
19 42
Don Julio
HACIENDA

ATLANTIS

ATLAS PROJECT

Atlantis Atlas Project is our commitment to reducing our impact on the environment and supporting local communities. We work with local farmers and partners to offer dishes containing organic and certified sustainable produce, across a range of fruits, vegetables, seafood and meat. Look for the Atlantis Atlas Project logo where the main ingredient highlights a planet-friendly meal.

CRUDO AND FRESH

Prawns in Aguachile (R,S)

Lime Juice, Serrano Chiles, Coriander, Cucumber and Avocado

65

Tuna Tostadas (E, SO, MU, R)

Blue Corn Tostada, Chile De Árbol, Coriander and Oaxacan Mayonnaise

70

Dibba Bay Oysters No.4 (S, R)

Serrano Chilli, Lime, Dressing
2 pieces

70

ANTOJITOS

Totopos & Guacamole (V)

Coriander, Jalapeño, Lime and Warm Corn Totopos

50

Corn Ribs (D, V)

Fire-Roasted Corn Ribs with Chile De Árbol, Coriander and Lime

40

Tlayuda Crisps (D, V)

Baked Masa with Black Bean Purée, Oaxaca Cheese and Ancho Chile

50

Avocado Sope (V)

Candy Tomatoes and Chilli Oil

40

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SIGNATURE BITES

Pulpo (C, F, S)

Marinated Octopus with Dried Chiles, Orange and Smoked Paprika

80

Empalado de Res

Chargrilled Beef Skewers with Guajillo Chilli Sauce and Jalapeño Sauce

75

Red Tamal (D)



Tamales with Slow-Cooked Chicken and Chilli Sauce

60

MINI TACO SELECTION

Recado Negro (D, SE, N)



Black Mole Chicken and Red Pickled Onion

65

A5 Wagyu Cheeks (G)

Green Sauce

70

Carabinero (G)

Guajillo Adobo and Flour Tortilla

75

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KIDS MENU

Kids' Cheese Quesadilla (G,D)

Flour Tortilla, Monterey Jack Cheese, Guacamole

35

Chicken Taquito Dorado (G,D)

Crispy Rolled Tortilla, Pulled Chicken Breast, Sour Cream, Lettuce and Guacamole

35

Kids Guacamole (V)

Corn Tortilla Chips, Mashed Avocado and Tomato Salsa

35

Grilled Pescado (S)

Sea Bass, Steamed Broccoli and Lemon Wedge

35

DULCE

Churros con Cajeta (G,N,D,E,V)

Cinnamon Sugar

35

Helado de Elote (G,N,D,E,V)

Popcorn Powder

35

Sandia con Tajín (V)

Compressed Watermelon, Tajín and Chamoy

35

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TRAGOS MENU

SIGNATURE PILLARS

Roots (SE,N)
Where every great journey begins

Don Julio Blanco, Fino Sherry, Salted Palm Heart, Almond Cordial and clarified lime
90

Cultivation
Curiosity cultivated into craft

Don Julio Reposado, Roasted Corn Vermouth, Italian Bitter and Za'atar Tincture
85

Energy
Driven by warmth, lifted by light

Don Julio Reposado, Agave Saffron Water, Citrus, Salted Pineapple, Soda Water, Warm Coconut and Fig Leaf Foam
95

Vision
A reflection of you among those who dare to shape the future

Don Julio Blanco, Peach Tea Syrup, Green Apple and Lime Agave Cordial, Soda Water
80

Mastery
Where craft becomes instinct, limits disappear

Don Julio Añejo, Coconut, Coffee Essence, Salted Caramel and Fresh Avocado
95

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CLASSIC PILLARS

Tommy's Margarita
The modern classic that changed tequila forever

Don Julio Blanco, Lime and Agave
80

Paloma
Mexico's most iconic long drink, bright and effortless

Don Julio Blanco, Agave, Lime, Grapefruit Soda and Salt
90

Tequila Highball
Pure refreshment in its simplest expression

Don Julio Blanco, Lime, Agave and Soda
85

El Presidente
An old-world classic, with agave at its heart

Don Julio Reposado, Sweet Vermouth, Orange Curaçao, Grenadine
95

Espresso Martini
The cocktail that never lets the night slow down

Don Julio Añejo, Coffee liqueur, Vanilla and espresso coffee
95

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SPIRITS (A)

TEQUILA (A)	3 CL
Astral Blanco	60
Casamigos Blanco	85
Casamigos Reposado	120
Casamigos Añejo	130
Don Julio Blanco	130
Don Julio Reposado	140
Don Julio Añejo	160
Don Julio 70	180
Don Julio 1942	360
Don Julio Primavera	230

