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
Squash Blossoms | Huitlacoche Braised Spinach | Oaxaca Cheese | Charred Pico De Gallo

Mixed Spanish Olives 6
Orange | Rosemary

SOUP & SALAD

Luminaria Tortilla Soup 11
Adobo Roasted Chicken | Avocado | Corn | Cilantro

Assorted Local Farm Lettuces 10
Tajin Spiced Cucumber | Crumbled Goat Cheese | Honey Chipotle Vinaigrette

Santa Fe Chopped Caesar 11
Romaine Lettuce | Rajas Poblanas | Croutons | Shaved Manchego | Chayote Caesar Dressing

Hand Pulled Quesillo Salad 13
Tomato Basil Chimichurri | Olive Oil | Onion Balsamic Jam | Sea Salt

MAIN

Plaza Steak Frites 28
8oz Grilled Flat Iron Steak | French Fries | Roasted Tomatillo and Garlic Salsa | Hollandaise

Corn Cob Smoked Chicken 26
Chorizo BBQ Sauce | Yukon Potato Salad | Sweet Corn Succotash | Pea Tendril Slaw

Dos Sabores 32
Moroccan Spiced Lamb Loin | Lamb Barbacoa Empanada
Fennel Orange Salad | Mulato Pepper and Fig Jam

Poblano Relleno Con Queso 23
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