

Drinks Menu



Margaritas

Classic Margarita

Made with house tequila, orange liqueur and a delicious combination of citrus fruit juices, served on the rocks or frozen

- Large
- Small

Try our classic flavors:

- » Mango
- » Strawberry
- » Raspberry
- » Peach
- » Tamarind
- » Passion fruit
- » Coconut

Golden Margarita

Our Premium margarita is made with Gran Jurado Reposado Tequila 100% agave, Grand Marnier, organic agave syrup and the perfect combination of fruit juices

- Large
- Small

Mezcalita

Made with Epitafio mezcal (Agave silvestre salmiana), agave nectar, pineapple juice, lime juice and frosted with Tajin chili powder.

Paloma

White Cazadores tequila, grapefruit soda, lime juice and agave nectar.

Wines



- Merlot, Casa Madero
- Cabernet Sauvignon, Santo Tomas
- Shiraz, Casa Madero
- Chardonnay, Casa Madero
- Sauvignon Blanc Monte Xanic Viña Kristel
- Pinot Grigio, Principato
- White Zinfandel, Beringer

Aguas Frescas

Made with water and fruit juice

- Agua de Guanabana (Soursop)
- Agua de Mango
- Agua de Tamarind
- Agua de Jamaica

Appetizers



Fresh Guacamole

Guacamole prepared at your table with avocado, serrano chili pepper, herbs and spices.

- Guacamole with carnitas

Empanadas (Order of 2)

Turnovers filled with tasty stewed chicken and beef, served with cream, cheese and red salsa.

Queso Fundido (to share, 2 people)

Blend of Mexican cheeses (Oaxaca and ranchero) slowly melted and served with blue corn tortillas

- Natural
- With mushrooms and onions
- With chorizo

Chile Pasilla and Tamarind Shrimp

Shrimp sautéed in a rich sweet and sour chile pasilla and tamarind sauce.

Tinga Tostada (Order of 1)

Baked corn tortilla with refried beans, chicken tinga stew, lettuce, cream and goat cheese.

Beef Chicharrón

Seasoned and fried diced beef fillet on a bed of fresh guacamole, radishes and chiles toreados, served with corn tortillas.



Vegetarian Ceviche

Mixed fresh vegetables seasoned with salt and pepper, served with orange and lime supremes with a hint of chili pepper.

Cochinita Sopes (Order of 3)

Baked pork with achiote and Seville orange juice on a blue corn tortilla with refried beans, served with red onion.

Salads

Isabella's Salad

Medley of fresh lettuces, diced mango, goat cheese, caramelized nuts and raisins with raspberry vinaigrette.

Caesar Salad

Romaine lettuce with Caesar dressing, Parmesan cheese and croutons

- Classic
- Classic half-order
- With grilled chicken
- With shrimp

Sisal Salad

Romaine lettuce with pico de gallo, diced avocado, cotija cheese, black beans and crispy fried tortilla strips prepared tableside with pumpkin seed and coriander dressing.

- Chicken
- Skirt steak

Soups

Aztec Soup


Classic tortilla soup with a garnish of fried tortilla strips, avocado, cream, diced panela cheese, crispy pork rind and shredded guajillo chili.

Conde Black Bean Soup

Traditional cream of black bean soup with a hint of avocado leaf, served with a garnish of crispy tortilla strips, cream, diced panela cheese and shredded guajillo chili.



Prices in pesos. Federal and local taxes included. Tips are not included.

Consuming raw or undercooked foods may increase your risk of foodborne illness.  Vegetarian Option.

❖ CHEF'S SPECIALS ❖

APPETIZERS

Aguachile tostada (Order of 1)

Shrimp marinated in lime juice, serrano chili pepper and cilantro, served on a baked yellow corn tostada with red onion, cucumber and black sesame seeds.

Quesadilla de la Marquesa (Order of 1)

Handmade blue corn tortilla stuffed with delicious Oaxaca cheese.

- Chicken tinga stew
- Mushrooms with epazote and onions

ENTREES

Lamb Mixiote

Tender pieces of lamb wrapped in a maguey leaf and slow cooked, served with corn tortillas and rice.

Filet Mignon in a Red Wine Sauce

6 oz beef fillet on a bed of rustic mashed potatoes, served with baby vegetables sautéed in butter and a Shiraz red wine reduction.

Fusilli with Lemon Shrimp (gluten free)

Sautéed shrimp with local lime and garlic served with diced peppers, potatoes and onions on a bed of gluten-free fusilli pasta.

Bondiola Steak in Chile Pasilla and Tamarind Adobo

Juicy grilled pork roast in a rich chile pasilla and tamarind adobo, served with rustic mashed potatoes and grilled corn prepared with mayonnaise and homemade Cotija cheese.

