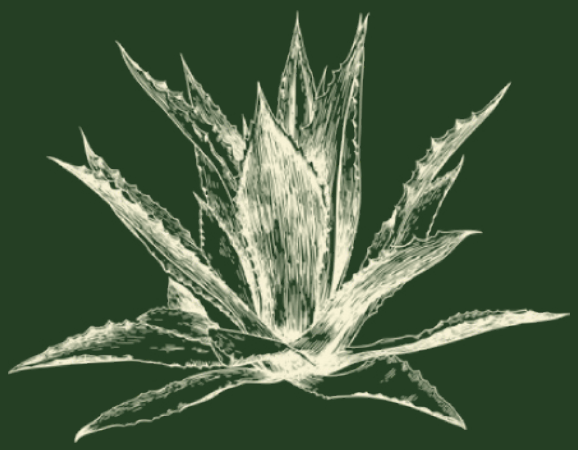
LA HACIENDA
RESTAURANT & BAR



LA HACIENDA EAST BOSTON

ENGLISH MENU

WWW.LAHACIENDABOSTON.COM

@LAHACIENDABOSTON @LAHACIENDAREVERE

EAST BOSTON. 150 MERIDIAN ST. EAST BOSTON. MA 02128 / (617)-561-3737
REVERE. 306 REVERE ST. REVERE. MA 02151 / (781)-629-3151



APPETIZERS

BUFFALO WINGS
Served with french fries and a side of blue cheese - $15.00

SALVADORIAN ENCHILADAS
Deep fried tortilla topped with lettuce, guacamole, pico de gallo, Salvadorian cheese, sliced hard-boiled egg, beans, and sour cream.

- Veggie $5.50
- Steak* $6.50
- Chicken $6.00
- Shrimp $6.75

PICADA*
A large sharing platter of grilled chicken, steak, pork rind, wings, shrimp, queso fresco, grilled tortillas, fried yucca, french fries - $42.00

QUESO FUNDIDO
Broiled mozzarella cheese and spicy chorizo served in a cast iron skillet; similar to cheese fondue. Accompanied by flour tortillas - $13.00

- Add mushroom or jalapeños + $1.00
- Add chicharron + $2.00

NACHOS
Served with melted cheese, beans, jalapeños, and a side of guacamole, sour cream, and pico de gallo.

- Cheese $12.00
- Chicken $14.00
- Lengua $15.50
- Adobada $14.00
- Steak* $15.00
- Shrimp $17.00

FRIED YUCCA CON CHICHARRON
Served with Salvadorian tomato sauce and pickled cabbage slaw - $13.00

SWEET PLANTAINS
Fried and served with Salvadorian cream - $7.50

TOSTONES
Fried green plantains served with a side of house aioli - $7.50

AGUACHILE*
A spicy shrimp ceviche cooked in fresh lime juice, tossed in a green chile sauce, topped with sliced red onions, cucumbers, cilantro and avocado.

- Served with tostadas - $19.00

CHICHARRON CEVICHE
Fried pork belly tossed with cucumber, red onion, peppers, cilantro, lime, and spicy ceviche salsa - $11.50

TUNA CEVICHE*
Lime marinated tuna, lightly tossed in spicy salsa negra, made with soy, ginger, & sesame. Topped with red onions, cucumber, & avocado.

- Served with chips - $20.00

BAJA STYLE TUNA TOSTADA
Fresh tuna with avocado, red onion, lime, salsa macha, and mayo on a crispy corn tostada - $19.00

*Contains nuts & sesame.

SHRIMP CEVICHE*
Cooked in fresh lime juice, tossed with tomatoes, red onions, avocado and cilantro.

- Served with Saltines - $19.00

OYSTERS*
Fresh local oysters served on a bed of ice with cocktail sauce, pico de gallo, and lemon.

- Dozen $32.00 - ½ Dozen $16.00

GUACAMOLE
Made fresh daily - $11.00 / Add chicharron + $2.00

*** MAY BE SERVED RAW OR UNDERCOOKED**
THE CONSUMPTION OF MEAT, FISH OR RAW OR UNDERCOOKED SHELLFISH MAY INCREASE THE RISK OF FOODBORNE ILLNESS. BEFORE ORDERING, PLEASE INFORM YOUR SERVER IF SOMEONE AT YOUR TABLE HAS FOOD ALLERGIES.



MOLCAJETE... $48.00

A traditional volcanic rock mortar filled with grilled steak, pork adobada, seared chicken, shrimp, chorizo, cactus, onions and mozzarella cheese & tomato sauce. (Recommended for 2 people)

FAJITAS

All our fajitas are served over a bed of grilled onions and peppers, with a side order of flour tortillas, rice and beans. Toppings include lettuce, fresh guacamole, pico de gallo, sour cream, and cheese.

