

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

PROSCUITTO & CANTALOUPE SALAD

Seasonal greens, cucumbers, feta cheese & a honey vinaigrette

20

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

CHIPS & SALSA (V) (GF) (VG)

house made white corn tortilla chips & 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

ESQUITES

charred corn on the cob, butter, parmesan cheese, red chile & sour cream

16

GARLIC LEMON LAMB SKEWERS

grilled sous-vided leg of lamb with a tahini mint kale salad & tzatziki sauce

26

ASADERO CHEESE QUESADILLA

flour tortilla, guacamole, pico de gallo & sour cream

Add shrimp, carne asada or chicken +4

20

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GREEN CHILE CHICKEN ENCHILADAS (GF)

blue corn tortillas, cheddar jack cheese, topped with fresh pico de gallo, guacamole,
sour cream and pinto beans
20

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

FRENCH DIP SANDWICH

slow roasted prime rib, caramelized onions, hatch green chile, asadero cheese on a hoagie bun,
au jus with your choice of side
26

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

FISH & CHIPS

red chile battered Alaskan cod, tartar sauce, coleslaw & house made fries
26

POBLANO (V) (GF) (VG)

tomatoes, corn, and black beans stuffed poblano, cilantro rice & almond chile ancho mole
20

PAN SEARED SCALLOPS

slow cooked pork belly, sweet corn puree, chorizo espanol, cherry tomato & a guajillo gastrique
34

BLUE LUMP CRAB CAKES

accompanied by an avocado & strawberry salad with a pink guava vinaigrette
28

ROASTED RAINBOW TROUT

sauteed tricolor cauliflower, charred broccolini with a garlic & lemon butter sauce
28

PEPPERCORN RUBBED FLAT IRON STEAK

caccio e pepepe baby potatoes, garlic asparagus & chimichurri sauce
38

For Parties of 6 Persons or More Gratuity of 20% is Added Automatically
18% Service Fee for All Room Deliveries
Thank You!