❖ Enchiladas ❖

Green

Three shredded chicken enchiladas served in a green salsa topped with mozzarella, with a side of Mexican rice and refried beans.

Red

Three chicken enchiladas in a ranchera tomato salsa and topped with mozzarella, with a side of Mexican rice and refried beans.

Lobster and Shrimp

Two flour tortillas stuffed with lobster and shrimp in a creamy chipotle chili salsa with Parmesan au gratin, served with rice.



Vegetarian

Three corn tortillas stuffed with spinach sautéed with mushrooms, onions sweet corn and zucchini. Served with frijoles de la olla (stewed beans), sliced roasted tomatoes and spring onions.

Mole

Three corn tortillas with shredded chicken, topped with mole sauce, crumbled cheese, and onion rings, served with Mexican rice and refried beans.

Pozole Thursday



All you can eat pozole,
try this traditional
Mexican soup every
Thursday from 2 p.m.



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HACIENDA SISAL FAVORITES

Oaxacan Mole

Juicy Cornish game hen in Oaxacan mole sauce, served with rice, fried plantains and corn tortillas.



Cochinita Pibil

Authentic Yucatecan dish, baked pork with achiote and sour orange, served with pickled red onion and Xnipec habanero chili sauce.



Carnitas

Pork cooked to perfection served with chile poblano, onions, rice and beans.



Chicken Tampico

Almond-crust chicken breast stuffed with spinach and mozzarella cheese. Served with a creamy chile poblano salsa, mashed potatoes and buttered vegetables.

❖ Fajitas ❖

Served with onions and bell peppers, Mexican rice, refried beans, red salsa and pico de gallo with your choice of corn or flour tortillas

- Skirt Steak
- Chicken
- Chicken and Skirt Steak
- Shrimp
- Vegetarian
- Patron Special (arrachera, chicken and shrimp)



❖ Tacos and Burritos ❖

Grilled Beef Burrito

Flour tortilla with grilled arrachera skirt steak served with refried beans and mozzarella cheese, garnished with Mexican salsa, rice and guacamole.

Special Burrito

Arrachera skirt steak, chicken, chorizo, bacon, bell peppers, onion, mushroom and Monterey Jack.

Chicken Flautas (order of 3)

Corn tortillas filled with chicken and golden-fried, served with baby spinach, shredded cheese, cream and green salsa.

New York Tacos (order of 3)



Thinly sliced New York steak in corn tortillas served with refried beans, onion, cilantro, radish, shredded lettuce and a traditional recipe of red salsa taquera and a guacamole salsa.

Campechano Tacos

Fine slices of New York steak combined with local chorizo cooked on the grill and placed on a yellow corn tortilla, served with onions, cilantro, guacamole salsa and grilled panela cheese.



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Side Orders



- Guacamole
- Mexican Salsa
- Rice of the Day
- Mixed Vegetables
- Mashed Potato

From the Grill

House Steak

Served with mashed potatoes and grilled corn.

New York

Select cut of beef served with poblano chili and onion julienne, rice and beans.

- With shrimp

Flat Iron Steak with Borracha Sauce

Cooked on the grill and served with rustic mashed potatoes, chicharrón prensado (fried pressed pork rind) and baby vegetables.

Surf and Turf

Caribbean lobster tail and beef fillet served with mashed potatoes, clarified butter, garlic sauce and pepper sauce.

Caribbean Lobster Tail (Market Price)

From the Sea

Veracruzana Fish Fillet

Local grouper bathed in a traditional salsa Veracruzana prepared with olives, capers, tomatoes, herbs and bell peppers, served with white rice and chile xcatic.

Lime Shrimp

Shrimp cooked in a garlic and local lime sauce, served with potatoes and red peppers.

Salmon with Mole

Grilled salmon fillet on a bed of rice and seasonal vegetables, drizzled with a mole vinaigrette.

Pescado a la Talla

Adobo marinated fish fillet served with a pineapple, onion, cilantro and green and red pepper relish and rice of the day.

Sisal Lobster Special

Our own recipe, lobster with mushrooms, garlic, onion, white wine, sour and natural cream, mustard, sautéed spinach, served au gratin with Parmesan cheese, rice and beans.

Desserts

- Tres Leches Cake
- Cajeta Caramel Cheesecake
- Churros
- House Crème Caramel
- Chocolate Abuelita Crème Brûlée

Ice Cream and Sorbets

- Ice Cream
 - » Chocolate
 - » Vanilla
 - » Coconut
- Seasonal Artisanal Ice Cream
- Seasonal Sorbet



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