

# Dinner at Maria's

## Appetizers

### MARIA'S FAMOUS GREEN CHILE MEATBALLS 7.00

The "WOW" of The Santa Fe Wine & Chile Fiesta Grand Tasting. Made with lean ground beef and New Mexico green chile, and a few other secret ingredients. Served with a side of our green chile for dipping. You're gonna love 'em!

### GUACAMOLE AND CHIPS <sup>GF</sup> 7.95

We hand-mash our ripe Haas California avocados to the right consistency and with the perfect blend of spices to bring out the subtle flavors.

### BUENOS NACHOS <sup>GF</sup> 5.50

A platter of tortilla chips smothered with cheese & Pico-de-Gallo.

Add \$2.50 for ground beef or chicken.

### QUESADILLA 6.50

A large flour tortilla filled with aged cheddar cheese, bacon, sliced black olives and pico-de-gallo, grilled until the cheese is melted.

Add \$2.50 for ground beef or chicken.

### TACOS CHIQUITOS <sup>GF</sup> 7.00

Six cocktail-sized taco shells, filled with lean-ground beef, cheese, lettuce and tomatoes. With our own salsa!

### MARIA'S FAMOUS BARBEQUE RIBS <sup>GF</sup> 7.95

A Santa Fe Tradition for 50 years. Pork ribs, specially cut to our specifications and marinated in our secret red chile barbecue sauce, then slow cooked to perfection.

### MARIA'S HOT TAMALES 6.95

Two traditional pork tamales, or two vegetarian tamales made with piñon nuts, cut corn and cheddar cheese served in hand-tied corn husks. Or one of each.

### CHILE CON QUESO! 7.50

Green chile in our own creamy cheese with some salsa.

### CHIPS AND SALSA <sup>GF</sup>

The first basket is "on-the-house". Each additional basket of chips and salsa is \$.99

## Soups

### MARIA'S HOMEMADE POSOLE <sup>GF</sup>

Cup 4.95 Bowl 6.95

In old Santa Fe, this was a traditional Christmas Season treat. A delicious and hearty stew of posole corn, pork and cueditos, simmered with whole New Mexico dried red chile pods.

### GREEN CHILE STEW <sup>GF</sup>

Cup 4.95 Bowl 6.95

Most likely, the best you've ever tasted. New Mexico grown green chile, a few potatoes, and your choice of Pork or Chicken. Beans added on request at no charge.

Soups served with sopaipilla or tortilla!

## Salads

### GUACAMOLE SALAD <sup>GF</sup> 9.50

Fresh lettuce, tomato, garnished with cheese and olives, then topped with our fresh handmade guacamole.

### GARDEN SALAD 6.95

A crispy, tossed garden-fresh salad with iceberg lettuce, carrots, cucumbers, red cabbage, olives, sprinkle of cheese, sunflower seeds, croutons and choice of dressing.

### SMALL SALAD 4.95

A small iceberg lettuce salad with cucumber, tomato, carrots, red cabbage, sunflower seeds and croutons. Choice of dressing.

## Fajitas

All Fajitas come with a cup of soupy beans. Served with Guacamole, Pico-de-Gallo and Homemade Flour Tortillas

### BEEF FAJITAS 16.95

Marinated, charbroiled steak cut into strips and sautéed with onions, green bell pepper and tomatoes.

### CHICKEN FAJITAS 16.95

Same as above except with tender strips of marinated, boneless, skinless breast of chicken.

### SHRIMP FAJITAS 17.95

Same as above with Chimayo red chile spiced shrimp, with mixed peppers, tomatoes and yellow onions.

### VEGETARIAN FAJITAS 13.95

Same as above, except with crisp, garden-fresh vegetables, including zucchini, mushrooms, green bell peppers, onions and tomatoes.

**GF – Gluten Free**

*Featured Margarita*

*BUBBA-HO-TEP*

*99,000 horas Comalejo Anejo tequila and Cointreau*

**MADE IN GUANJUANTO, A PART OF MEXICO  
FAMOUS FOR ITS MUMMIES, HENCE THE NAME!**

**\$22.50**

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## New Mexican Entrees

**BLUE CORN ENCHILADAS** <sup>GF</sup> **10.00**  
The Classic Santa Fe dinner (Santa Feans discovered the blue corn tortilla). Flat enchiladas made with corn tortillas, cheese and red or green chile. Served any way you like. Add \$1.00 for an egg on top; \$2.50 for ground beef, chicken or carne adovada.

