

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

SOUP

7/9

PICURIS SALAD (V)

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

15

add grilled all natural achiote chicken or grilled salmon

+6

SALAD (V)

Butter lettuce, romaine wedges, yellow pepper, shredded carrots, garlic croutons, pea sprouts and creamy cotija
balsamic vinaigrette

15

add grilled all natural achiote chicken or grilled salmon

+6

GREEN CHILE CHICKEN ENCHILADAS (GF)

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

16

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

house made white corn tortilla chips and salsa fresca

8

add guacamole to any above selections

+4

POBLANO

Stuffed Poblano Chile 16

with Tomato, Corn, and Black Beans served over Cilantro Rice with Almond Chile Mole Negro

NEW MEXICO LAMB CHOPS

sweet corn polenta, and chimichurri sauce

18

FISH AND CHIPS

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

16

BURGER

all natural bison 17

or black angus beef 15

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

add nm roasted green chile, white tillamook, bacon or avocado for .50 each

CLUB

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

15