

# 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!