

Rancho de  
Chimayó  
restaurante



*“a timeless tradition”*

## *Aperitivos (Appetizers)*

Guacamole and Tortilla Chips .....	\$5.95
Nachos .....	\$4.95
<i>Tortilla chips, refried beans and cheddar cheese with freshly diced jalapeños on the side.</i>	
Nachos Grande .....	\$8.50
<i>All of the above along with guacamole, sour cream, lettuce, tomatoes and olives.</i>	
Chile con Queso	
<i>Small</i> .....	\$3.95
<i>Large</i> .....	\$7.25
Salsa and Tortilla Chips .....	\$2.25
Ensalada .....	\$2.75
<i>A fresh dinner salad of mixed greens.</i>	
Burrell Tortilla .....	\$4.50
<i>Flour tortilla topped with green chile and cheddar cheese.</i>	
<i>With shredded beef or chicken</i> .....	\$6.95
Stuffed Jalapeños .....	\$6.95
<i>Six red jalapeños stuffed with cream cheese, fried crispy and served with salsa.</i>	
Camarones .....	\$8.25
<i>Five shrimp resting on garlic cream cheese and red jalapeños. Lightly breaded and deep fried.</i>	
Fajita Quesadilla .....	\$9.25
<i>Your choice of grilled chicken or beef on two flour tortillas with melted cheese.</i>	
<i>Served with guacamole and sour cream.</i>	
Cheese Quesadilla .....	\$5.25
<i>A flour tortilla with melted cheddar cheese. Served with guacamole and sour cream.</i>	
Cup Green Chile Stew .....	\$5.50
Cup Tortilla Soup .....	\$5.50

## *Ensaladas (Salads)*

Aguacate Relleno .....	\$9.95
<i>A half avocado filled with chicken salad, served over a bed of lettuce and tomato.</i>	
<i>Served with shrimp salad</i> .....	\$14.50
Chicken Fajita Salad .....	\$9.95
<i>A crispy flour tortilla bowl filled with fresh salad greens and topped with chicken fajita strips, sautéed peppers and onions, pepper Jack cheese, sour cream, guacamole and your choice of dressing. Also available as a taco salad.</i>	
Ensalada de Fruta (Seasonal) .....	\$9.25
<i>A fresh fruit salad served with your choice of ice cream, orange sherbet or cottage cheese.</i>	
Tortilla Soup and Salad .....	\$8.50
<i>Made from a rich chicken broth served with avocado, blended cheeses, tortilla strips and chicken, served with a salad.</i>	
Green Chile Stew and Salad .....	\$8.50
<i>A delicious stew made with pork, potatoes and green chile, served with a salad.</i>	

## *Comidas a la Parrilla (Grilled Items)*

- Chimayó Steak** ..... \$20.50  
*12 oz. rib-eye steak served with a choice of baked potato, French fries or rosemary potatoes, calabacitas and a tossed green salad, with your choice of dressing.*
- Carne Asada** ..... \$18.50  
*A grilled 8 oz. New York steak topped with vegetarian green chile and melted cheddar cheese. Served with a rolled cheese enchilada, refried beans and rice.*
- Fajitas al Estilo Chimayó** ..... \$15.95  
*A choice of marinated steak or chicken, topped with grilled onions and bell peppers. Served with pico de gallo, guacamole, sour cream, beans and warm flour tortillas. Add cheese 75¢.*
- Trout Almandine** ..... \$13.75  
*A large rainbow trout grilled golden brown topped with toasted almonds and served with baked potato, French fries or rosemary potatoes, calabacitas and a tossed green salad, with your choice of dressing.*
- Bistec Solomillo** ..... \$10.95  
*A 10 oz. ground steak topped with red or green chile and melted cheese. Served with Spanish rice and calabacitas.*
- Beef Wrap** ..... \$9.50  
*A flour tortilla filled with tender slices of beef, pepper Jack cheese, sautéed bell peppers and onions. Served with guacamole, sour cream, beans and pico de gallo.*
- Hamburger** ..... \$7.25  
*Served with French fries. Add cheese for \$.50 and add diced green chile for \$1.00 extra.*

