

PAELLA MONDAY

posada

ALTA COCINA

POSADA’S SIGNATURE CHICHARRONES

FRIED CRACKLING PORK SKIN, MADE TO ORDER,
MEXICAN STREET CORN-CHEESE DIP WITH RICH MEXICAN CHEESES AND
NEW MEXICO’S GREEN HATCH CHILE 16

DUO SALSAS AVOCADO-TOMATILLO AND ROASTED TOMATOES SALSAS,
FRIED CORN CHIPS 9

CRUDO

HAMACHI CEVICHE ANTIGUA FISH, CITRUS JUICES,
AJI AMARILLO, AGAVE, CUCUMBER, CILANTRO, CORN,
COLESLAW PANACHE, AVOCADO, CORN CHIPS 24

TABLAS WITH TWO SALSAS, ROASTED CORN,
POTATO WITH CHORIZO TACO, HOUSE GUACAMOLE
CORN TORTILLAS

IBERIAN DUROC SINGLE BONE-IN PORK CHOP
BRINED AND INFUSED WITH MEXICAN SPICES 52

AUSTRALIAN WAGYU FLANK MARINATED IN
SMOKY CHIPOTLE AND BRIGHT CITRUS 42

AIRLINE CHICKEN BREAST AND THIGH
BRINED AND INFUSED WITH ACHIOTE
AND RED CHILE MARINADE 38

MORE FOR THE TABLE

SHRIMP & GUACAMOLE AVOCADO, SALSA FRESCA,
CITRUSVINAIGRETTE, GREENS, OPEN FIRE CHIPOTLE SHRIMP,
BASIL VINAIGRETTE, CORN CHIPS, TORTILLAS 22

CLASSIC GUACAMOLE AVOCADO, SALSA FRESCA,
CITRUS VINAIGRETTE, CORN CHIPS 15

PARM CRUSTED CAULIFLOWER TEMPURA,
RED CRUSHED PEPPER, ALMONDS, CHIPOTLE MAYONNAISE 17

WATERMELON SALAD GREENS, PICKLED CABBAGE,
QUESO FRESCO, MANGO, TAJIN, PEPPERY VINAIGRETTE 19

POACHED BEET SALAD GREENS, QUESO FRESCO,
CANDIED PECANS, PICKLED ONIONS, PEAR VINAIGRETTE 17

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, crimini 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

HOUSE FAVORITES

KING RANCH ENCHILADAS CHICKEN, BACON, ROASTED POTATOES, FRESH CILANTRO, CHIPOTLE
CREAM SAUCE, MEDLEY OF QUESOS MEXICANOS, SALSA FRESCA, BUTTER RICE, GRILLED CORN 30

MAHI MAHI TACOS CORN TORTILLAS, CHIPOTLE MAYO, PICKLED SLAW, SWEET
PEPPER SAUCE, SALSA FRESCA, WATERMELON SALAD 25

OPEN FIRE SHRIMP TOSTADAS FRIED CORN TORTILLA, CHARRED CREMA, SW RELISH, BASIL
VINAIGRETTE, SALSA FRESCA, BEET SALAD 34

AGUA-CHILE RIBEYE CITRUS-SOY BROTH, GARLIC COMPOUND BUTTER, SERRANO CHILE, RED ONIONS,
CILANTRO, CHARRED AVOCADO, MEXICAN RICE, WARM CORN TORTILLAS 52

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.