

posada

ALTA COCINA

Lunch

PARA LA MESA

Chicharrones and Corn Cheese Dip - 15
creamy sauce of cheddar, jack cheese, topped with NM hatch green chile, served with fried cracklings (pork skin)

Parmesan Crust Cauliflower - 16
with crushed red pepper, almonds, served on a bed of fresh greens, side of chipotle mayo

Guacamole and Blackened Shrimp - 20
avocado tossed with salsa fresca, salt and pepper, citrus vinaigrette, served on a bed of fresh greens, basil vinaigrette, four chipotle-rub shrimp, corn chips, corn tortillas

Smashed Burrata with Butternut Squash Confit - 19
charred cabbage, pepitas, chipotle-butter crostinis, virgin olive oil

APERITIVO

Ceviche Antiguo with Smoked Salmon Roe - 24
bluefin tuna, garlic, peppadew peppers, aji amarillo, lime, cilantro, roasted corn, sweet potatoes, served on a bed of green slaw, corn chips

Agua Chile Atlantic Salmon with Guacamole - 22
sashimi grade Atlantic Salmon, pepper and garlic, cherry tomato salsa, red onions, fried flour chips, caper-chipotle relish

Osetra Caviar Blinis - 25
prepared for you 3 blinis with crema Mexicana, hard boiled egg, chives

Bluefin Toro Tostaditas - 19
hand cut sashimi grade bluefin toro, drizzled with lime soy sauce, atop corn fried tostaditas, avocado mousse garnish with caper-chipotle chutney

GOURMEX ENCHILADAS

King Ranch Enchiladas 26
roisserie chicken hash with potatoes, bacon, cilantro, chipotle cream sauce, mozzarella, cheddar and jack cheese, salsa fresca, butter rice, corn

Crab Meat Enchiladas Suiza 36
saute in a chipotle-dijon sweet pepper sauce, queso fresco, topped with tomatillo-cilantro sauce and crema, side of butter rice, corn

New Mexico Chile Rojo Short Rib Enchilada 32
braised short ribs beef simmered in NM chile rojo mushroom, queso fresco, pickled red onions, cremini mushrooms, corn

ENSALADAS

Watermelon Salad Regular 17.50 Single 9.50
fresh greens, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette

Avocado Salad Regular 17.50 Single 9.50
romaine greens tossed in poblano-avocado ranch dressing, sw relish, pearl tomatoes salsa fresca, queso fresco, chipotle corn chips

Avocado Salad Add Ons

Shrimp chipotle rub open fire shrimp, basil-cilantro vinaigrette 8.00
Chicken bone in chicken breast with Italian herbs 9.50

SABORES DE POSADA EST. 2013

French Style Roasted Chicken Breast 32
with vegetables blend of roasted corn, potatoes, carrots, cauliflower and spanish chorizo sausage, served on a bed of tomato-basil-chipotle broth, side of corn chips

Open Fire Shrimp Tostadas 29
fried corn tortilla, charred crema, southwest relish, basil-cilantro vinaigrette, salsa fresca, side of our popular watermelon salad

Poblano Pepper with Seasonal Vegetables 25
stuffed with chipotle honey butter veggies cooked a la plancha with kale, served on a bed of tomatillo sauce garnish with queso fresco, side of classic red Mexican rice **add four shrimp 8**

Carne Asada and Crab Meat Salpicon 46
flat iron steak marinated in a chipotle citrus sauce, served with two sauce and topped with roasted stuffed pepper, refreshing salad of crab, jicama, coriander vinaigrette, Mexican cilantro

Fettuccine Pasta with Shrimp and Chorizo 36
hand made fresh pasta tossed with meaty Mexican chorizo, lemon cream sauce, tarragon, Spanish style sausage link, crostinis

TACOS ALTA COCINA

Ribeye Tacos 20
cooked on la plancha with mushrooms and taquera salsa, paired with our popular guacamole, pickled onions, cilantro-onion. served with brothy white beans and classic Mexican red rice

Fin Tuna Carnitas Tacos 25
chicharron crust tuna, pickled cabbage slaw, tomatillo-cilantro sauce, garnish with crema, onion- cilantro mix, pickled onions, served with avocado salad

Chicken Tinga Tacos 18
roisserie chicken meat simmered in smoky chipotle-tomato sauce with onions, poblano peppers, pearl tomato salsa, pickled onions, served with brothy white beans and classic Mexican red rice

Mahi-Mahi Tacos 25
chipotle-rub mahi-mahi fish strips, corn tortillas, chipotle mayo, pickled slaw, dijon red pepper sauce, salsa fresca, side of our popular watermelon salad

Texas Dust Fish Tacos and Papas Fritas 23
tempura fried cod, flour tortillas, chipotle mayo, veggie salpicon, mango habanero and chipotle vinaigrette, tropical salsa fresca

Crispy Shrimp Tacos with Avocado Salad 24
deep fried corn tortillas filled with chipotle mayo slaw, grilled shrimp with pepper panache, side avocado salad, rustic salsa

FOR KIDS

ask your server
12 and under to include a juicer and churro dessert 20

Wine Corkage First Bottle 20 Second Bottle 30

Cake Service per person 2.00

All our dishes are designed for a full flavor experience. Please no changes.

Consuming raw or undercooked meats, fish, shellfish, poultry or eggs may increase your risk of food-borne illness, specially if you have certain medical conditions

Up to three forms of evenly split payments per table

Party of 8 and more 20% Gratuity Charge