

Tabla

DE LOS SANTOS

Desayuno (Breakfast)

Chef Estevan is a native of Santa Fe having spent many years in Dixon, where at an early age began his passion for cooking. While studying under the Franciscan Order for four years, he further developed the art of preparing old traditional native cuisine. He is a recognized originator of southwest regional cuisine and has been featured in major publications such as Gourmet, Bon Appetite and the New York Times. Today Chef Estevan prepares some of the most delicious culinary dishes at the Tabla de Los Santos Restaurant. Food that is simply prepared, yet brimming with flavor and incorporates the freshest ingredients from local farmers.

EGGS

Huevos Rancheros de Santa Fe

10

Two farm eggs cooked to your order on blue corn tortillas with red or green chile, pinto beans from Rose Trujillo's farm in Nambe, New Mexico, papas fritas and calabacitas.

Pastel de los Santos de Chimayo

9

Poached farm eggs with potatoes on a bed of spinach with chicos, pinto beans from Rose Trujillo's farm, and red or green chile.

San Angelo Omelet

8.5

Two farm eggs with calabacitas and corn. Served with red or green chile, papas fritas, and pinto beans.

St. Francis's Omelet

8

Omelet made with 2 farm eggs, filled with seasonal vegetables and cheddar cheese with papas fritas, pinto beans and red or green chile.

SPECIALITIES

San Pula's Plato con Carne

16

One rolled cheese enchilada with red or green chile, two farm eggs, Calabacitas, and a 6-ounce rib-eye steak.

Breakfast Burrito de San Antonio

8.5

Two farm eggs, scrambled with chorizo from Jim Whittaker's Casa Verde farm, potatoes and Cheddar, wrapped in a tortilla and served with red chile, green, or Christmas.

Cured Country Ham and Eggs

8

Grilled ham served with two farm eggs cooked to your order, seasonal vegetables and home fries.

French Toast

8.5

Raisin-walnut bread dipped in egg batter flavored with vanilla and cinnamon then griddled. With bacon and fresh fruit.

Inger's Swedish Pancakes

8.5

Three thin rolled pancakes with lingonberry butter.

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FRUIT AND CEREALS

Seasonal Fresh Fruit 8.5

Granola, with Milk or Yogurt and Fruit 8.5

Blue Corn Atole 9

Blue corn meal porridge served with honey from the Benedictine monastery in Pecos, New Mexico.

Steel Cut Oatmeal 7

With raisins, brown sugar, milk or cream and fresh fruit.

Plain or Whole-Wheat Bagels from the Plaza Bakery 9

Toasted and served with smoked salmon, cream cheese, capers, and onions.

BREAKFAST MEATS AND SIDES

Bacon 3

Cured Ham 4

Green Chile Sausage from Casa Verde Farm 5

Home Fries with Red Chile and Cheddar Cheese 8

Greek Yogurt 6

BEVERAGES

Juices

Fresh squeezed Orange Juice 5

Fresh squeezed Grapefruit Juice 5

Agua Fresca (seasonal) 5

Organic Tea

Mint 3

Darjeeling 3

Earl Grey 3

Coffee

Starbuck's Coffee 2

Espresso 3.5

Cappuccino 4

Caffé Latte 4

Mexican Coffee 5

Mexican Coffee with Chocolate 5

Bottled Waters

Sparkling 7

Pellegrino (sparkling) 7

Pana (still) 7