añejo	137	Cabo Wabo		Reserva	349
José Cuervo		Blanco	89	Milagro	
Reserva de la Familia	270	Añejo	117	Blanco	99
Tradicional	99	Jimador		Reposado	113
Cuervo Especial	99	Reposado	99	Añejo	125
1800 Blanco	99	Añejo	113	Barrica Selecta Blanco	190
1800 Añejo	130	Patrón		Barrica Selecta Reposado	214
Cazadores		Blanco	185	Barrica Selecta Añejo	232
Blanco	77	Reposado	199	Sauza	
Reposado	99	Añejo	230	Tres Generaciones Blanco	99
Añejo	117	Platino	599	Tres Generaciones Añejo	130
Don Julio		Corralejo		Hornitos	99
Don Julio Real	575	Blanco	99	Conmemorativo	99
Don Julio 1942	289	Reposado	113		
Blanco	113	Añejo	125		
Reposado	125				
Añejo	137				

Beers

Bohemia	58	Modelo Light	58	XX Lager	58
Corona	58	Montejo	58	Barril Clara	58
Corona Light	58	Negra Modelo	58	XX Ámbar	58
León Negra	58	Sol	58	Pacífico	58
Modelo Especial	58	Victoria	58		

Sol Cero (non alcoholic) 58

Our prices are in pesos and include tax. Gratuities are not included.

Appetizers

Perfect for sharing

Fresh Guacamole

Guacamole prepared tableside with fresh Hass avocado, chilies, herbs and spices.

- Classic 110
- With Roast Pork - Carnitas 140

Tlacoyos

Made from blue corn and stuffed with mild soft cheese, served with tomatillo sauce, refried or stewed beans. 67

Melted Cheese

A perfect combination of Mexican cheeses served with homemade tortillas.

- Classic 130
- Chorizo 150
- Wild mushrooms cooked in tequila 155

Shrimp Cocktail

Shrimp cooked to perfection and served with our chef's special cocktail sauce. 150

Fried Calamari

Seasoned and golden-fried calamari, served with chipotle chili tartar sauce. 104

Salpicón Tostada

Shredded beef marinated in olive oil and lime juice. Served with fresh tomato, coriander and crisp corn tostadas. 88

Fiesta Platter

Includes cheese nachos, cheese quesadillas, Buffalo wings and beef tacos served with guacamole and sour cream. 155

Soups & Salads

Sisal Soup

Our delicious homemade tortilla soup prepared with chicken and vegetables, topped with Monterey Jack cheese, fried tortilla strips and fresh avocado. 68

Cream of Roasted Tomato and Bean Soup

A delightful fusion of two legendary recipes served with cotija cheese, cream and crispy fried tortilla strips. 68

Sisal Salad

A medley of crisp lettuces, jicama, pumpkin seeds, orange and grapefruit slices, beetroot and sweet potato crisp, served with coriander and pumpkin seed dressing.

- Classic 83
- With Salmon 140

Caesar Salad (The original recipe, created by a Mexican chef.)

- Classic 89
- With Grilled Chicken 115
- With Shrimp 130

Chef's Salad

Salad of fresh mixed lettuces and vegetables. 68

Isabella's Salad

A medley of fresh lettuces, diced mango, goat cheese and caramelized nuts with a raspberry vinaigrette. 114

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Mexican Specialties

Carnitas

Marinated pork cooked to perfection and sliced. Served on a bed of poblano chili and onion slices with Mexican-style rice, a quesadilla, refried beans and fresh avocado. 190

Chicken Flautas

Flour tortillas with a flavorful chicken filling, rolled and fried until golden. Served with avocado sauce, Mexican-style rice, roast chili sauce, guacamole and sour cream. 150

Ranchero Tacos

Golden-fried tacos stuffed with shredded beef and topped with ranchero sauce. Served with lettuce, guacamole, Mexican salsa, sour cream, rice and refried beans. 172

Tampico Chicken

Boneless chicken breast stuffed with Monterey Jack cheese and spinach, breaded with almonds and fried until golden. Served with a creamy poblano chili sauce, mashed potatoes and sautéed vegetables. 229

Chicken Milanese

Chicken breast with a hint of grated citrus peel and cotija cheese served with mashed potato and plantain, a small lettuce salad and jamaica flower reduction. 188

