

# Tabla

## DE

## LOS SANTOS

*This fine dining establishment in Hotel St. Francis features culinary masterpieces. Enjoy an authentic New-Mexican inspired menu featuring local, organic farm-to-table ingredients. Tabla's menu is inspired by traditional Northern New Mexican cuisine and the freshest local ingredients. This results in some surprisingly complex culinary creations as well as some delightfully simple signature dishes.*

### Aperitivos

#### Chile Relleno de Cielo 9.75

*This "heavenly" green chile is filled with mushrooms and served with a pinto bean and garlic sauce. The absence of frying and breading allows its flavors to sparkle and gives this New Mexican favorite a healthy twist.*

#### Three Cheese Crostini and Bruschetta 10.25

*Echoing the passage of the Franciscan monks from to New Mexico from Italy and Spain, the cheeses include a young Asiago from Italy, a Cabrales from Spain, and fresh goat cheese from New Mexico and our bruschetta is served with market fresh tomato and basil all with a light drizzle of olive oil.*

#### Carne Adovada Ravioli 11

*Three plump ravioli stuffed with red chile marinated pork and served in a red chile cream sauce.*

#### Andrea's Pastel de Guacamole 10

*Layered roasted corn with tomatoes and house made guacamole served with yellow and blue corn chips*

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**Two Tamalitos**

9.75

*Tamalitos are more intimate and homey then full sized tamales. This dish allows you to experience hundreds of years of New Mexico tradition with one pork tamale with red chile and vegetarian tamale with green chile.*

**Pequenos**

14

*One beef burger with red chile, one buffalo with green chile, and one lamb with Roquefort cheese served with a mixed greens salad and light vinegarettie dressing*

### Sopas

**Sopa del Dia**

Cup 5  
Bowl 7

*Market fresh and local ingredients go into our house made soups. Please ask your server for today's selection*

### Ensaladas

**Ensalada Mixta**

9

*Seasonal greens, cucumbers, tomatoes, sweet red onions, and fresh goat cheese in a light vinegarettie dressing.*

**Repollo de las Nubes**

10

*Thinly shredded red cabbage with smoked bacon, Roquefort cheese and finished with olive oil and vinegar. Served warm.*

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### Entrees

#### Plato Nativo de San Francisco de Assis 17

*On this plate you will find a sopapilla filled with chicos and beans from Rose and Gloria Trujillo's farm in Nambe, New Mexico, one pork tamale with red chile, and one enchilada with cheese, onion and chile colorado.*

#### Anna and Miguel's Chile Relleno 21

*A roasted poblano chile is filled with rice, spinach from Matt Romero's farm in Santa Cruz, New Mexico, and goat cheese. Served with calabacitas and a sauce made with tomatoes from Estancia Valley, New Mexico.*

#### Rainbow Trout (Trucha) 22

*This trout is dipped in milk, flour, pan-fried in butter and seasoned with lemon, garlic and Italian parsley. Served with Matt Romero's spinach and sautéed market potatoes.*

#### Pollo Real Chicken 24

*Organic chicken from Pollo Real farm in Socorro, New Mexico, seasoned with chile caribe, grilled and accompanied with roasted market potatoes, vegetables in season, and chicos in a demi-glace sauce.*

#### Niman Ranch Pork Chops 28

*Pork chops brined and marinated in New Mexican red chile and grilled. Accompanied with calabacitas, sautéed market potatoes and sauce.*

#### Bolognese Pasta 28

*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.*

#### Angus Rib-Eye Steak 28

*This aged (21 days) rib-eye steak from Niman Ranch is salted, grilled and served with roasted market potatoes with rosemary, seasonal vegetables, and red chile demi-glace.*

#### Lamb Chops

#### One Chop 18 TwoChops 28

*The lamb comes from nearby Talus Wind Ranch in Galisteo, New Mexico. It is grilled and served with a peppercorn demi-glace, spinach from Matt Romero's farm, and market potatoes roasted with thyme.*

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### Postres

**Organic Goat Milk Flan** 8.5

*The flan is traditional baked custard with caramel sauce, whipped creams and berries.*

**Pastel de Tres Leches** 9.5

*This ultra-moist cake made with three milks is a traditional Mexican dessert and is served with a strawberry-cream icing and mango and strawberry purees.*

**Chocolate Almond Torte** 9.75

*This flourless torte with chocolate and almonds is served with crème anglaise and is a treat for any dessert lover.*

**Pastel de Chocolate** 11

*A river of warm chocolate flowing from a delicate chocolate cake, tempered with cold crème fraîche.*

**Ice Cream with Seasonal Fruit** 8.75

*French Vanilla ice cream with locally sourced season fruits*