

POSADA

Eduardo Posada
Chef

Creative, Original, Southwestern Cuisine

FOR THE TABLE

Avocado Salsa - tomatillos, onions, cilantro, lime, corn chips 12

Parmesan Crust Cauliflower + Lime - Crushed red pepper, almonds, side of chipotle aioli 12

Chicharrones + Cheese Dip + Hatch Chile - Creamy cheese sauce, pork cracklings 14

Guacamole + Blackened Shrimp - greens, salsa fresca, basil vinaigrette, corn chips, corn tortillas 18

Seabass Ceviche - citrus juices, serranos, onions, cucumbers, mango, chipotle aioli, tomato chutney 22

PEI Mussels + Mexican Chorizo - cooked in lemon cream sauce, tarragon, herb flat bread 22 + shrimp 8

Tiger Shrimp - chipotle rub, greens, southwest relish, basil vinaigrette, charred crema 22

Pound Chipotle-Rub Chicken Wings - mango habanero vinaigrette, chipotle tomato vinaigrette 19

EST. 2013 ORIGINALS

King Ranch Enchiladas - chicken hash with potatoes, bacon, cilantro, jack cheese, chipotle cream sauce, Oaxaca cheese, salsa fresca, butter rice with roasted corn 24

Watermelon Salad - arugula, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette 14

Mahi-Mahi Tacos - chipotle-rub, corn tortillas, chipotle aioli, pickled slaw, red pepper sauce, salsa fresca salsa fresca, side of watermelon salad 22

NM Style Enchiladas - ground pork-beef, carrots, potatoes, corn tortillas, chile rojo, queso fresco, over easy egg, southwest relish, crema 22

CHEF FEATURES

Avocado Omelette - tomatoes, spinach, mushrooms, chipotle vinaigrette, side fresh fruit, breakfast potatoes 19

Texas Dust Fish Tacos + Papas Fritas - fried cod, flour tortillas, greens, pickled cabbage, mango habanero vinaigrette, chipotle aioli, chipotle vinaigrette, tropical salsa fresca 20

Old World Style Sausage en Cazuela - pork, country potatoes, sweet peppers, onions, tomatoes, salsa taquera, topped with choice of eggs 22

Blacken Shrimp Tostadas - fried corn tortilla, charred crema, sw relish, basil-cilantro vinaigrette salsa fresca, watermelon salad 24

Over Easy Egg Ranchero + Blackberry Mole Poblano - pickled onions, classic Mexican red rice, queso fresco, salsa fresca 20

Open Fire Vegetable Salad - organic greens, seasonal farm to table vegetables, dijon mustard-balsamic vinaigrette, heirloom tomatoes 16

AZ. Open Fire Vegetable Enchiladas - jack fruit, zucchini, squash, mushroom, layered with corn tortillas, queso fresco, charred crema, pepita sauce 24

Sous Chef Miguel Cadenas

Chef de Cuisine Alexis Posada

All our dishes are designed for your 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.