



MENU

Inspired by Mexico.
Crafted for Kamloops.

Welcome to La Condesa

**In the heart of Kamloops, we bring you the vibrant flavours and
warm hospitality of Mexico.
Our kitchen celebrates authentic Mexican cuisine crafted with fresh
ingredients, passion, and modern elegance.
Every dish is an invitation to experience the colour, warmth, and
soul of Mexico.**



Hacienda Cielito Lindo

LA CONDESA

MENU

"It is our pleasure to welcome you this morning"

COFFE TIME

COFFEE | \$4

American

TEA | \$3.75

Black | Green | English-breakfast |
Peppermint

JUICE | \$4

Orange | Apple | Cranberry

SWEET BREAKFAST

FOREST BERRY BOWL | \$16

Fresh berries, served with a dollop of yogurt a drizzle of honey and granola.

CONTINENTAL BREAKFAST | \$18

Croissant or Cinnamon roll
Fruit with yogurt

HOT OAT MILK | \$14.75

Creamy oat milk with a touch of vanilla & brown sugar, served with berries and strawberries on top, 1 pc of toast.

PANCAKES | \$19.99

2 Fluffy pancakes served with seasonal fruit, whipped cream, and maple syrup.

- Cinnamon & icing glaze
- Fresh berries

FRENCH TOAST | \$19.99

2 Brioche French toast served with house preserves, fresh fruit, whipped cream, and a dusting of cinnamon & sugar.

BREAKFAST

CANADIAN BREAKFAST | \$19.95

2 egg on your choice, 3 pc of bacon or 3 pc or sausages, roasted potatoes, side of toast.

AVOCADO TOAST | \$23.25

Ripe avocado on toasted artisan bread, topped with a perfectly poached egg, spinach, cherry tomatoes, and fresh microgreens. Finished with a balsamic glaze.

WESTERN OMELETTE | \$21.25

Cheese, peppers, green onion, ham, roasted potatoes

VEGETARIAN OMELETTE | \$22.50

Cheese, mushroom, spinach served with roasted potatoes or house salad.

CANADIAN BENEDICT | \$22.50

English muffin, ham, hollandaise sauce and roasted potatoes.

CONDESA BENEDICT | \$24

Slow-braised beef on a toasted English muffin, topped with two poached eggs and silky hollandaise sauce, served with roasted potatoes.

CALIFORNIA BREAKFAST | \$19.25

Club croissant sandwich (ham, chicken, lettuce, tomato, mayo and cheddar cheese), served with house salad.

ADDITIONS

Bacon \$4 | Breakfast potatoes \$4 | Side of fruit \$8 | Side of salsa \$3 | ½ avocado \$3.5
Sausages \$4 | Side of toast \$3 | Single pancake \$8 | 1pc of eggs \$3 | Pico de gallo \$3.5

LA CONDESA

BREAKFAST & LUNCH EXPERIENCE

Available after 10:00 AM

CHILAQUILES VIRREINALES | \$24.75

Crispy tortilla chips simmered in red or green Mexican sauce, topped with two sunny side up eggs, feta cheese, sour cream, and fresh cilantro

Add Grilled chicken \$6 Grilled steak \$10

ENCHILADAS IMPERIAL | \$28.50

Authentic Mexican 4 enchiladas filled with shredded chicken, topped with mild green tomato sauce, gratin mozzarella cheese on top

FAJITAS HACIENDA | \$32

Succulent strips of premium beef or chicken, marinated in citrus, garlic, and select Mexican spices, then flame-grilled to perfection, tossed with sweet caramelized onions and roasted peppers, and presented sizzling at the table; served with warm corn tortillas, freshly prepared guacamole an irresistible harmony of bold flavors, aroma, and tradition

HUEVOS RANCHEROS | \$20.25

Two sunny-side-up eggs on corn tortillas with refried beans, chorizo, and ranchera sauce, topped with fresh avocado; served with baked potatoes

QUESABIRRIAS | \$26

3 Braised short beef quesadillas, red onion, cilantro, lime, comes with side of soup beef Deep, toppings cilantro and onion

OMELETTE REAL | \$26.75

Three-egg omelette filled with cheese, your choice of chorizo or ham, sautéed peppers and onions, topped with Mexican sauce and feta cheese

