

PAELLA MONDAY

posada

ALTA COCINA

DIPS & SALSA	MEXICAN STREET CORN CHEESE DIP	
	blend of mexican cheeses, hatch green chile, chicharrones	15
	FIRE ROASTED RUSTIC SALSA	
	tomatoes, tomatillo, jalapenos, onions, garlic, cilantro, fried chips	12
	HUITLACOCHÉ BLACK BEAN DIP	
	with a5 wagyu diced trimmings, chives, fried chips	22

FOR THE TABLE

SHRIMP & GUACAMOLE	22	GAMBAS AL AJILLO	25	AGUA CHILE VERDE	20
avocado, salsa fresca, citrus vinaigrette, greens, open fire chipotle shrimp, basil vinaigrette, corn chips, tortillas		butter, garlic, shrimp, paprika, white wine sauce, sourdough cheese bread		poached shrimp, serrano sauce, cucumbers, pickled gold onions, cilantro, avocado, huitchol sauce	
SEA BASS CEVICHE ANTIGUA	24	MUSSELS & CHORIZO	22	PARM CAULIFLOWER	17
barramundi cubes, citrus juices, honey, aji amarillo, cilantro, corn, peppers, chipotle mayo, passion fruit foam, corn chips		lemon cream sauce, tarragon, sourdough cheese bread		tempura, red crushed pepper, almonds, chipotle mayonnaise	

SOUPS AND SALADS

POACHED BEET SALAD	17
greens, queso fresco, candied pecans, pickled gold onions, white pear balsamic vinaigrette	
HUITLACOCHÉ LENTIL SOUP	17
mexican lentils, roasted tomatoes, purée of black beans, cilantro, onions	
WATERMELON SALAD	19
fresh greens, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette	
CHICKEN POZOLE VERDE	19
chicken, tomatillo broth, hominy, green cabbage, radishes, oregano, cilantro, onion	

MARGARITAS

CADILLAC	14
corazón tequila reposado, grand marnier, house sweet & sour, seasonal fruit	
SKINNY	13
corazón tequila plata, cucumber, cranberry, lime, agavé nectar	
SANTA FE	14
corazón tequila reposado, grand marnier, spicy sweet & sour	
SANGRITA	13
classic frozen margarita with house sangria	

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 CHICKEN ENCHILADAS	29	AGUA CHILE RIBEYE	52
crisp bacon, roasted potatoes, fresh cilantro chipotle cream sauce, medley of quesos mexicanos, salsa fresca, butter rice, grilled corn		citrus-soy broth, garlic compound butter, serrano chile, red onions, cilantro, charred avocado, mexican rice, warm corn tortillas	
BLACKBERRY MOLE SHORT RIBS	42	MAHI MAHI TACOS	25
huitlacoche bean sauce, honey butter vegetables, queso fresco, pickled relish, butter rice		corn tortillas, chipotle mayonnaise, pickled slaw, smoky sweet pepper sauce, salsa fresca, watermelon salad	

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. Up to three evenly-split payments per table. 20% gratuity charge for parties of 8 or more. All dishes are designed for a full flavor experience. Please no substitutions.