

A M A Y A

AT HOTEL SANTA FE
THE HACIENDA & SPA

DINNER MENU

5PM - 10 PM

STARTERS

SOUP OF THE DAY

Cup 9 / Bowl 12

RED CHILE TORTILLA SOUP(V) (GF)

Cup 9 / Bowl 12

SOUTHWESTERN CRAB CAKE

charred sweet corn, red pepper, cilantro, cotija
with a lemon piquillo aioli

22

PICURIS SALAD (V)

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

18

COBB SALAD (V)

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

19

CHOPPED SALAD (V)

romaine hearts, cherry tomatoes, sweet corn, peaches, red onion,
crispy garbanzos, burrata with citrus buttermilk dressing

19

GREEK SALAD (V) (GF) (VG)

heirloom tomatoes, cucumber, kalamata olives, shaved red onion,
cubed feta with dill lemon vinaigrette

19

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

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ENTRÉES

GREEN CHILE CHICKEN ENCHILADAS (GF)

blue corn tortillas, cheddar jack cheese, pinto beans,
pico de gallo, guacamole, sour cream

22

WILD MUSHROOM AND HERBED CHICKEN RIGATONI

seared herbed chicken, sundried tomatoes, parmigiano reggiano,
wild mushroom cream sauce

26

POBLANO (V) (GF) (VG)

stuffed with tomatoes, corn and black beans
served with white rice and almond chile ancho mole

20

PAN SEARED RUBY TROUT

green pea mash, sauteed root vegetables,
grilled tomato vinaigrette

29

PAN SEARED SCALLOPS (GF)

slow cooked pork belly, sweet corn puree,
chorizo español, cherry tomato, chile gastrique

34

GRILLED NEW ZEALAND LAMB CHOPS (GF)

warm mustard potato salad, burnt orange romesco

39

GRILLED NEW YORK STRIP LOIN (GF)

creamy cauliflower puree, sauteed broccoli,
pine nuts, roasted garlic, mustard green chimichurri

48

SLOW SEARED MAPLE LEAF DUCK BREAST (GF)

grilled radicchio and raisin agridolce salad,
lemon pepper jam reduction

36

GARLIC CITRUS CHILEAN SEA BASS (GF)

spinach broccoli puree, glazed carrots,
miso honey gastrique

36

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