

Lunch at Maria's

New Mexican Entrees

POLLO CON SALSA PRIMAVERA ^{GF} 10.50

A boneless, skinless chicken breast, marinated in a secret sauce, then charbroiled and smothered with our own green chile salsa-primavera. Served with Spanish rice.

MARIA'S GREEN CHILE PHILLY 9.50

Santa Fe met Philadelphia at Maria's and what a romance! Thinly sliced Philly Steak sautéed with New Mexico green chile and onions, topped with melted Monterey Jack cheese then served in a folded homemade tortilla.

MARIA'S BEAN & BEEF BURRITO GRANDE 9.50

A large flour tortilla stuffed with a choice of red or green chile, ground beef, frijoles and sharp cheddar cheese, smothered in red or green chile.

MARIA'S TACO PLATE ^{GF} 9.25

Two fresh and crispy yellow corn taco shells filled with 100% extra-lean ground beef, topped with lettuce, tomatoes, cheese and guacamole. Choice of crisp taco shells or soft (yellow corn tortillas) or one of each.

FIESTA TAMALES PLATE ^{GF} 9.75

Two absolutely delicious pork tamales, homemade in our own kitchen using the old Santa Fe recipe, wrapped in corn husks by hand then steamed to perfection.

VEGETARIAN TAMALES ^{GF} 9.75

Our own creation. Made with cheese, piñon nuts, cut corn and green chile. Served with a choice of red or green chile on the side. Hand wrapped in corn husks.
One Pork and One Vegetarian Tamale ^{GF}

TOSTADAS DE POLLO COMPUESTAS ^{GF} 8.50

A crispy corn tortilla topped with chicken, cheese and guacamole. Served with a side dish of pico-de-gallo.

BEEF OR CHICKEN FAJITA 14.95

A generous portion of charbroiled, marinated top sirloin or boneless, skinless breast of chicken cut into tender strips, sautéed with onions, green bell pepper and tomatoes and served on a sizzling platter.

SHRIMP FAJITA 15.95

Same as above except with Chimayo red chile spiced shrimp with yellow onion, mixed peppers and tomato.

VEGETARIAN FAJITAS 11.95

Same as above except with crisp, garden-fresh zucchini, mushrooms, green bell peppers, onions and tomatoes, stir fried in pure vegetable oil.

HUEVOS RANCHEROS 9.50

Late Breakfast? Two corn tortillas, topped with two eggs, cooked any style, covered with cheese and your choice of red or green chile.

CARNE ADOVADA ^{GF} 12.50

Lean tender chunks of pork marinated in our secret sauce then slowly baked to perfection. Truly a great Northern New Mexico classic treat!

POLLO ADOVADA ^{GF} 12.50

Same as Carne Adovada except with tender chunks of chicken. A great low-fat treat!

GRILLED RUBY TROUT ^{GF} 13.95

Sautéed zucchini, yellow squash, tomatoes, green chile rice and chile chipotle lemon butter.

BEEF CHIMICHANGA 10.25

A flour tortilla filled with meat and cheese then deep-fried in canola oil to a golden brown. Served with guacamole and pico-de-gallo.

MARIA'S FAMOUS ENCHILADA PLATE ^{GF} 9.00

Flat enchiladas made with corn tortillas, cheese and red or green chile. Served any way you like. Add \$.50 for blue corn; \$1.00 for an egg on top; \$2.50 for ground beef, chicken or carne adovada.

MARIA'S CHILE RELLENOS 11.25

An all-time favorite! Two whole, roasted and peeled New Mexico green chiles, stuffed with cheese, coated in our own special batter, then deep-fried in canola oil to a golden brown. We then cover them in green chile sauce.

MARIA'S FAMOUS SPARE RIBS ^{GF} 13.95

A Maria's tradition for fifty years. A generous portion of pork ribs, specially cut for us, baked slowly in Maria's original mild red chile-based sauce and served with a side dish of red or green chile.

STEAK AND...

RELLENO, OR ENCHILADA ^{GF} OR TAMALES ^{GF} 15.95

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).

MARIA'S COMBINATION PLATE 14.95

A wonderful way to sample typical Northern New Mexico cooking. This plate includes a cheese enchilada, a taco, a tamale and a chile relleno. Choice of red or green chile (or both).

Our Fajitas are Served with Guacamole,
Pico-de-Gallo and Homemade Flour Tortillas.

EXTRA SOPAIPILLAS OR FLOUR TORTILLAS \$.75 EACH

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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 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 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 beef or chicken.

TACOS CHIQUITOS 7.00

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

MARIA'S FAMOUS BARBEQUE RIBS 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 baked 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

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

Margarita Special THE BUBBA-HO-TEP

99,000 Horas Corralejo Anejo & Cointreau

MADE IN GUANJUANTO, AN AREA IN
MEXICO FAMOUS FOR ITS MUMMIES,
HENCE THE NAME!

\$22.50

Soups

GREEN CHILE STEW ^{GF}

Cup 4.95 Bowl 6.95

A large bowl of ranchera style New Mexico green chile stew. Most likely the best you've ever tasted and absolutely the most authentic green chile stew in the country. We simmer lean chunks of tender pork, a few onions, garlic and potatoes with the green chile every morning. Beans added on request at no extra charge.

CHICKEN GREEN CHILE STEW ^{GF}

Cup 4.95 Bowl 6.95

The same as our traditional pork green chile stew, except we use chicken instead of pork.

MARIA'S HOMEMADE POSOLE ^{GF}

Cup 4.95 Bowl 6.95

In old Santa Fe, this was a traditional Christmas Season treat, but now it's a daily feature at Maria's! A delicious and hearty stew of posole corn (Please don't call it "Hominy"), pork and cueditos (*uncured bacon rind*), simmered with whole New Mexico red chile pods.

Posole and Green Chile Stew served with sopaipilla or tortilla!

Salads

MARIA'S GARDEN SALAD 6.95

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

SMALL SALAD 4.25

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

Burgers

MARIA'S BURGER AND FRIES 9.95

A large ground beef patty, charbroiled to your specification, on a bun with onions, lettuce and tomato. Served with fries. Add \$1.00 for green chile or cheese.

MARIA'S ORIGINAL TORTILLA BURGER 11.95

The Santa Fe style chiliburger, created by Maria in the 1950's. A large, beef patty between flour tortillas, covered with soupy beans and your choice of red or green chile.

GF – Gluten Free