

# A M A Y A

AT HOTEL SANTA FE  
THE HACIENDA & SPA

## WATERMELON & TOMATO GAZPACHO

Topped with avocado crema  
Cup 9 / Bowl 11

## PICURIS SALAD (V)

romaine hearts, roasted corn, cherry tomatoes, cucumber, kidney beans,  
red chile dusted tortillas and maple soy vinaigrette  
18

## HEIRLOOM TOMATO & BURRATA SALAD

Shaved baby fennel, arugula, Vidalia onions, sourdough crostini with a  
reduced balsamic citrus vinaigrette  
20  
add grilled chicken or salmon to any salad +8

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

house made white corn tortilla chips and salsa fresca  
8  
add guacamole +6

## GREEN CHILE CHICKEN ENCHILADAS (GF)

white corn tortillas, cheddar jack cheese, topped with fresh pico de gallo, guacamole,  
sour cream and pinto beans  
18

## NACHOS

choice of grilled steak or shredded chicken, fresh corn tortilla crisps, covered in green chile,  
roasted jalapenos and beans with melted asadero, fresh pico de gallo, guacamole, and sour cream  
20

## SOUTHWEST FRENCH DIP SANDWICH

shaved prime rib, roasted green chile, grilled onion, asadero cheese and au jus on a hoagie roll,  
choice of side  
22

## 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 18  
black angus beef 16  
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

**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**

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

20

**AMAYA CRAB CAKES**

seasonal greens, ruby grapefruit, fresh oranges, jicama & an avocado cilantro vinaigrette

24

**LAMB CHOPS**

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

28

**PAN SEARED CHICKEN BREAST**

All-Natural chicken breast, wild rice medley, roasted tomatoes, sautéed kale &  
a green mole sauce

30

**BEEF TENDERLOIN**

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

38

**BLUE CORNMEAL CRUSTED RUBY TROUT**

Sautéed wild mushrooms, fingerling potatoes, sautéed arugula, roasted tomatoes,  
baby carrots & Fresh lemon

30

**DESSERTS**

**CRÈME BRÛLÉE**

8

**FRENCH FRUIT TART**

8

**NEW YORK CHEESECAKE**

topped with seasonal fruit coulis

8

**MOLTEN LAVA CHOCOLATE CAKE**

topped with fresh berries & vanilla ice cream

8

**SORBET OR ICE CREAM**

8