SUPER COMBO FAJITAS

Marinated steak, chicken, and shrimp, grilled and seasoned to perfection. **(Recommended for 2 people)** - $32.00

- **VEGGIE FAJITA $18.00**
  - Onions, peppers, asparagus, carrots, broccoli, & zucchini
- **CHICKEN FAJITAS $19.00**
- **FAJITA ADOBADA $19.00**
- **STEAK FAJITAS* $20.00**
- **SHRIMP FAJITAS $22.00**

COMBO FAJITAS

Steak* & Chicken
$23.50
Chicken & Shrimp
$24.00
Steak* & Shrimp
$25.00

DON JOSE'S FAVORITES

PLATO MONTAÑERO*
A hearty traditional Colombian dish that includes a grilled steak, fried egg, pork rind, sweet plantains, beans, rice, and a house salad - $23.00

BEEF SHORT RIBS*
A generous portion of grilled beef ribs, marinated and seasoned in house. Served with rice, beans, and a house salad - $23.00 / ***Best enjoyed well done***

CARNE ASADA*
Marinated steak grilled and seasoned to perfection. Served with rice, house salad, and beans - $19.00
- Add sautéed mushrooms + $2.00

BISTEC ENCEBOLLADO*
Marinated steak cooked in a red tomato sauce, topped with sautéed onions and bell peppers. Served with a side of rice, beans, and a house salad - $20.00

PLATO HACENDERO*
A strip of grilled steak and grilled chicken breast. Served with rice, beans, and a house salad - $20.50

CHURRASCO ESTILO LA HACIENDA*

Grilled 14 oz Angus ribeye served with a fried chorizo, rice, beans, queso fresco, pico de gallo, and avocado.

- $34.50



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OUR BEANS CONTAIN PORK & RICE CONTAINS CHICKEN STOCK



SEAFOOD SOUP

Prepared with seafood consommé, fresh Maine lobster, Jonah crab claw, shrimp, calamari, PEI mussels, and fresh vegetables - Large $30.00

***AVAILABLE FRI-SUN!**

CHICKEN & PORK

POLLO BRAVO
Pan seared chicken strips sauteed with onions, bell peppers, and finished off in a homemade chipotle cream sauce. Served with rice and house salad - $19.00

(Add sautéed mushrooms $2.00)

CHICKEN BREAST
Pan seared marinated chicken breast served with rice, beans and a house salad - $17.00

(Add sautéed mushrooms $2.00)

CARNE ADOBADA
Seared pork marinated in Achiote and chile Guajilo served with rice, beans and a house salad - $17.00

SOUPS

All large soups are served with a side of rice and tortillas

BEEF
Prepared with beef short rib, yucca, chayote squash, corn on the cob, and cabbage. - Small $13.00 - Large $19.00

SHRIMP
Fresh shrimp served in a creamy seafood base with carrot zucchini, and broccoli. - Small $10.00 - Large $15.00

HANGOVER VEGGIE
Chicken noodle consume, hard poached egg, potatoes, chayote squash, zucchini, carrots, and a touch of spice.
A famous Salvadorian hangover remedy!

- Small $7.50 - Large $14.00

BEEF TRIPE * Available weekends only!

Slow cooked honeycomb white beef tripe, corn, chayote squash, and zucchini. Served in a spicy tomato broth.

- Small $13.00 - Large $19.00

SEAFOOD

ATLANTIC SALMON*
Pan seared Atlantic salmon, served with asparagus, carrots, rice, and a jalapeño cream sauce - $23.00

SURF 'N TURF*
This juicy combination comes with our famous carne asada, topped with pan seared shrimp bathed in a seafood sauce. Served with rice, beans, and a house salad - $23.00

SHRIMP A LA HACIENDA
Pan seared shrimp, mushrooms, onions, and bell peppers in white wine lemon sauce. Served with rice and a house salad - $20.00

SHRIMP AL AJILLO
Sautéed shrimp, red onions, in a garlic butter sauce. Served with rice and house salad - $20.00

SHRIMP A LA DIABLA
A spicy mix of chile chipotle, garlic, onions, and tomato sauce sautéed and served with rice and a house salad - $20.00

WHOLE TILAPIA
Fried / Seasoned in house and deep fried. Accompanied by french fries, rice, and a house salad - $22.00

Steamed / Seasoned in house and steamed to perfection. Accompanied by rice and steamed vegetables. Please allow 25 min for this dish - $23.00

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PUPUSAS
A traditional Salvadorian dish made with corn and filled with your choice of cheese & loroco, cheese & bean, or pork & cheese - $3.95

TORTA
A traditional Mexican sandwich made with fresh baked bread, lettuce, avocado, refried beans, mayo, jalapeños, tomatoes, shredded cheese, and a side of french fries.

- Adobada $13.50 - Steak* $14.50
- Chicken $13.50 - Beef tongue $15.50

QUESADILLAS
Grilled flour tortillas stuffed with shredded cheese, mushrooms, bell peppers, and sautéed onions. Served with sour cream, pico de gallo, and guacamole.

- Cheese $13.00 - Steak* $17.00 - Chicken $16.00
- Vegetarian $14.50 - Beef Tongue $17.50 - Shrimp $18.00

BURRITO
12 inch flour tortilla filled with lettuce, beans, jalapeños, rice, shredded cheese, guacamole, pico de gallo, and sour cream.

