

+ luminaria +

restaurant & patio

DINNER

STARTERS

Patio Cured 23

Seasonal Artisanal Meats & Cheeses | Stone Fruit | Juniper Mustard | Toasted Baguette

Pinto Bean Hummus 14

Smoked Green Chile | Queso Fresco | Garlic Oil | Variety of Tostadas

Camarones Con Ajo 16

Shrimp | Garlic Confit | Spanish Chorizo | Crushed Marcona Almonds

Empanadas 14

Braised Spinach | Caramelized Onions | Smoked Bacon | Charred Pico De Gallo

Olive Toast 10

Spanish Olive Tapenade | Manchego Cheese | Garlic Oil

SOUP & SALAD

Luminaria Tortilla Soup 11

Adobo Roasted Chicken | Avocado | Corn | Cilantro

Hand Pulled Mozzarella Caprese 13

Basil Chimichurri | Oven Roasted Tomatoes | Red Onion Balsamic Jam | Sea Salt | Extra Virgin Olive Oil

Roasted Beet Salad 12

Garden Greens | Mint | Queso Fresco | Jicama | Ancho Honey Vinaigrette

Santa Fe Chopped Caesar 11

Romaine Lettuce | Rajas Poblanas | Croutons | Shaved Manchego | Chayote Caesar Dressing

MAIN

Plaza Steak Frites 34

8oz Grilled Flat Iron Steak | French Fries | Roasted Tomatillo and Garlic Salsa | Hollandaise

Corn Cob Smoked Chicken 28

Chorizo BBQ Sauce | Yukon Potato Salad | Sweet Corn Succotash | Pea Tendril Slaw

Dos Sabores 36

Moroccan Spiced Lamb Loin | Lamb Barbacoa Empanada

Fennel Orange Salad | Mulato Pepper and Fig Jam

Poblano Relleno Con Queso 26

Manchego Cheese | Quinoa and Red Lentil Pasta | Costeño Tomato Chile Broth

Green Chile Pipian Sauce | Corn Salsa

Pescado del Dia

Featured Fish Dish Prepared by the Culinary Team Daily | *Market Price*

DESSERT

Luminaria 8

Vanilla Bean Cheesecake | Orange Raspberry Jam | Biscochito Crumbs

Colombian Chocolate Tart 7

Espresso Caramel | Pecan Graham Cracker Ice Cream

Sorbet Selection 6

Daily House Sorbet | Prosecco Marinated Berries