**NEW MEXICAN TACO PLATE** <sup>GF</sup> **11.50**  
Three taco shells filled with 100% extra-lean ground beef or chicken topped with lettuce, tomatoes, cheese and guacamole. Choice of crispy or original Northern New Mexico soft taco shells. (Onions added only on request). Try both crisp and soft shells for a real taste treat. Served with our own salsa, Spanish rice and refried beans.

**BURRITO GRANDE** **11.75**  
A large flour tortilla stuffed with extra-lean ground beef, chicken or carne adovada, refried beans, and cheese. Served smothered in red or green chile. Spanish rice served on the side.

**TOSTADAS COMPUESTAS DE POLLO** <sup>GF</sup> **12.50**  
Two flat, crispy corn tortillas filled with chicken, cheese and guacamole. Served with a side bowl of our pico-de-gallo.

**TORTILLA BURGER** **11.95**  
The Santa Fe style chileburger (a Maria's original from the early fifties). It's a large charbroiled beef patty with beans and cheese between two flour tortillas covered with your choice of red or green chile. Served with Spanish rice.

**HUEVOS RANCHEROS** <sup>GF</sup> **11.75**  
Two corn tortillas topped with two eggs, cooked any style, covered with cheese and your choice of red or green chile.

**CARNE ADOVADA** <sup>GF</sup> **16.50**  
Lean and tender pork marinated in red chile, herbs and spices and baked to perfection. A distinctive Northern New Mexico taste treat. Served with Spanish rice and refried beans. Critically acclaimed by Santa Fe natives!

**POLLO ADOVADA** <sup>GF</sup> **16.50**  
Lean and tender boneless, skinless CHICKEN marinated in red chile, herbs and spices and baked to perfection. Served with Spanish rice and refried beans.

**STEAK AND...  
RELLENO, OR ENCHILADA** <sup>GF</sup> **OR TAMALES** <sup>GF</sup> **17.50**  
Top sirloin steak charbroiled to perfection and served with any one of the above and smothered in your choice of red or green chile or both.

**POLLO ASADO CON SALSA PRIMAVERA** **15.95**  
A boneless, skinless chicken breast marinated in a secret sauce then charbroiled and smothered with our salsa primavera, served with Spanish rice, a small salad and a fresh tortilla

**FIESTA TAMALES PLATE** <sup>GF</sup> **14.50**  
Homemade with corn masa and served in the shuck. Three pork or three vegetable tamales. Served with a side of red or green chile and Spanish rice and refried-beans.

**CHILE RELLENOS** **15.50**  
Everybody's favorite! Two whole, roasted and peeled New Mexico green chiles, stuffed with a blend of cheeses, coated in a special batter, then deep-fried to a golden brown. Covered with green chile. Served with Spanish rice and refried beans.

**MARIA'S FAMOUS SPARE RIBS** <sup>GF</sup> **16.50**  
A Santa Fe tradition at Maria's for the last five decades. A generous portion of specially cut pork ribs, baked slowly in our mild red chile barbeque sauce. Served with Spanish rice and refried beans and a side dish of red chile.

**GALISTEO CHICKEN** **14.95**  
A Maria's exclusive. A fresh half-chicken is parboiled, then deep fried in canola oil, then covered with our famous, fresh chile salsa served with a side bowl of our own pico-de-gallo, Spanish rice and Guacamole'

**MARIA'S COMBINATION PLATE** **16.50**  
This sampler includes a rolled cheese enchilada, a beef taco with guacamole, a tamale and a chile relleno. Served with Spanish rice and refried beans. (Available as vegetarian).

**DON PEDRO GRANDE** **17.75**  
By "Grande," we mean "Huge!" This sampler includes ribs, a rolled cheese enchilada, a tamale, refried beans and Spanish rice, plus a second plate with a chile relleno.

**BURGER AND FRIES** **10.95**  
A large extra-lean 100% beef patty, charbroiled to your specification served on a large bun with fries. Add \$1.00 for cheese or green chile.

**GRILLED RUBY TROUT** <sup>GF</sup> **15.95**  
Sautéed zucchini, yellow squash, tomatoes, green chile rice and chile chipotle lemon butter.

**EXTRA SOPAIPILLAS OR FLOUR TORTILLAS \$ .75 EACH**