

POSADA

Eduardo Posada
Chef

Creative, Original, Southwestern & Mexican Cuisine

TO SHARE

- Parmesan Crust Cauliflower + Lime** - crush red pepper, almonds, side of chipotle aioli 12
- Zing Corn Cheese Fritters** - served with roasted corn, greens, charred crema 12
- Hatch Chile Cheese Dip + Chicharrones** - white cheese sauce, warm cracklings 13
- Goat Cheese Truffles** - 3 different spices, kale with bacon, red peppers, grilled crostinis 12
- Sausage en Cazuela** - pork, sweet peppers, onions, tomatoes, salsa taquera 17

GUACAMOLES

Classic + Salsas

charred green tomatillo salsa, charred tomato salsa, chips 10

Guacamole + Blackened Shrimp

on a bed of fresh greens, salsa fresca, basil-cilantro slaw, corn tortillas, tostaditas 18

Mexican Street Corn

esquites, queso fresco, crema, tajin, chips 14

SEAFOOD STARTERS

Corvina Ceviche - citrus juices with serranos, charred avocados, cucumber, red onions, cilantro vinaigrette and mango 19

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

Crab Meat Salpicon Relleno + Tomatillo Sauce - stuffing of lump crab meat, jicama, green onion, lime, charred avocado 15

Shrimp Cakes + Basil-Tomato Broth - with cilantro, green onions, egg batter and pan fried 15

Red Posole - pork, hominy, NM chile rojo, lime, oregano onion-cilantro, radish, chips 12

Shrimp Gaspacho - cucumbers, tomatoes, onions, cilantro, shrimp consomme, plum tomato chutney 14

Charred Little Gems warm ceasar dressing, shaved parm cheese, blistered pearl tomatoes, crostinis 12 + **chicken 5**

Watermelon Salad arugula, pickled cabbage, queso fresco, mango, tajin, mango habanero vinaigrette 13

SOUPS AND SALADS

EST. 2013 ORIGINALS

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

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

Braised Short Ribs + Blackberry Mole Poblano - served with kale, bacon, red peppers, butter rice, with roasted corn, pickled cauliflower relish, queso fresco 32

Shrimp + Chorizo - fettuccine, lemon cream sauce, tarragon, chorizo link, grilled crostinis 29

Mahi-Mahi Tacos - chipotle-rub, corn tortillas, chipotle aioli, pickled slaw, red pepper sauce, salsa fresca salsa fresca, side of watermelon salad 21

CHEF FEATURES

Dry Age Duroc PorterHouse Pork Chop - bone in chop on a bed of tomatillo sauce topped with escabeche carrots, served with arroz con leche and roasted corn 34

Adobo Rack of Lamb + Crimini Mushroom Salsa Roja - marinated in coffee-chile rojo with vinegar saffron rice with roasted corn 36

OG AguaChile - charbroiled Rib Eye cooked to medium rare and suaced with a cool spicy broth of lime juice & soy, cilantro, serrano and red onions, served with classic Mexican rice 52

Pan Seared Corvina Seabass - seasoned with Texas Dust (sweet and hot spice rub) and topped with lemon cream sauce with shrimp and crab meat, served with esquites and pickled onions 36