

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

SOUP OF THE DAY

Cup 9 / Bowl 12

CHIMAYO RED CHILE SOUP (GF) (VG)

topped with asadero cheese & corn tortilla strips

Cup 9 / Bowl 12

PICURIS SALAD (V)

romaine hearts, roasted corn, cherry tomatoes, cucumber, kidney beans,
red chile dusted tortillas in a maple soy vinaigrette

18

RED WINE POACHED PEAR SALAD (V)

seasonal greens, candied pecans, honey poppyseed vinaigrette & feta cheese

20

add grilled chicken, shrimp, mahi-mahi or salmon to any salad +8

CHIPS AND SALSA (V) (GF) (VG)

house made white corn tortilla chips and salsa fresca

10

add guacamole +8

NACHOS

fresh corn tortilla crisps, choice of protein, pinto beans, green chile, roasted jalapenos, melted
asadero, fresh pico de gallo, guacamole & sour cream

24

CHICKEN WINGS

classic buffalo or house made barbecue with carrots & celery

choice of blue cheese or ranch

6 pieces for 18 / 10 pieces for 24

HUMMUS PLATE (V)

house made hummus, marinated olives, fresh vegetables, grilled pita bread & extra virgin olive oil

20

GREEN CHILE CHICKEN ENCHILADAS (GF)

white corn tortillas, cheddar jack cheese, topped with fresh pico de gallo, guacamole,
sour cream and pinto beans

20

AMAYA STREET TACOS (3)

local corn tortillas, choice of protein, cabbage, pickled red onion, crema & cotija cheese

24

Protein Options:

Mexican shrimp with chile de arbol salsa

blackened mahi-mahi with cucumber cilantro slaw & chipotle aioli

grilled achiote chicken with roasted sweetcorn & black bean salsa

coriander carne asada with roasted serrano chile salsa

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BURGER

butter brioche bun with lettuce, tomato, onion & a Barrio Brinery pickle

Beck & Bulow bison 18

black angus beef 16

choice of side: house made fries, sweet potato fries or tempura fried onions

add nm roasted green chile, white cheddar cheese, bacon or avocado for \$1 each

THREE QUESO GRILLED CHEESE SANDWICH

white, American & cheddar brioche bread served with a cup of your choice of soup

22

CLUB SANDWICH

roasted turkey, cured ham, applewood smoked bacon, avocado, tomato, lettuce, red onion on

wheat or sourdough bread served with a cup of your choice of soup

22

ASADERO CHEESE QUESADILLA

flour tortilla, guacamole, pico de gallo & sour cream

Add shrimp, carne asada or chicken +4

20

HOUSE MADE CHICKEN POT PIE

chicken & vegetables in a creamy house made sauce baked inside a puff pastry shell

served with house salad

22

POBLANO (V) (GF) (VG)

tomatoes, corn, and black beans stuffed poblano, cilantro rice & almond chile ancho mole

20

SHRIMP & GRITS

guajillo glazed jumbo shrimp, cheddar polenta, applewood smoke bacon & scallions

26

LAMB CHOPS

herb roasted fingerling potatoes, carrots, tomatoes, sauteed spinach and chimichurri sauce

29

SKIN-ON SCOTTISH SALMON

served with a roasted butternut squash risotto, sautéed spinach & a roasted carrot foam

30

COWBOY STEAK (16 oz)

mashed potatoes, sautéed asparagus, oyster mushrooms, roasted garlic & au poivre sauce

48

For Parties of 6 Persons or More Gratuity of 20% is Added Automatically

18% Service Fee for All Room Deliveries

Thank You!