VODKA (A)	
Smirnoff	55
Ketel One	55
Cîroc	85

RUM (A)	
Captain Morgan White	55
Zacapa 23	115
Zacapa XO	160

GIN (A)	
Tanqueray	55
Tanqueray No. Ten	70
Tanqueray Sevilla	55
Tanqueray Royale	55

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WHISKY (A)	3 CL
Johhnie Walker Black Label	85
Johhnie Walker Gold Label	90
Johhnie Walker Blue Label	330
Johhnie Walker Black Ruby	90
The Singleton 12yrs	100
The Singleton 15yrs	75
The Singleton 18yrs	230
Talisker Storm	90
Talisker 10yrs	90
Caol Ila 12yrs	120
Lagavulin 16yrs	230

LIQUEURS (A)	
Pimm`s	55
Baileys	70

WINES (SU)

CHAMPAGNE (A)	Gls	Btl
Justerini & Brooks, `Sarcey`, Brut, Champagne, France	155	

WHITE (A)		
Gabbiano, Pinot Grigio, Veneto, Italy	65	290
Oxford Landing, Chardonnay, South Australia, Australia	90	390
Kaituna Vineyard, Sauvignon Blanc, Marlborough, New Zealand	115	480

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ROSÉ	Gls	Btl
Santa Carolina, Chile	60	250
Domaines Ott, BY.OTT, Côtes de Provence, France		690

RED

Anakena, `Birdman` Cabernet Sauvignon, Central Valley, Chile	65	280
Luigi Bosca, `La Linda` Malbec, Mendoza, Argentina	90	390

BEERS (G)

Peroni (G)	60
Corona (G)	60
Guinness (C)	70

SOFT DRINKS

Pepsi, Pepsi Zero, 7Up, Mirinda	30
Franklin & Sons Tonic	35
Franklin & Sons Tonic Light	35
Franklin & Sons Ginger Ale	35
Franklin & Sons Ginger Beer (G)	35
Fresh Juices	35

ENERGY DRINKS

Red Bull	40
Red Bull Sugar Free	40

WATER

Acqua Panna Large	39
Acqua Panna Small	29
San Pellegrino Large	39
San Pellegrino Small	29

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0 ABV

Golden Velvet
Sweet, Velvety, Sour
Lyres Amaretti, Pineapple, Vanilla
55

Ruby Tide
Fruity, Fresh, Flavorful
Grapes, Mixed Berries, Pomegranate
55

Verdant Fizz
Fizzy, Floral, Zesty
Tanqueray 0.0 %, Cucumber & Elderflower Tonic
55

Sunset Ember (G)
Fragrant, Tropical, Spicy Touch

Citrus mix, Ginger, Passion Fruit, Basil, Ginger Beer
50

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SHISHA MENU

CLASSIC

Choose from a wide selection of single and mixed flavors made with high-quality tobacco.

Single

Grape, Mint, Apple, Watermelon
Orange, Lemon, Blueberry & Melon

200

Mix

Grape Mint, Double Apple, Grape Apple,
Orange Mint, Lemon Mint, Gum Mint, Watermel Mint,
Blueberry Mint

210

PREMIUM

Bold, refined taste from premium tobacco crafted with the finest ingredients

Paris My Love, Pink Kiss, Blue Mix, Heaven,
Bahamas, Marbella, Hawai 5

230

HACIENDA SIGNATURE BLENDS

A luxurious house-crafted fusion of sweet exotic fruits, delicate floral notes, and a refreshing touch of mint, creating a smooth, aromatic shisha experience with an elegant Arabian character.

Emirati Breeze
Lemon, mint, lychee & cardamom

Sultan›s Crown
Mango, saffron, cardamom & mint

Pearl of Arabia
Lychee, rose, pomegranate & mint

Oud & Rose
Rose, grape, mint & a subtle oud

Date & Spice
Date, vanilla, cinnamon & caramel

Dubai Sunset
Peach, orange, passion fruit & cinnamon

400

RUSSIAN AND TURKISH

Russian offers a light, smooth draw with Virginia Goldleaf &
Turkish brings bold, rich notes from premium Serbetli leaves,
together a refined sheesha duo.

Turkish Flavours

Bodrum Tangerine, Istanbul Night, Marbella
Mango Tango, Lime Spice Peach, Pistachio Ice Cream

400

Russian Flavours

Belgian Waffle, Blueberry Crumble, Berry Sorbet Grape
Sode Tropical, Smoothie, Strawberry Mille Feuille
Banana, Raspberry, Lemongrass
Mango, Papaya

400

VIVE LA EXPERIENCIA