

# A M A Y A

AT HOTEL SANTA FE  
THE HACIENDA & SPA

## **WATERMELON & TOMATO GAZPACHO (V) (GF) (VG)**

avocado crema topping  
Cup 9 / Bowl 11

## **PICURIS SALAD (V)**

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

## **HEIRLOOM TOMATO & BURRATA SALAD (V)**

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

## **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

## **CHARCUTERIE BOARD**

Selection of Cured meat & cheeses fruit jam marinated olives, local honey, grilled La Brea Bread  
24

## **NACHOS**

fresh corn tortilla crisps, choice of protein, pinto beans, green chile, roasted jalapenos, melted  
asadero, fresh pico de gallo, guacamole & sour cream  
24

## **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 Tillamook cheese, bacon or avocado for \$1 each

## GREEN CHILE CHICKEN ENCHILADAS (GF)

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

## 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

## 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

## TUNA POKE BOWL

togarashi crusted saku tuna tataki, sticky Japanese rice, edamame beans, pickled ginger, seaweed  
salad, fresh pineapple, white sesame, crispy wontons & yuzu ponzu sauce  
24

## CEDAR PLANK SALMON

white cauliflower rice, sesame asparagus & a blood orange gastrique  
30

## SMOKED DUCK BREAST

on a bed of arugula, candied pistachios with roasted yellow beet & membrillo puree  
30

## FILET MIGNON

braised endives & asparagus, roasted artichokes, cannellini beans,  
tomatoes & a red wine veal reduction  
40

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