

# + 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 | Red Chile 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