

posada

ALTA COCINA

Dinner

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, roasted 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, charred 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 Chicken Breast Mole 39
french cut chicken breast seasoned with Italian herbs, served on a bed of blackberry mole and garnish with toasted sesame seed, served with side of butter rice with corn, chipotle honey butter vegetables, pickled vegetables

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

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

Ribeye Tacos 25
cooked on la plancha with mushrooms and taquera salsa, guacamole, pickled onions, cilantro-onion, brothy white beans, Mexican rice

PLATOS DEL CHEF

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

Agua Chile Ribeye 48
charbroiled ribeye strips, charred avocado, spicy compound butter, serranos, red onions, cilantro, on a bed of spicy citrus-soy broth, side of classic Mexican red rice, corn tortillas

Duroc PorterHouse Pork Chop 44
a combination of the top loin and tenderloin pork meat topped with tomatillo-cilantro sauce and carrots escabeche served with blistered roma tomato and chipotle honey butter vegetables

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

Burramundi a la Plancha 39
skinless seabass coated with our special rub, served with sweet pepper panache, Mexican classic red rice, rustic salsa, corn tortillas

Grilled Lobster Tail with Smoky Garlic Mojo and Pasta 48
Canadian lobster tail seasoned with chipotle-garlic-lemon oil served on a bed of pink sauce fettuccine pasta tossed with mussels, fish, clams

Braised Lamb Shank with Red Wine Sauce 44
fall-off-the-bone sous vide lamb shank dipped in a classic red wine, and shallot reduction sauce, garnish with queso fresco and served with yukon gold mash potatoes, chipotle honey butter vegetables, pickled vegetables

Wine Corkage First Bottle 20 Second Bottle 30

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