

Tabla

DE
LOS SANTOS

Comidas De Medio Dia (Mid Day)

Sopa del Dia

These soups offer our fresh, local, regional and seasonal products. Please ask your waiter about today's soup.

Cup 6

Bowl 8

Farmers' Market Vegetable Soup

Our soups reflect the farmers market and the vegetables available there. Please ask your waiter about today's soup.

Cup 5

Bowl 7

Salsa Fresca with Blue Corn Chips

6

Our deep red-flecked salsa is made from roasted tomatoes, onions, jalapenos and garlic and served with our house-made blue corn tortilla chips.

Andrea's Pastel de Guacamole

7.5

Our guacamole is layered with roasted corn kernels and diced tomato and served with our house-made blue corn tortilla chips.

Ensalada

Ensalada de la Casa

7

Chef Estevan goes to the local farmer's market each week to bring you the freshest salad served with light vinaigrette dressing.

Queso Blanco Salad

8.5

Fresh, creamy, white cheese served with fresh local farmer's market tomatoes.

Beet Salad

8

Farmers' market beets are arrayed with pickled red onions, New Mexican pecans and goat cheese, and arugula.

St. Francis Salad

9

Romaine lettuce and croutons tossed with classic Caesar dressing.

Add chicken

add 2

Entrees

Grilled Turkey Sandwich

9

Turkey, green chile, tomatoes, white cheddar cheese, served on grilled sourdough bread; served with farmers' market salad greens.

Santa Fe Club Sandwich

9

Chicken breast, Swiss cheese, bacon, avocado, lettuce and tomato served on your choice of white or wheat bread; served with kettle chips.

Cheddar Cheese Omelet with Seasonal Vegetables

8

Omelet is served with farmer's market salad and toast or tortilla.

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Bolognese Pasta 10

This recipe originates from Bologna, Italy. This authentic Bolognese sauce is made from beef, pork shoulder, pancetta, tomatoes and other ingredients, then slow cooked for hours. Served over tagliatelle pasta, it is simply unforgettable.

Burrito 9

Two organic scrambled eggs, chorizo or green chile sausage from Casa Grande farm, potatoes, and Cheddar wrapped in a tortilla and served with red or green chile.

Chicken Paillard 11

Organic chicken breasts from Pollo Real farm in Socorro are pounded thin, grilled, and seasoned with lemon and butter; served with farmers' market salad greens.

Green Chile Cheeseburger 9

Quarter pound char-grilled burger topped with green chile, cheddar cheese, onions, pickles, lettuce, tomatoes and mustard; served with kettle chips.

Stuffed Sopapillas 10

Two airy sopapillas are filled with chicos - a special dried corn and pinto beans from Rose and Gloria Trujillo's farm in Nambe, New Mexico; served with New Mexican red or green chile.

Enchilada Nativo de Santa Fe 9

Two blue corn tortillas filled with chicken or beef, served with pinto beans, sopapilla or tortilla, and calabacitas from Rose and Gloria Trujillos' farm in Nambe, New Mexico; your choice of red or green chile.

Cheese Enchilada	8
Vegetable Enchilada	8.5
With a Fried Egg	add 1

Postre (Dessert)

Organic Goat Milk Flan 6

This dessert happened by chance when I needed some milk for a flan and all we had was some organic goat's milk from Sweetwood's Creamery. We gave it a try and we loved the way it worked. It's truly divine!

Pastelle de Tres Leches 6

This ultra-moist cake made with three milks is a traditional Mexican dessert that I've been making for many years. This version is served with a strawberry-cream icing and mango and strawberry puree.

Chocolate Almond Torte 7

This is one of my favorite cakes and a must for those who love chocolate and almonds. This flourless torte is served with crème anglaise.

Pastel de Chocolate 7.5

This recipe was given to me by my sous-chef, Miguel Gutierrez. We gave it a try and decided this was the ultimate dessert—a river of warm chocolate flowing from a delicate chocolate cake, tempered with cold crème fraiche.