- Vegetarian $13.00 - Steak* $14.50 - Beef Tongue $15.00
- Chicken $13.50 - Shrimp $15.50 - Pork Adobada $13.50

(Make any Burrito into a Burrito bowl)

LA HACIENDA BURGER*
6oz beef patty loaded with cheese, lettuce, tomato, jalapeños, avocado, and chipotle aioli on a toasted sesame brioche bun. Served with french fries - $16.00

- Add smoked bacon + $2.00 - Add fried egg + $2.00



MEXICAN SPECIALTIES

FLAUTAS
3 lightly fried corn tortillas stuffed with pulled chicken and topped with queso duro, and crema. Served with lettuce, guacamole, pico de gallo, rice, and beans - $17.00

CHILAQUILES
Fried corn tortillas tossed in a red or green salsa topped with avocado, red onions, cheese, crema, fried egg, and cilantro.

- Chicken $19.00 - Steak* $19.50 - Shrimp $20.00

MEXICAN ENCHILADA
3 corn tortillas stuffed with shredded chicken topped with a homemade red or green salsa. Served with rice, beans, sour cream, guacamole, and pico de gallo - $19.00

- Steak Enchiladas - $20.00
- Shrimp Enchiladas topped with salsa crema chipotle - $21.50

CHILE RELLENO
2 Poblano peppers stuffed with your choice of ground beef and cheese or just cheese, and topped with a mild tomato sauce. Served with a side of rice, and a house salad.

- Cheese $17.00 - Beef & Cheese $18.00

TACOSTACOSTACOS

SERVED ON A CORN TORTILLA TOPPED WITH CILANTRO, ONIONS, AND A SIDE OF LIME AND HOUSE SALSAS (ADD AVOCADO .50C PER TACO)

- Chicken $4.00 - Pork adobada $4.00
Chicharron $4.00 - Vegetarian $4.00 - Steak* $4.25
Chipotle shrimp $5.50 - Braised beef tongue $5.50



BAJA STYLE FISH TACOS

2 fresh cod tacos lightly fried in a Negra Modelo beer batter topped with cabbage slaw, pico de gallo, lime crema, cilantro and avocado. Served on a corn tortilla with house salsas - $14.00

TACO COMBO

(3 tacos) A combination of chicken, pork, & steak tacos with onion, cilantro, and avocado. Served with rice, beans, and house salsas - $17.00

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NON-ALCOHOLIC DRINKS

- NATURAL JUICES
Tamarindo, Limonada, Horchata, Melon, Hibiscus - $5.00

- HOT TEA - $3.00

- PERRIER - $3.50

- SHAKES - $6.50
Flavors: mango, strawberry, banana, passionfruit

- PIÑA COLADA - $8.00

- JARRITOS
Mandarina, Tamarindo, Fruit Punch - $4.75

- SODAS / JUICES
Coke, Diet Coke, Sprite, Ginger Ale, Fanta, Apple Juice, Cranberry Juice, Orange Juice - $3.50

- KOLA CHAMPAGNE - $4.75

- RED BULL - $5.00



SALADS

LA HACIENDA SALAD
Mixed greens tossed with tomatoes, cucumbers, red onions, avocado, grilled corn, queso fresco and crispy tortilla strips. Dressed with a cilantro vinaigrette - $13.00

- Chicken $15.00
- Steak* $16.50
- Shrimp $17.50
- Salmon* $22.50

TACO SALAD*
Tortilla bowl filled with lettuce, pico de gallo, guacamole, sour cream, jack cheese.

- Veggies $14.00
- Chicken $15.00
- Steak* $16.50
- Shrimp $17.50
- Salmon* $22.50



SIDES

Salvadorian Crema $2.25
Sour Cream $2.75
Queso Fresco $2.25
Queso Salvadoreño $2.25
Handmade Tortillas $2.50
Chorizo $3.25
Guacamole $4.00
French Fries $4.50
Beans $3.50
Rice $3.50
Chicharron $4.00
House Vegetables $6.00

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DESSERTS

CAJETA FILLED CHURROS

Tossed with brown cinnamon sugar and drizzled with chocolate sauce

- $7.50 -

TIRAMISU

Traditional coffee flavored italian dessert topped with whipped cream and a chocolate drizzle

- $7.50 -

FLAN

A sweet creamy Mexican custard, topped with caramel syrup

- $8.00 -

LA HACIENDA
RESTAURANT & BAR

OUR STORY



La Hacienda Restaurant is a Mexican Salvadorian restaurant that caters to the ever changing neighborhood of East Boston. When Jose Callejas and his wife Maria Salgado came to East Boston from Texas in the early 90's, they quickly realized that there was few to no options for authentic Mexican or Salvadorian cuisine. East Boston at the time had a large Salvadorian population with no restaurant options to cater to their needs.

Jose and Maria saw an opportunity to open up their own restaurant and bring back a taste of home to the immigrants who had left their country in search of a better life. What started off as a food truck quickly became a small taqueria to what is now La hacienda restaurant. As the needs of the neighborhood change, we strive to keep up with the times without forgetting our humble beginnings.

EXECUTIVE CHEF: JASON BAUTISTA

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