## *Platos Vegetarianos*

- Plato Vegetariano** ..... \$10.75  
*A meatless dish with bean burrito, cheese enchilada, zucchini and green chile tamale and Spanish rice. Served with your choice of vegetarian red or green chile.*
- Plato Vegetariano Pequin** ..... \$10.75  
*A chile relleno, refried bean and cheese taco, cheese enchilada, Spanish rice and calabacitas. Served with your choice of vegetarian green or red chile.*



*Rancho de Chimayó's traditional chile is made with ground beef.  
Vegetarian is also available upon request.*

*Soy cheese available on any dish for an additional \$1.25.  
Please ask your server for other vegetarian suggestions.*

*Water is served upon request only, due to water  
conservation regulations imposed by Santa Fe County.*

*One Sopaipilla included with Entrée. 18% gratuity added to parties of 8 or more.  
During peak times, no separate checks please.*

# *Comidas Nativas (Dinner)* Available all day.

Platón Especial .....	\$13.95
<i>A deluxe combination of guacamole salad, rolled cheese enchilada, pork tamale, shredded beef taco, chile relleno, Spanish rice, refried beans and choice of red or green chile.</i>	
Combinación Picante .....	\$11.50
<i>A traditional combination plate with carne adovada, pork tamale, rolled cheese enchilada, beans and posole served with red chile.</i>	
Combinación Tradicional .....	\$10.50
<i>A combination plate with rolled cheese enchilada, pork tamale, shredded beef taco, Spanish rice and beans. Served with your choice of red or green chile.</i>	
Shrimp Enchilada .....	\$13.00
<i>Three rolled blue corn tortillas filled with shrimp and topped with white cheddar cheese and pesto green chile. Served with black beans.</i>	
Pollo al Estilo Chimayó .....	\$11.25
<i>Two boneless chicken breasts topped with red or green chile, with melted cheese or chile con queso. Served with Spanish rice and calabacitas.</i>	
Chile Rellenos .....	\$11.75
<i>Two green chiles stuffed with Jack cheese and fried golden brown. Topped with vegetarian green chile and tomatoes, served with Spanish rice and posole.</i>	
<i>Rellenos topped with shredded beef .....</i>	<i>\$13.75</i>
Sopaipilla Relleno .....	\$11.50
<i>A sopaipilla stuffed with your choice of shredded beef or chicken, beans and Spanish rice. Topped with red or green chile, cheddar cheese and guacamole.</i>	
Carne Adovada Burrito .....	\$11.25
<i>Carne adovada wrapped in a flour tortilla topped with adovada sauce and melted cheese. Served with refried beans.</i>	
Carne Adovada .....	\$10.95
<i>Marinated pork cooked in a spicy red chile caribe sauce, served with posole. A Rancho de Chimayó Specialty!</i>	
Burrito de Carne .....	\$10.50
<i>Your choice of chicken, or shredded beef, wrapped in a flour tortilla, topped with red or green chile and melted cheese. Served with rice and beans.</i>	
Plato con Flautas .....	\$10.75
<i>Four lightly fried rolled corn tortillas filled with your choice of pork, shredded beef or chicken. Served with refried beans, Spanish rice, guacamole, sour cream and salsa.</i>	
Plato con Tacos .....	\$9.75
<i>Three crisp corn tortilla shells filled with shredded beef or chicken, cheese, lettuce and tomatoes. Served with beans, green or red chile, or salsa.</i>	
Enchilada .....	\$8.95
<i>Three corn tortillas layered with cheese, onions and your choice of traditional or vegetarian red or green chile served with beans. Chicken or shredded beef \$2.00 extra. Blue Corn tortillas \$.75 extra. Egg \$.75 extra.</i>	

*One Sopaipilla included with Entrée. 18% gratuity added to parties of 8 or more.  
During peak times, no separate checks please.*

*Comidas (Lunch)* Available from 11:30 am to 4:00 pm

- A. Pollo al Estilo Chimayó ..... \$8.25  
*A chicken breast topped with red or green chile, with melted cheese or chile con queso. Served with Spanish rice and calabacitas.*
- B. Tamales ..... \$6.95  
*Two red chile and pork tamales topped with your choice of green or red chile, served with beans.*  
*Two zucchini, green chile, black bean and corn vegetarian tamales with your choice of vegetarian green or red chile served with whole beans ..... \$7.95*
- C. Chile Relleno ..... \$7.25  
*Green chile stuffed with Monterey jack cheese and fried golden brown. Topped with vegetarian green chile and fresh chopped tomatoes. Served with Spanish rice and posole.*
- D. Flautas ..... \$6.95  
*Two rolled lightly fried corn tortillas filled with pork, beef or chicken, served with salsa, guacamole, sour cream and refried beans.*
- E. Sopaipilla Relleno ..... \$7.95  
*A sopaipilla stuffed with shredded beef or chicken, beans and Spanish rice topped with cheddar cheese and guacamole. Served with your choice of red or green chile.*
- F. Bean Burrito ..... \$6.50  
*Refried beans wrapped in a flour tortilla topped with cheese, red or green chile and served with rice.*
- G. Platillo con Tacos ..... \$7.25  
*Two crisp corn tortilla shells filled with chicken or shredded beef, cheese, lettuce and tomatoes. Served with beans and your choice of red or green chile, or salsa.*
- H. Combinación Pequeña ..... \$7.25  
*Combination plate with a shredded beef taco, cheese enchilada, Spanish rice and beans served with your choice of green or red chile.*  
*Vegetarian Combination with bean taco, rolled cheese enchilada ..... \$7.25*  
*Served with Spanish rice and calabacitas.*
- K. Tortilla Compuesta ..... \$8.50  
*Crisp corn tortilla layered with refried beans, shredded beef or chicken, lettuce, tomato, black olives and cheese. Served with sour cream, guacamole, Spanish rice and salsa.*
- L. Carne Adovada Pequeña ..... \$7.95  
*Carne adovada served with posole and Spanish rice. A Rancho de Chimayó Specialty.*
- N. Platillo con Fajitas al Estilo Chimayó ..... \$9.50  
*Choice of marinated steak or chicken strips with grilled peppers and onions served with pico de gallo, guacamole, sour cream, beans and flour tortillas. Add cheese 75¢.*
- O. Huevos Rancheros ..... \$7.25  
*Two eggs on a corn tortilla topped with cheese and your choice of red, green or vegetarian chile. Served with refried beans and rice.*
- P. Enchilada Pequeña ..... \$6.95  
*Two rolled enchiladas with cheese and onions, topped with your choice of green, red or vegetarian chile, served with beans. Chicken or shredded beef \$1.25 extra.*  
*Blue corn tortillas \$.50 extra. Egg \$.75 extra.*
- Q. Shrimp Pesto Enchiladas ..... \$9.25  
*Two rolled blue corn tortillas filled with shrimp and topped with white cheddar cheese and pesto green chile. Served with black beans.*

## *Bebidas Especiales (Specialty Drinks)*

We are pleased to have you as our guest.  
May we suggest our House Specialties from the Cantina:

### **Chimayó Cocktail**

*A traditional favorite made with gold tequila, Creme de Cassis and apple cider.*

### **Margarita**

*Our famous recipe made with tequila, triple sec and lemon juice.*

### **Frozen Margarita**

*Tequila, triple sec and lemon juice blended with crushed ice.*

### **Sangria**

*A Rancho de Chimayó specialty. Spiced red wine garnished with fresh fruit.*

## *Bebidas (Drinks)*

Prickly Pear Frozen Lemonade .....	\$3.50
Rancho de Chimayó Signature Roasted Piñon Coffee .....	\$2.25
Freshly Brewed Iced Tea .....	\$1.95
Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade .....	\$1.95
Rancho de Chimayó Bottled Water .....	\$1.00
Perrier .....	\$3.00

## *Postre del Pais (Desserts)*

Flan .....	\$3.50
<i>Baked caramel custard. A Rancho de Chimayó Specialty.</i>	
Natillas .....	\$3.50
<i>Traditional vanilla-milk pudding, topped with whipped cream and cinnamon.</i>	
Toasted Piñon Mocha Mousse .....	\$4.95
<i>Homemade chocolate mousse with toasted piñon, topped with whipped cream.</i>	
Chocolate Especial .....	\$5.95
<i>A three-layer chocolate extravaganza.</i>	
Ice Cream .....	\$2.00
<i>Chocolate, vanilla or orange sherbet</i>	
Dessert del Día .....	\$5.95
<i>Ask your server about the special dessert feature.</i>	