QUINOA BOWL | \$23

Organic quinoa base topped with black beans, roasted bell peppers, sweet corn, fresh avocado & pico de gallo. Drizzled with a zesty lime vinaigrette topped with toasted pumpkin seeds and fresh cilantro

BEVERAGES

Coffee	\$4	Milshake	\$4	Milk	\$4
Cappuccino	\$4.75	Chocolate l Strawberry		Soy l Almond milk	
Tea	\$4	Smoothies	\$4	Milk 2%	\$4
Green l Black l English breakfast l Pepper mint		Chocolate l Strawberry		Juice	\$4
				Orange l Apple l Cranberry	

ADDITIONS

Bacon \$4 | Breakfast potatoes \$4 | Side of fruit (Pineapple l Berries l Mango) \$8 | Side of salsa \$3
½ avocado \$3.5 | Sausages \$4 | Side of toast \$3 | Single pancake \$8 | 2pc of eggs \$6

LA CONDESA

STARTERS

CORN RIBS ON THE COB | \$18.75

Corn ribs on the cob covered with mayo and feta sauce, dusted with guajillo chili and cilantro.

GUACAMOLE & CHIPS | \$19

Fresh mashed avocado mixed with pico de gallo, served with corn tortilla chips and a side of queso fresco.

TAQUITOS AND EMPANADAS | \$18.50

Two crispy potato empanadas and two chicken taquitos, filled and topped with lettuce, feta cheese, and sour cream.

MELTED CHEESE | \$23

Melted mozzarella cheese served with pico de gallo on top and guacamole and five tortillas as a side. | Add chorizo \$6

WINGS | \$19

10 pieces of chicken wings. Choice of Buffalo, Honey Garlic, Salt & Pepper, or BBQ. Served with carrot and celery sticks and a side of ranch dressing.

JALAPENO POPPER | \$23

6 pz of jalapeño popper served with a ranch dressing

TUNA TOAST | \$17

Diced tuna lightly seasoned with citrus and soy, served over tostada with avocado, sesame seeds, and a touch of chipotle mayo

SCALLOPS WITH LEMON & PARSLEY GREMOLATA | \$24

Seared scallops and shrimp with charred jalapeño peppers and roasted tomatoes on a lemon and parsley gremolata, garnished with fried capers, and greens.

BUSSELL SPROUT | \$19.25

Roasted Brussels sprouts tossed with garlic, Parmesan cheese, bacon, pumpkin seeds, and a lime vinaigrette

RING ONION | \$11

Crispy onion rings served with a side of chipo mayo dressing

TRUFFLE PARMESAN FRIES | \$13

Crispy fries scented with truffle oil, fresh parmesan and parsley

YAM FRIES | \$12 FRIES | \$8

MAKE IT POUTINE | + \$7

Crispy fries, gravy, crud cheese and parley

ADDITIONS

Pico de gallo	\$4	Guacamole	\$4
Matcha sauce	\$4	Salsa roja	\$4
Jalapeno salsa	\$4	Sour cream	\$4
Pickle onion	\$4		

LA CONDESA

HANDHELDS

Served with your choice of fries or house salad.

CLUB SANDWICH | \$18.50

Triple-layered sandwich with ham, chicken, fresh lettuce, tomato, avocado, and mayonnaise on toasted bread.

HAWAIIAN BURGER | \$20.25

Juicy grilled beef patty, pineapple and ham topped with cheddar cheese, mayonnaise, lettuce, tomato, pickles & caramelized onion on a brioche bun.

BUTCHER BURGER | \$23.99

Juicy grilled beef patty topped with smoked bacon, cheddar cheese, BBQ sauce, caramelized onion, pickles & chipotle mayo.

CRISPY CHICKEN BURGER | \$20.50

Golden crispy chicken breast topped with fresh lettuce, tomato, pickles, and creamy mayonnaise on a toasted bun.

PLANT BASED BURGER | \$22

Plant-based patty topped with cheddar cheese, mayonnaise, lettuce, tomato, pickles and caramelized onion, on a brioche bun.

SOUP

AZTEC SOUP | \$14

Savory tortilla and tomato base soup seasoned with chipotle, dry peppers, strips tortillas, avocado, mozzarella cheese and sour cream

CHEF INSPIRATION | \$13

Ask your server

SALADS

CAESAR SALAD | \$16.50

Fresh, crisp romaine lettuce tossed in a creamy house-made caesar dressing, topped with golden garlic croutons and parmesan cheese.

