

# A M A Y A

AT HOTEL SANTA FE  
THE HACIENDA & SPA

## DINNER 5PM TO 10PM

### STARTERS

#### 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

#### CHIPS & SALSA (V) (GF) (VG)

house made white corn tortilla chips & salsa fresca

10

add guacamole +8

#### HARVEST 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

#### PICURIS SALAD (V)

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

20

#### RED WINE POACHED PEAR SALAD (V)

seasonal greens, candied pecans, honey poppyseed vinaigrette & feta cheese

20

#### COBB SALAD (V)

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

20

add grilled chicken, shrimp, or salmon to any salad +8

\*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

18% 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, topped with fresh pico de gallo,  
guacamole, sour cream and pinto beans

20

### **POBLANO TEMPURA RELLENO (GF)**

tempura battered poblano, stuffed with charred sweet corn, black beans,  
calabacitas, roasted tomatoes served on top parmesan cream sauce

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

### **PAN SEARED SCALLOPS**

served with slow cooked pork belly, sweet corn puree,  
chorizo espanol, cherry tomato & a chile gastrique

34

### **CILANTRO PESTO SCOTTISH BAKED SALMON**

served with seasonal roasted root vegetables & harrisa tomato reduction

28

### **ROASTED RUBY TROUT**

sauteed tricolor cauliflower, charred broccolini with a garlic & lemon butter sauce

28

### **LAMB CHOPS**

served with roasted medley of Yukon potatoes,  
carrots, cauliflower & green onion with veal shallot reduction

29

### **SLOW ROASTED FIG & CIDER PORK TENDERLOIN**

served with creamy polenta, sauteed garlic, kale & wild mushroom medley

30

### **PEPPERCORN RUBBED FLAT IRON STEAK**

caccio e peppe baby potatoes, garlic asparagus & chimichurri sauce

38

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