

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

ALL DAY MENU 11:30AM – 10:00PM

SHARES

ANITA'S CHIPS & SALSA (V) (GF) (VG)

house made white corn tortilla chips & salsa fresca

10

add guacamole +8

QUESO FUNDIDO

topped with Mexican chorizo, cilantro and salsa macha

served with house made white corn tortilla chips

18

CHEESE BOARD

a selection of domestic & European cheeses,
homemade spreads, olives, nuts, cured meats & grilled bread

25

HUMMUS PLATE (V)

house made hummus, marinated olives, fresh vegetables, grilled pita bread & extra virgin olive oil

20

GRILLED CHICKEN WINGS

classic buffalo or house made barbecue sauce with carrots & celery

choice of blue cheese or ranch

6 pieces for 18 / 10 pieces for 24

NACHOS

fresh corn tortilla crisps, pinto beans, green chile, roasted jalapenos,
blend of colby jack & cheddar cheeses, fresh pico de gallo, guacamole & sour cream

18

add carne asada, shrimp or citrus grilled chicken +6

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

For Parties of 6 Persons or More Gratuity of 20% is Added Automatically

20% Service Fee for All Room Deliveries & To-Go Orders

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

Celebrate Spring with Rose
Routas Rose, France 12 gl 48 btl

This light crisp rose has just the slightest touches of berry flavors and can complement your meal perfectly or be delightful on its own.

BOWLS

POKE BOWL

yellowtail, sushi rice, mizuna, seaweed salad, watermelon sprouts, carrots, pickled ginger, avocado, cucumber, wonton crisps and ponzu sauce
24

AMAYA BOWL

Cilantro lime rice, pinto beans, sauteed peppers, pickled onions, grilled corn salsa, pico de gallo, fresh avocado and cheddar cheese
24

Add: citrus grilled chicken, carne asada, or grilled chipotle shrimp +6

TACOS

TACOS DE CAMARÓN

3 grilled chipotle shrimp tacos served with cilantro lime slaw and salsa macha
22

QUESABIRRIA TACOS

3 tacos served with chile de arbol salsa, cilantro, onions, and consommé
22

All tacos are served with a side of Spanish rice & refried beans

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness
For Parties of 6 Persons or More Gratuity of 20% is Added Automatically
20% Service Fee for All Room Deliveries & To-Go Orders

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

STARTERS

SOUP OF THE DAY

Cup 9 / Bowl 12

CHIMAYO RED CHILE TORTILLA SOUP (GF) (VG)

topped with asadero cheese & corn tortilla strips

Cup 9 / Bowl 12

BLUE LUMP CRABCAKE

Served with a salad of frisée lettuce and fennel
tossed with a blood orange vinaigrette

26

PEACH AND BRIE TARTE

fresh peach and brie tart with prosciutto seasonal greens,
drizzled with a balsamic vinaigrette

24

PICURIS SALAD (V)

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

18

COBB SALAD (V)

romaine hearts, cherry tomatoes, hardboiled egg, cucumber, fresh avocado, applewood smoked
bacon, blue cheese, kalamata olives with a lemon thyme vinaigrette

18

CHACO SALAD (V)

Fresh baby spinach, feta cheese, toasted piñon, crispy bacon,
tossed with an herb vinaigrette dressing, topped with sundried tomato and avocado

18

CANDIED BEET SALAD (V)

Mixed greens with orange segments, maytag blue cheese, spiced pistachios, dried cranberries
tossed with a citrus scallion dressing and topped with candied beets

18

add citrus grilled chicken, shrimp, or salmon to any salad +6

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

For Parties of 6 Persons or More Gratuity of 20% is Added Automatically

20% Service Fee for All Room Deliveries & To-Go Orders

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

LOCAL FAVORITES

PUEBLO CHILE CON CARNE

Rachael's Chile con carne, Pork stew meat in red chile
Served with pinto beans, Spanish rice & flour tortilla
20

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
whole wheat, sourdough or gluten free bread and your choice of side
22

FISH & CHIPS

Alaskan cod, tempura batter, red chile-lemon remoulade,
house made coleslaw & house made fries
20

AMAYA BURGER

butter brioche bun with lettuce, tomato, onion, a Barrio Brinery pickle and your choice of side

Beck & Bulow bison 18

or

Black angus beef 16

choice of sides: house made fries, sweet potato fries or tempura fried onion rings

add NM roasted green chile, white cheddar cheese, avocado or bacon for +3

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness
For Parties of 6 Persons or More Gratuity of 20% is Added Automatically
20% Service Fee for All Room Deliveries & To-Go Orders