PAELLA MONDAY

posada
ALTA COCINA

FOR THE TABLE

DUO SALSAS *AVOCADO-TOMATILLO AND ROASTED TOMATOES SALSAS, FRIED CORN CHIPS* **9**

CHICHARRONES AND MEXICAN STREET CORN-CHEESE DIP *FRIED CRACKLING PORK, MADE TO ORDER, NEW MEXICO'S GREEN HATCH CHILE* **16**

FRESH HAMACHI CEVICHE ANTIGUA *FISH, CITRUS JUICES, AJI AMARILLO, AGAVE, CUCUMBER, CILANTRO, CORN, COLESLAW PANACHE, AVOCADO, CORN CHIPS* **26**

PARM CRUSTED CAULIFLOWER *TEMPURA, RED CRUSHED PEPPER, ALMONDS, CHIPOTLE MAYONNAISE* **17**

CLASSIC GUACAMOLE *AVOCADO, SALSA FRESCA, CITRUS VINAIGRETTE, CORN CHIPS* **15**

HOUSE FAVORITES

KING RANCH ENCHILADAS **30**
CHICKEN, BACON, ROASTED POTATOES, FRESH CILANTRO, CHIPOTLE CREAM SAUCE, MEDLEY OF QUESOS MEXICANOS, SALSA FRESCA, BUTTER RICE, GRILLED CORN

OPEN FIRE SHRIMP TOSTADAS **34**
FRIED CORN TORTILLA, CHARRED CREMA, SW RELISH, BASIL VINAIGRETTE, SALSA FRESCA, BEET SALAD WITH CANDY PECANS

MAHI MAHI TACOS *CORN TORTILLAS, CHIPOTLE MAYO, PICKLED SLAW, SWEET PEPPER SAUCE, SALSA FRESCA, WATERMELON SALAD* **30**

AGUA-CHILE RIBEYE *CITRUS-SOY BROTH, GARLIC COMPOUND BUTTER, SERRANO CHILE, RED ONIONS, CILANTRO, CHARRED AVOCADO, MEXICAN RICE, WARM CORN TORTILLAS* **55**

SALADS AND SOUPS

CHARRED BEET AND APPLE SALAD *GREENS, QUESO FRESCO, CANDIED PECANS, PICKLED ONIONS, PEAR BALSAMIC VINAIGRETTE* **18**

SHRIMP AND GUACAMOLE *GREENS, SALSA FRESCA, CITRUS VINAIGRETTE, PEARL TOMATO RELISH, CHIPOTLE SHRIMP, BASIL VINAIGRETTE, CORN CHIPS, HOUSEMADE CORN TORTILLAS* **22**

WATERMELON SALAD *GREENS, CABBAGE, QUESO FRESCO, MANGO, TAJIN, MANGO VINAIGRETTE* **19**

SOPA DE TORTILLA AHUMADA *T0MATO-CHILE, SHREDDED CHICKEN, VEGETABLES, QUESO FESCO, AVOCADO* **18**

PAELLA TO SHARE

WITH EL-SAYED ESTATE OLIVE OIL

POSADA'S MIXTA PAELLA *CHICKEN, MEXICAN CHORIZO, SPANISH CHORIZO LINKS, SHRIMP, CONFIT GARLIC, ONIONS, ROASTED TOMATOES, SWEET PEPPER, POBLANO PEPPERS, SAFFRON BROTH, BOMBA RICE, PEAS, CILANTRO, SOURDOUGH CHEESE BREAD* **39**

CHICKEN CHIPOTLE PAELLA *CONFIT GARLIC, ONIONS, MEXICAN CHORIZO, ROASTED TOMATOES, HOMINY, LIME ROASTED CORN WITH JALAPENOS, TOMATILLO BROTH, BOMBA RICE, CHICKEN TINGA, CILANTRO-ONION MIX, SOURDOUGH CHEESE BREAD* **35**

PAELLA A LA MEXICANA CON CHORIZO *CONFIT GARLIC, ONIONS, ROASTED TOMATOES, CHICK PEAS, SMOKED PAPRIKA, GUAJILLO CHILE BROTH BRAISED SHORT BEEF, BOMBA RICE, ROASTED CORN, POTATOES, POBLANO PEPPERS, CILANTRO-ONION MIX, SOURDOUGH CHEESE BREAD* **37**

KALE AND WILD MUSHROOM PAELLA *CONFIT GARLIC, ONIONS, ROASTED TOMATOES, CREMINI MUSHROOMS, ROASTED POBLANO PEPPERS, PAN FRIED ARTICHOKES HEARTS, MUSHROOM BROTH, SIDE UP EGGS, GRILLED KALE, MANGO HABANERO VINAIGRETTE, SOURDOUGH CHEESE BREAD* **32**

SEAFOOD PASTA WITH SQUID INK *SERVED IN A PAELLA PAN, CONFIT GARLIC, ONIONS, CHORIZO, ROASTED TOMATOES, SPAGHETTI PASTA, OCTOPUS LEG, MUSSELS, SHRIMP, BARRAMUNDI FILLET OF FISH, TOMATO SAFFRON SAUCE, CILANTRO-ONION MIX, SOURDOUGH CHEESE BREAD* **57**

Consuming raw or undercooked meats, fish, shellfish, poultry, or eggs may increase your risk of food-born illness, especially if you have certain medical conditions. All dishes are designed for a full flavor experience. Please no substitutions.

Up to three evenly-split payments per table. 20% gratuity charge for parties of 8 or more. Dessert service 2.00 per person

IF YOU USE A CREDIT CARD, WE WILL CHARGE AN ADDITIONAL 3% TO OFFSET PROCESSING COSTS. WE DO NOT SURCHARGE DEBIT CARDS OR CASH.