Burritos

House Burritos

Flour tortilla with your choice of shredded beef or chicken filling, refried beans, Mexican salsa and Monterey Jack cheese. Served with rice, guacamole and sour cream. 155

Grilled Beef Burrito

Flour tortilla filled with grilled skirt steak, Mexican salsa and refried beans. Topped with ranchero sauce and Monterey Jack cheese and served with rice, guacamole and sour cream. 175

Shrimp Burrito

Flour tortilla filled with shrimp in chipotle chili butter, black beans and avocado. Served with rice, guacamole and sour cream. 189

Enchiladas

Enchiladas Verdes

Two enchiladas with a shredded chicken filling layered with green tomatillo sauce and Monterey Jack cheese. Served with Mexican-style rice, refried beans, guacamole and sour cream garnish. 166

Lobster and Shrimp Enchiladas

Two flour tortillas filled with Caribbean lobster and shrimp, served in a creamy tomato and chipotle chili sauce with Mexican-style rice and refried beans. 299

Ranchera Enchiladas

Two enchiladas filled with your choice of cheese, chicken or shredded beef. Served with Mexican-style rice, refried beans, guacamole and sour cream. 169

Chicken Mole Enchiladas

Two corn tortillas filled with shredded chicken, cheese and mole poblano sauce. Topped with grated Monterey Jack cheese and served with Mexican-style rice, refried beans and a garnish of onion rings and sesame seeds. 176

Vegetarian Enchiladas

Two corn tortillas filled with sautéed spinach, mushrooms and onion. Served with black beans, guacamole and pico de gallo. 160

Sisal Combos

All combinations are served with Mexican-style rice and refried beans.

-  **Combo 1 Taco & Enchilada** 150
-  **Combo 2 Chile Relleno & Enchilada** 150
-  **Combo 3 Enchilada, Chile Relleno & Crispy Taco** 176
-  **Combo 4 Three Grilled Skirt Steak Tacos (Soft Tortillas)** 176

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Fajitas

All our fajitas are cooked with sizzling green peppers and onions on a cast iron skillet. They are accompanied by Mexican-style rice, refried beans, freshly made guacamole and your choice of corn or flour tortillas.

Arrachera

Tender slices of grilled skirt steak. 219

Chicken

Juicy slices of grilled chicken. 188

Chicken & Steak

Flavorful slices of chicken and beef grilled to perfection. 208

Shrimp

Juicy sautéed shrimp. 219

El Patrón

Chicken, steak and shrimp. 224

Vegetables

Fresh sautéed vegetables and Portobello mushrooms. 182

Seafood

Tikinxic

A mouthwatering Mayan recipe, fish marinated in achiote (annatto and Seville orange juice), topped with onion and tomato and cooked in a banana leaf. 229

- With Shrimp. 280

Chipotle Shrimp

Shrimp marinated in chipotle chili sauce and grilled to perfection, served with Mexican-style rice and a corn and black bean salad. 287

Tequila Shrimp

Shrimp cooked to our secret recipe in a tempting tamarind-tequila sauce, served with Mexican-style rice. 287

Stuffed Grouper

Locally caught grouper fish with a delicious seafood stuffing of lobster, shrimp and scallops. 280

From the Grill

All our grilled dishes are served with soup or a mixed salad.

Grilled Steak

Juicy grilled skirt steak with rice, refried beans, a golden-fried taco with potato filling, guacamole, sliced fresh tomato, grilled cactus and panela cheese. 219



New York

Prime 336g New York *Certified Angus Beef*[®] steak grilled to perfection and served on a bed of poblano chili and onion slices with a blue corn tlacoyo. 365



Caribbean Lobster & Angus Beef Fillet

170g Caribbean lobster tail served with 170g grilled *Certified Angus Beef*[®] beef fillet. 555

Passion Chicken

225g grilled chicken breast served with a mango and pepper medley. 220



New York Steak & Shrimp

336g grilled New York *Certified Angus Beef*[®] steak on a bed of poblano chili and onion slices, served with shrimp in chipotle chili sauce and Mexican-style rice. 405



Filet Mignon

225g grilled tender beef fillet *Certified Angus Beef*[®] with a green peppercorn and brandy sauce. Served with mashed potato and sautéed vegetables. 375

Pork Chop

Imported 336g double pork chop marinated in achiote and grilled. Served with roast tomato sauce, guacamole, Mexican-style rice and a corn and black bean relish. 250

