

LA HACIENDA

S T E A K H O U S E

STARTERS

Argentinean Starter (For 2) \$ 19

A grilled combination of your three choices of chorizo with pork flank steak and our specialty chimichurri with toast:

- Chorizo Merguez (Lamb)
- Jalapeño Chorizo
- Chile Chorizo
- Basil Chorizo
- Blood Sausage
- Spanish Chistorra Sausage

Red Tuna Tataki \$ 15

Sliced tuna tataki, served with cucumber and wakame seaweed dressed with ginger and mustard sauce, soy sauce and avocado

Roasted Sweetbread \$ 15

Grilled sweetbread marinated with garlic and sherry served with yellow carrot gel, caramelized fennel and mushrooms

SALADS

La Hacienda Salad \$ 15

Arugula and mixed lettuce with pesto burrata served with dried tomatoes, caramelized apple, avocado and roasted almonds with ginger vinaigrette

Steakhouse Salad \$ 15

Sliced and grilled Sirloin Angus, served with mixed greens, roasted corn and tomatoes with Parmesan slices and parsley with basil vinaigrette

Wedge Salad \$ 12

Iceberg lettuce, cherry tomatoes, smoked bacon and Bleu cheese dressing

Grilled Octopus Salad \$ 15

Ecuadorian octopus served with grilled tropical fruit marinated in citric juices, served with lettuce, baby corn and cherry tomato dressed with passion fruit vinaigrette and balsamic reduction

Traditional Mixed Salad \$ 12

Traditional mixed salad with lettuce, arugula, cherry tomato, avocado, carrot, radish and grilled palm heart served with Ecuadorian sweet tree tomato vinaigrette

Argentinean Empanadas \$ 12

Traditional Argentinean chicken and beef empanadas, served with creamy herbal goat cheese, our specialty chimichurri and balsamic reduction

Grilled Provoleta \$ 12

Provolone cheese served with roasted peppers, cherry tomato and grilled ham

Vegetarian Moussaka Argentinean Style \$ 12

Roasted eggplant au gratin with red peppers, served with pomodoro and mushroom béchamel sauce, mozzarella cheese and basil sauce

Chimichurri Bone Marrow (For 2) \$ 15

Roasted and cooked with garlic, parsley and sea salt served with focaccia

SOUPS

Seafood Soup \$ 12

Creamy seafood soup served with shrimp, octopus, calamari and prawns

Cream of Peas and Smoked Bacon \$ 12

Delicate cream topped with sautéed asparagus, crispy bacon and a garlic toast

Concentrated Beef Broth \$ 12

Concentrated consommé, served with oxtail medallions, vegetables and fine rice pasta

Cream of Pumpkin and Shrimp \$ 12

Delicate cream perfumed with basil and mint oil, served with sautéed shrimp and toast

LA HACIENDA

S T E A K H O U S E

FROM THE GRILL

	NATIONAL	IMPORTED
Beef Tenderloin 10 oz	\$ 32	\$ 48 ^{1/2 cut} —
Baby Beef 6 oz	\$ 24	\$ 38 —
Rib Eye 10 oz	—	\$ 45 \$ 25
Angus Rib Eye 10 oz	—	\$ 45 \$ 25
Angus Short Rib 10 oz	—	\$ 38 —
Surf and Turf 2 Prawns and baby beef of 6 oz	\$ 28	\$ 45 —
Red Tuna 8 oz	\$ 32	— —
Lamb Chops 10 oz Served with balsamic reduction	—	\$ 55 \$ 29
Prawns 6 Jumbo prawns	\$ 32	— —
Marinated Chicken Breast With white wine, extra virgin olive oil and fresh herbs	\$ 28	— —
La Hacienda Mixed Grill (For 2) Baby beef tenderloin, chorizo, pork flank steak, Spanish Chistorra sausage, chicken breast, blood sausage and sweetbread	\$ 55	— —
Seafood Mixed Grill (For 2) Salmon, prawns, sea bass, octopus, shrimp and cuttlefish	\$ 55	— —

* The above alternatives include one side dish of your choice *

SIDE DISHES

Oven Baked Potato with sour cream, green onion, cheddar cheese, crispy bacon and butter

Rustic Mashed Potatoes with sautéed cabbage in butter

French Fries

Sautéed Mushrooms with butter and white wine

Grilled Asparagus with caramelized onions

Sweet Curry Corn

Grilled Vegetables

Mixed Salad

* Additional side dishes \$ 7

SIGNATURE LA HACIENDA

Angus Rib Eye Steak \$ 45
Seasoned with seasalt served with yellow gel, sautéed vegetables and Andean baked potatoes

Esmeraldas Sea Bass \$ 28
Served with our coastal coconut sauce, seafood risotto, fried green plantain and mixed carrots

Imported Picanha \$ 28 ^{1/2 cut} \$ 19
Served with beef stock reduction, potato and parmesan puree, glazed baby carrots and asparagus

Grilled Salmon \$ 32
Served with calamari risotto, maqueño plantain mousseline, roasted zucchinis, sweet potato crisp and tangerine sauce

Marinated Octopus \$ 28
Marinated with herbs and grilled, served with avocado and basil gel, roasted artichokes and peppers with cajun yucca crisps

Our prices for imported cuts have increased due to taxes imposed by local government

PRICES INCLUDE TAXES AND SERVICE

05.2019

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