

PLATES & SHARES

Happy Hour: Sunday through Thursday from 4:30pm to 6:30pm
any item in this section is 30% off, excluding holidays

NACHOS 14

choice of carne asada, achiote grilled chicken or chipotle shrimp on top of fresh corn tortilla crisps, covered in green chile, roasted jalapenos and beans with melted asadero and sour cream

QUESADILLA 15

choice of carne asada, achiote chicken or blackened shrimp with asadero inside grilled flour tortilla

TACOS 16

choice of carne asada, achiote chicken or blackened shrimp with cilantro rice, pico de gallo, avocado crema, jicama pepper slaw and chile de arbol sauce

CHIPS & SALSA 8

house made white corn tortilla chips with salsa fresca

add guacamole to any above selections +4

CHARCUTERIE & CHEESE 18

changing selection of cured meats and european and domestic cheeses, cured olives, fruit jams and crusty breads

TALUS WIND RANCH PORK RIBS 17

ancho barbecue sauce, served with seasoned french fries and sweet coleslaw

CHICKEN POT PIE 16

served with seasonal green salad

NEW MEXICO LAMB CHOPS 18

sweet corn polenta, and chimichurri sauce

FISH AND CHIPS 16

panko battered alaskan cod, sweet coleslaw, french fries, fresh lemons and tartar sauce

TEMPURA RELLENO 17

poblano chile coated in tempura batter, filled with roasted corn, zucchini, yellow squash, roasted tomatoes and asadero with green chile cream sauce

GREEN CHILE CHICKEN ENCHILADAS 16

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

Add a fried egg +3

SOUPS & SALADS

CHEF'S SOUP OF THE SEASON

OR 7/9

RED CHILE TORTILLA SOUP  
topped with avocado crema, asadero and crispy tortilla strips

PICURIS SALAD 15

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

COBB SALAD 15

iceberg lettuce, cherry tomatoes, applewood smoked bacon, kalamata olives, hardboiled egg, fresh cucumber, blue cheese crumbles, fresh avocado and lemon-thyme vinaigrette

BEETS, PEAR & KALE 14

with carrots and orange-ginger vinaigrette

MIXED GREENS SALAD 13

organic spring mix with sliced strawberries, red grapes, fresh feta and lemon poppy seed vinaigrette

add grilled all natural achiote chicken or grilled blackened shrimp or grilled scottish salmon +6

SANDWICHES

served with your choice of one: fruit, house made fries, tempura fried onions, sweet potato fries or coleslaw

CLUB 15

multi grain bread, roasted turkey breast, apple wood smoked bacon, tomatoes, radish sprouts, fresh avocado, red onion and mayonnaise

Choice of soup and 1/2 Club 13

GREEN CHILE FRENCH DIP 15

thinly sliced prime rib topped with NM roasted green chile and provolone.

BURGER

 ALL NATURAL BISON 17  BLACK ANGUS BEEF 15

 ACHIOTE CHICKEN 13

on a butter brioche bun with lettuce, tomato, onion and a barrio brinery pickle

Add NM roasted green chile, white tillamook, bacon or avocado +1 ea

CUBAN SANDWICH 14

roasted pork loin, sliced ham, asadero, black bean puree, chipotle sauce, sliced pineapple with avocado on a telera roll

IN THE TIWA LANGUAGE OF
OUR PARTNERS PICURIS PUEBLO

“mah-waan, mah-waan”
“Welcome”

TO OUR AMAYA RESTAURANT
FEATURING SEASONAL INGREDIENTS USING
ANCIENT PUEBLO CULINARY TRADITIONS

AFTER 5 MAIN PLATES

available after 5pm

HONEY DIJON GLAZED SKUNA SALMON 31

served with roasted fingerling potatoes, pearl onions, carrots, sautéed bok choy and with lemon butter sauce

NEW MEXICO BUFFALO RIB-EYE 32

garlic mashed potato, grilled asparagus, roasted turnips and carrots, and shallot veal reduction

PAN SEARED DUCK BREAST 30

served with maple glazed sweet potato medallions, sautéed spinach, baby carrots and orange veal reduction

RED MESA CUISINE

ELK 35

red chile and herb rubbed elk tenderloin, pan seared and served with sweet potato mash, seasonal vegetables and chokecherry-cherry sauce

QUAIL 32

two native herb and olive oil marinated quail breasts glazed with san juan red chile honey then grilled with hand harvested ojobwe rice and sauteed rainbow chard

RUBY TROUT 28

pan fried red chile cornbread crusted trout with mélange of mushrooms, wild mushroom sauce and salad of fresh watercress, citrus and honey

KEY

 VEGETARIAN  GLUTEN FREE  VEGAN

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness