



THE HACIENDA

— A Classic 1927 Florida Hotel —

NEW PORT RICHEY

Crostinis

Pan con Tomate . . . 6

Catalan Tomato, Champagne-Olive Vinaigrette, Garlic and Salt. Served on Grilled Ciabatta Bread

Strawberries, Honey and Creamy Goat Cheese . . . 6

Served on a Rustic Baguette

Avocado and Bacon . . . 6

Avocado Spread, Garnished with Blistered Tomatoes and Sliced, Fried Prosciutto
Served on a Rustic Baguette

Appetizers

☐ **Steamed Edamame . . . 12**

Your Choice of Plain, Salted, Garlic or Spicy

☐ **Classic Hummus . . . 11**

Served with Pita Points. Garnished with Sundried-Tomato Sauce and Herb Oil

☐ **Raw Zucchini Lasagna . . . 16**

Cashew Ricotta, Sundried Tomato Sauce, Arugula Pesto, and Micro Greens
Drizzled with Olive Oil.

Salads

☐ **Florida Fresh Salad . . . 11**

Mandarin Oranges, Sliced Avocado, Hearts of Palm, Red Onion, and Candied Cashews. Serve on a bed of Mixed Greens with Citrus Vinaigrette.

Hacienda House Salad . . . 10

Mixed Greens, Tomato, Red Onion, Cucumber, Spiraled Carrots, Parmesan Cheese and Croutons

☐ **Strawberry Spinach Salad . . . 11**

Baby Spinach, Strawberries, Praline Pecans, Dried Cranberries, Red Onions, Crumbled Feta Cheese. Served with Raspberry Vinaigrette

Desserts

Creмосa . . . 9

Bakeless Cheesecake on a Cookie Crust with Fresh Fruit

Seasonal Cobbler . . . 10

Crumble Top, Baked and Served with Vanilla Ice Cream

The Hacienda Siesta Menu

☐ Indicates Gluten Free

Consuming raw or undercooked eggs (dressings made with raw eggs), animal meats, seafood or shellfish could be potentially hazardous to your health.