



HACIENDA SISAL

Located next to The Royal Sands® in Cancún's Hotel Zone, Hacienda Sisal offers tasty Mexican cuisine and a festive ambiance in a splendid estate house setting that evokes the days of the henequen boom in late 19th-century Yucatan.

The menu

Hacienda Sisal is open for lunch and dinner and the a la carte menu features a mouthwatering array of Mexican favorites from different parts of the country. The Hacienda Sisal motto is "always fresh, always flavorful," and diners will taste the difference. Appetizers include guacamole prepared tableside, a succulent shrimp and lobster cocktail or the Fiesta platter of Mexican snacks. A bowl of piping hot tortilla soup or a salad is a delicious alternative.

Main course dishes are equally tempting. Sizzling beef, chicken and shrimp fajitas served with freshly made flour and corn tortillas and the usual trimmings are the house specialty. Other favorites include the Surf and Turf option of juicy grilled steak and lobster, chilies rellenos and tacos, burritos and the famous Hacienda Sisal enchiladas.

Diners who would like to sample a traditional Mexican dish cannot go wrong with Pollo con Mole (chicken breast in a mild chocolate-chili sauce), Tikinxic or Mayan-style grilled fish and Tequila Shrimp. Carnitas, tender marinated pork is also popular.

Hacienda Sisal offers diners an excellent selection of Mexico's finest premium tequilas, specialty margaritas, cocktails and an extensive wine list.

There is also a Champagne Brunch on Sunday from 8 a.m. to 2 p.m. and on Thursdays diners can sample that traditional Mexican favorite pozole, a hearty broth with hominy, pork or chicken. A local band plays a selection of Mexican music on Tuesday and Thursday evenings.

With three areas for dining: Isabella's formal dining room, La Fuente and an outdoor terrace, Hacienda Sisal is an ideal venue for group dinners, weddings, engagement and graduation parties and other special events.



A glimpse of old Mexico

With its arches, columns, fountains, hand-tiled brick cupulas or vaulted ceilings and original paintings, this romantic setting evokes the past.

The origin of the name Hacienda Sisal

“Hacienda” is the Spanish word for estate, ranch or plantation and also refers to the great house - the palatial residence of the estate owner.

During the late 19th century and the first two decades of the twentieth century, the Yucatan’s haciendas flourished and their owners amassed huge fortunes from the cultivation of henequen (*Agave fourcroydes*), an agave plant native to the area that yields a tough fiber used to make rope. As agricultural mechanization spread through North America and Europe, the demand for twine soared and henequen became so lucrative that it was called *oro verde* or green gold.

Henequen fiber was christened “sisal” in overseas markets, a reference to Sisal, the Gulf port that initially handled the henequen trade. “Sisal” is a Mayan word that means “cold waters.”

General information

Located next to The Royal Sands. Open daily: 2 p.m. – 11 p.m.

Groups, weddings and special event service, e-mail: haciendasisal@royalresorts.com

Additional information: <http://www.haciendasisal.com>

A member of the Royal Resorts® Family

Hacienda Sisal is a member of the Royal Resorts family. Founded in 1975, Royal Resorts is a pioneer in the Mexican tourism industry and now has four beachfront resorts in Cancún: The Royal Cancun®, The Royal Caribbean®, The Royal Islander® and The Royal Sands® and one in Playa del Carmen, The Royal Haciendas®, located at the heart of the Riviera Maya. The latest member of the Royal Resorts collection is Grand Residences by Royal Resorts®, a luxury beachfront resort to the south of Puerto Morelos that is



affiliated with The Leading Hotels of the World®. It opened on December 7, 2013 and is the No. 1 Hotel in the Riviera Maya on Trip Advisor, out of 350 hotels.

Hacienda Sisal's sister restaurants in Cancún are Captain's Cove, serving fresh seafood on the shores of the lagoon, and El Conquistador, a hidden treasure at The Royal Islander offering steaks, seafood and flambéed specialties, live guitar music and sterling service.

For further information contact: media@royalresorts.com