

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

RED CHILE TORTILLA SOUP

crispy tortillas, asadero cheese & avocado crema
Cup 8 / Bowl 10

PICURIS SALAD (V)

romaine hearts, roasted corn, cherry tomatoes, cucumber, kidney beans,
red chile dusted tortillas and maple soy vinaigrette
16

AMAYA COBB SALAD (V)

iceberg lettuce, cherry tomatoes, applewood smoked bacon, kidney beans, kalamata olives, hard
boiled egg, cucumber, blue cheese crumbles, fresh avocado and creamy garlic dressing
16

add grilled chicken or salmon to any salad +6

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

house made white corn tortilla chips and salsa fresca
8
add guacamole +4

GREEN CHILE CHICKEN ENCHILADAS (GF)

white corn tortillas, cheddar jack cheese, topped with fresh pico de gallo, guacamole,
sour cream and pinto beans
16

NACHOS

choice of ground beef or shredded chicken on top of fresh corn tortilla crisps, covered in green
chile, roasted jalapenos and beans with melted asadero and avocado crema
16

SOUTHWEST FRENCH DIP SANDWICH

shaved prime rib, roasted green chile, grilled onion, asadero cheese and au jus on a hoagie roll,
choice of side
20

HAM & SLOW ROASTED TURKEY CLUB

multigrain bread, apple wood smoked bacon, tomatoes, radish sprout, fresh avocados, red onions
and mayonnaise, choice of side
18

BURGER

all natural bison 17
black angus beef 15
on a butter brioche bun with lettuce, tomato, onion and a barrio brinery pickle, choice of side
add nm roasted green chile, white Tillamook cheese, bacon or avocado for \$1 each

burger and sandwiches choice of one: house made fries, sweet potato fries or tempura fried onions

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FISH & CHIPS

alaskan cod, tempura batter, red chile-lemon remoulade, house made coleslaw & house made fries
20

POBLANO

stuffed poblano with tomatoes, corn, and black beans served over cilantro rice with
almond chile ancho mole
16

LAMB CHOPS

herb roasted fingerling potatoes, carrots, tomatoes, sauteed spinach and chimichurri
22

DUCK BREAST

slow seared maple leaf breast of duck with vanilla butternut squash puree, sugar snap peas and
blueberry veal reduction
28

BEEF

peppercorn roasted beef tenderloin, potato puree and grilled asparagus in wild mushroom veal
reduction
34

FISH

scottish salmon infused with garlic butter, green chile potato galette, sauteed spinach and duck fat
roasted carrots
30

DESSERTS

Crème Brûlée

8

Apple Tart Tatin

topped with caramel Sauce & Vanilla ice cream
8

Wild Berry Vanilla Bread Pudding

topped with chocolate or vanilla ice cream
8

Molten Lava Chocolate Cake

topped with fresh berries, vanilla ice cream
8

Sorbet or Ice Cream

8