COB SALAD | \$19.50

Mixed greens, avocado, boiled egg, cherry tomatoes, crispy bacon, and thinly sliced red onion an a side of blue cheese dressing.

PASTA

Served with a side of garlic toast

SPAGHETTI BOLOGNESE | \$30

Al dente pasta tossed in a house-made Bolognese sauce, slow-cooked with ground beef, ripe tomatoes, red and aromatic herbs, finished with parmesan cheese

CARBONARA | \$26

Spaghetti tossed in a creamy sauce made with egg, parmesan cheese, and crispy bacon, finished with black pepper.

ADDITIONS

Garlic toast	\$3
Add Chicken	\$7
Add Cheese	\$3
Add Bacon	\$4
Add Shimp	\$7
Change for yam fries	+2
Make a poutine	+4

LA CONDESA

MAINS

TAMPIQUENA AZTECA | \$38

Grilled steak, complemented by a jalapeño popper cheese filling. Served alongside two chicken enchiladas bathed in our house-made green salsa, finished with sour cream and feta cheese, accompanied by Mexican rice, refried beans, side of guacamole and four warm corn tortillas.

ENCHILADAS SUIZAS | \$28

4 folded corn tortillas with chicken or beef filling, cover with a delicious home made creamy tomatillo sauce, topped with gratin mozzarella cheese; garnished with red onion, comes with a side rice and beans.

CITRUS GLAZED SALMON | \$32

Grilled salmon fillet glazed with a citrus orange reduction, served with roasted seasonal vegetables and aromatic rice.

QUESABIRRIAS | \$26

3 Braised short beef quesadillas, red onion, cilantro, lime, comes with side of soup beef Deep; toppings cilantro and onion.

FISH FILLET SCHNITZEL | \$31

Crispy crusted fillet fish, lightly seasoned Served with a side of rice, fresh seasonal vegetables salad or fries.

PARRILLADA MEXICANA (TO SHARE) | \$75

Includes tender beef steak, marinated chicken, juicy pork, Mexican chorizo, grilled onions and grilled corn, Served with a side of 6 corn tortillas, beans, salsa, and lime.

MOLCAJETE | \$55

Experience the volcanic eruption of flavors with our Hacienda molcajete a traditional Mexican feast served in a heated stone bowl, served combining succulent grilled meats (contains soy), including chicken, sirloin steak, chorizo and pork pulled, mozzarella cheese and green salsa inside; topped with jalapeño pepper, a side of 6 flour tortillas, a side of pico de gallo and a side of guacamole **Add shrimp +\$7**

FAJITAS HACIENDA | \$32

Chicken or beef marinated grilled fajitas (contains soy), chorizo, bacon, peppers and red onion, topped with mozzarella cheese, served with side of 5 flour tortillas, pico de gallo on top and a side of guacamole.

TACOS | \$7.25

BARBACOA BEEF: Shredded beef; toppings: pickle onion, cilantro.

CHICKEN: Chicken grilled, comes with pico de gallo on top and pickle onion.

PASTOR: Pork marinated Mexican style with pineapple sauce, onion and cilantro topping.

BAJA FISH: Beer battered fresh tilapia, red cabbage, pico de gallo, chipotle sauce & guacamole. Not GF.

ASADA: Grilled steak, pico de gallo, and pickle onion.



LA CONDESA

DESSERTS

FLAN NAPOLITANO | \$11

Mexican caramel custard made with cream cheese, eggs, and condensed milk, baked to a silky, smooth texture and topped with rich caramel sauce.

CHURRO SUNDAE | \$10.25

Crispy dough topped with sugar and cinnamon, comes with vanilla ice cream on the middle topped with chocolate and caramel syrup.

CARAMEL SALTY | \$16

Moist layered cake drizzled with rich salted caramel sauce, topped with a light caramel cream.



KIDS MENU

CHEESE QUESADILLA | \$15

Warm tortilla filled with melted cheese, lightly grilled until golden and crispy, served with a side of sour cream.

CHICKEN STRIPS | \$17

Juicy chicken strips. Served with fries and honey mustard dipping sauce.

CHEESE BURGER | \$18

A juicy, flame-grilled beef patty layered with melted cheese, crisp lettuce and mayo, all tucked into a warm toasted bun.

