

# SALADS & HEALTHY BOWLS



## ASIAN TUNA & SHRIMP ROLLS \$300

Vegetables, mint, greens, tuna and grilled shrimp, peanut sauce

## HAO SALAD \$250

Watermelon, goat cheese, pine nuts, walnuts, beets, lettuce, arugula, balsamic vinegar reduction

## NIÇOISE 2.0 \$250

Seared tuna with dust of chillies, hardboiled quail egg, baby potato, green peas, kalamata olive, anchovies, tomato mix, lettuce, honey, lime and mustard dressing

## TUNA & RICE BOWL \$240

Basmati jazmin rice, tzatziki, persian cucumber, citrics, toasted peanuts, walnuts, guava and jalapeño dressing

## GUACAMOLE \$255

Tomato, onion, serrano chili, cilantro



# HAO

GOOD EATS

## DINNER

WE'RE PLEASED TO SERVE YOU

IN HAO OUR NUMBER 01. PRIORITY IS QUALITY OVER ALL ELSE



ALWAYS FRESH

PRICES SHOW IN MEXICAN PESOS, TAXES INCLUDED.  
\*GLUTEN-FREE BREAD AVAILABLE UPON REQUEST

# SLIDES

## GRILLED VEGETABLES

PATATO PURÉE WITH BLUE CHEESE

COLIFLOWER “AU GRATIN” WITH GUAJILLO **\$90**

ESQUITES

POTATOES FRIES WITH TRUFFLE

**SHRIMP “AL MOJO”** **\$420**  
Grilled vegetables, mexican style quinoa, dry fruits, jocoque cheese and guajillo chili

**OCTOPUS** **\$420**  
**ZARANDEADO STYLE**  
Marinated with dried chillies, asparragus, tomato, tzatziki, grilled limes, pita bread

**MAHI “AL PASTOR”** **\$385**  
Marinated with annatto seeds, roasted pineapple, baby onions, yogurt and avocado creamy sauce

**“COCHINITA” RISOTTO** **\$380**  
Saffron, pork cooked in banana leaves, xnipec sauce, grana padano cheese

**SIGNATURE MAINS**

# COMFORT CLÁSSICS

**PUMPMKIN AND SEASCALLOP CREAMY SOUP** **\$230**

Roasted pumpkin with butter, seared seascallops, citrics salt

**CHEESEBURGER** **\$360**  
Cheddar cheese, bacon, pork belly, onion jam, fresh homemade beer bun

**SHRIMP TACO (3)** **\$320**  
Marinated in dry chillies, epazote fresh made tortilla, tzatziki, cabbage salad, cucumber

**OCTOPUS & PORK RIND SOPES (3)** **\$280**

Fried octopus, with pork skin fried , onion, epazote, serrano chilli

**RIB EYE TACO (3)** **\$325**  
Avocado, cheese crust, onion, fresh homemade tortilla

# GRILLED

**SEAFOOD HIBACHI** **\$1,500**  
Lobster, octopus, shrimp, tuna, mahi-mahi, seascallops

**FARM HIBACHI** **\$1,200**  
Rib eye, flank steak , beef tenderloin, chicken breast

**HIBACHI S&T** **\$1,300**  
Lobster, rib eye, shrimp, beef tenderloin, octopus

**TUNA STEAK** **\$380**  
Dried chillis, tzatziki & roasted limes

**RIB EYE** **\$650**

**NEW YORK** **\$610**

**WHOLE CATCH OF THE DAY** **\$950**  
“a la talla” o parrilla

**LANGOSTA** **\$1,200**  
“zarandeada” o a la mantequilla