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