

PAELLA
MONDAY



FOR THE TABLE

DUO SALSAS	AVOCADO-TOMATILLO AND ROASTED TOMATOES SALSAS, FRIED CORN CHIPS	9
CHICHARRONES AND MEXICAN STREET CORN-CHEESE DIP	FRIED CRACKLING PORK, MADE TO ORDER, NEW MEXICO’S GREEN HATCH CHILE	16
FRESH HAMACHI CEVICHE ANTIGUA	FISH, CITRUS JUICES, AJI AMARILLO, AGAVE, CUCUMBER, CILANTRO, CORN, COLESLAW PANACHE, AVOCADO, CORN CHIPS	26
PARM CRUSTED CAULIFLOWER	TEMPURA, RED CRUSHED PEPPER, ALMONDS, CHIPOTLE MAYONNAISE	17
CLASSIC GUACAMOLE	AVOCADO, SALSA FRESCA, CITRUS VINAIGRETTE, CORN CHIPS	15

HOUSE FAVORITES

KING RANCH ENCHILADAS	30
CHICKEN, BACON, ROASTED POTATOES, FRESH CILANTRO, CHIPOTLE CREAM SAUCE, MEDLEY OF QUESOS MEXICANOS, SALSA FRESCA, BUTTER RICE, GRILLED CORN	
OPEN FIRE SHRIMP TOSTADAS	34
FRIED CORN TORTILLA, CHARRED CREMA, SW RELISH, BASIL VINAIGRETTE, SALSA FRESCA, BEET SALAD	
MAHI MAHI TACOS	30
CORN TORTILLAS, CHIPOTLE MAYO, PICKLED SLAW, SWEET PEPPER SAUCE, SALSA FRESCA, WATERMELON SALAD	
AGUA-CHILE RIBEYE	55
CITRUS-SOY BROTH, GARLIC COMPOUND BUTTER, SERRANO CHILE, RED ONIONS, CILANTRO, CHARRED AVOCADO, MEXICAN RICE, WARM CORN TORTILLAS	

SALADS AND SOUPS

CHARRED BEET AND APPLE SALAD	GREENS, QUESO FRESCO, CANDIED PECANS, PICKLED ONIONS, PEAR BALSAMIC VINAIGRETTE	18
SHRIMP AND GUACAMOLE	GREENS, SALSA FRESCA, CITRUS VINAIGRETTE, PEARL TOMATO RELISH, CHIPOTLE SHRIMP, BASIL VINAIGRETTE, CORN CHIPS, HOUSEMADE CORN TORTILLAS	22
CHICKEN POZOLE VERDE	ROASTED CHICKEN, TOMATILLO BROTH, HOMINY, CABBAGE, RADISH, OREGANO CILANTRO-ONION MIX, CORN CHIPS	19
SOPA DE TORTILLA AHUMADA	TOMATO-CHILE, SHREDDED CHICKEN, VEGETABLES, QUESO FESCO, AVOCADO	18

PAELLA TO SHARE
WITH EL-SAYED ESTATE OLIVE OIL

POSADA’S MIXTA PAELLA	CHICKEN, MEXICAN CHORIZO, SPANISH CHORIZO LINKS, SHRIMP, CONFIT GARLIC, ONIONS, ROASTED TOMATOES, SWEET PEPPER, POBLANO PEPPERS, SAFFRON BROTH, BOMBA RICE, PEAS, CILANTRO, SOURDOUGH CHEESE BREAD	39
CHICKEN CHIPOTLE PAELLA	CONFIT GARLIC, ONIONS, MEXICAN CHORIZO, ROASTED TOMATOES, HOMINY, LIME ROASTED CORN WITH JALAPENOS, TOMATILLO BROTH, BOMBA RICE, CHICKEN TINGA, CILANTRO-ONION MIX, SOURDOUGH CHEESE BREAD	35
PAELLA A LA MEXICANA CON CHORIZO	CONFIT GARLIC, ONIONS, ROASTED TOMATOES, CHICK PEAS, SMOKED PAPRIKA, GUAJILLO CHILE BROTH BRAISED SHORT BEEF, BOMBA RICE, ROASTED CORN, POTATOES, POBLANO PEPPERS, CILANTRO-ONION MIX, SOURDOUGH CHEESE BREAD	37
KALE AND WILD MUSHROOM PAELLA	CONFIT GARLIC, ONIONS, ROASTED TOMATOES, CREMINI MUSHROOMS, ROASTED POBLANO PEPPERS, PAN FRIED ARTICHOKES HEARTS, MUSHROOM BROTH, SIDE UP EGGS, GRILLED KALE, MANGO HABANERO VINAIGRETTE, SOURDOUGH CHEESE BREAD	32
SEAFOOD PASTA WITH SQUID INK	SERVED IN A PAELLA PAN, CONFIT GARLIC, ONIONS, CHORIZO, ROASTED TOMATOES, SPAGHETTI PASTA, OCTOPUS LEG, MUSSELS, SHRIMP, BARRAMUNDI FILLET OF FISH, TOMATO SAFFRON SAUCE, CILANTRO-ONION MIX, SOURDOUGH CHEESE BREAD	57

Consuming raw or undercooked meats, fish, shellfish, poultry, or eggs may increase your risk of food-born illness, especially if you have certain medical conditions. All dishes are designed for a full flavor experience. Please no substitutions.

Up to three evenly-split payments per table. 20% gratuity charge for parties of 8 or more. Dessert service 2.00 per person

IF YOU USE A CREDIT CARD, WE WILL CHARGE AN ADDITIONAL 3% TO OFFSET PROCESSING COSTS. WE DO NOT SURCHARGE DEBIT CARDS OR CASH.