Comidas (Lunch) Available from 11:30 am to 3:30 pm

A. Pollo al Estilo Chimayó **$9.50**
A 6 oz. chicken breast topped with your choice of red or green chile and cheddar cheese. Served with Spanish rice and calabacitas.

B. Tamales **$8.75**
Two red chile pork tamales topped with your choice of red or green 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 **$9.50**

C. Chile Relleno **$9.75**
Green chile stuffed with Monterey jack cheese and fried golden brown. Served over vegetarian green chile. Served with Spanish rice and calabacitas. Garnished with diced tomatoes.

D. Rolled Flautas **$8.75**
Two lightly fried rolled corn tortillas filled with your choice of pork, beef or chicken. Served with refried beans, salsa, guacamole, and sour cream.

E. Sopaipilla Relleno **$9.75**
A stuffed sopaipilla with shredded beef or chicken, beans and Spanish rice, topped with your choice of red or green chile, cheddar cheese and guacamole.

F. Bean Burrito **$7.00**
Refried beans wrapped in a flour tortilla topped with cheese, red or green chile and served with rice.

G. Platillo con Tacos **$8.50**
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 **$8.50**
Combination plate with a shredded beef taco, cheese enchilada, Spanish rice and beans. Served with your choice of red or green chile. *Vegetarian Combination also available*

K. Tostada **$9.75**
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 **$9.50**
Carne adovada served with posole and Spanish rice. A Rancho de Chimayó Specialty!

N. Platillo con Fajitas al Estilo Chimayó **$10.75**
A choice of marinated steak or chicken strips and sautéed bell peppers and onions. Served with pico de gallo, guacamole, sour cream, beans and flour tortillas. Add cheese 80¢.

O. Huevos Rancheros **$8.25**
Two eggs on a corn tortilla topped with cheese and your choice of red or green vegetarian chile. Served with refried beans and rice.

P. Enchilada Pequeña **$8.25**
Two rolled enchiladas with cheese and onions, topped with your choice of green, red or vegetarian chile, served with beans. Chicken or shredded beef $1.30 extra. Blue corn tortillas 55¢ extra. Egg 80¢ extra.

Q. Shrimp Pesto Enchiladas **$10.50**
Two rolled blue corn tortillas filled with shrimp and topped with white cheddar cheese and pesto green chile. Served with black beans.

Our History

The Chimayó valley is a verdant oasis extending from the foothills of the majestic Sangre de Cristo mountains to the expanse of the Rio Grande valley. In this fertile area, three streams meet and traverse its entire distance. People have been drawn to the valley's charms both in prehistoric and historic times. Native Americans inhabited the piñon covered hills and chamiso strewn valley floor. The name Chimayó itself is from the Tewá Indian language meaning superior red flaking stone.

The Cañada de Chimayó, as it is known in the early records, became Increasingly settled by the Spanish after 1692. The Spanish Crown encouraged colonists from New Spain (Mexico) to move north, and many settled in the Chimayó valley. In 1693, Jose Jaramillo Negrete and his wife Maria de Sotomayor of Mexico City, came to New Mexico as colonists. Their son, Roque came as a soldier at the same time. Soon the many sons and daughters of Roque Jaramillo and his wife Petrona de Cardenas spread throughout northern New Mexico. Manuel Jaramillo, a son of Roque, acquired property in the upper Cañada de Chimayó in the early 1700s. In the 1800s, Manuel Jaramillo's great grandsons, brothers Hermenegildo and Epifanio, assisted each other in building their own family homes.

In October 1965, Arturo Jaramillo and his wife Florence envisioned a plan for the house built by Hermenegildo and Trinidad Jaramillo, and the Restaurante Rancho de Chimayó was born. Their restaurant would preserve the rich traditions of their family and its proud culture, welcoming guests into this comfortable and romantic piece of history. Fireplaces radiate warmth into cozy rooms and family photographs hang on the white washed adobe walls. The lovely terraced patio beckons you to exquisite outdoor dining.

In August, 1984 the Jaramillo family completed restoration of Hacienda Rancho de Chimayó, Epifanio and Adelaida Jaramillo's home. Their home has been lovingly renovated into seven guest rooms. Each room opens onto an enclosed courtyard and within each room one finds turn of the century antiques, a private bath, a quiet sitting area and fireplace.

In July 2008, a fire at Rancho de Chimayó damaged the kitchen and other areas. After more than a year, the restaurant has been respectfully restored and upgraded, preserving the original adobe walls, structure and many of it's authentic features.

Rancho de Chimayó was honored as one of New Mexico's Culinary Treasures in March 2014, one of only a handful of restaurants awarded with this wonderful distinction. The New Mexico Department of Tourism celebrated restaurants that have stood the test of time, independent spots that have become beloved in their neighborhoods and beyond. Many of these are operated by the founding family, or by someone handpicked by the founders to carry on their legacy. In all cases they are still family-owned and operated.

Join us throughout this year as we celebrate our 50th Anniversary with monthly specials and events. Our official celebration date is September 19, 2015, when the Restaurante will celebrate their 50th anniversary as a thriving, world renowned restaurant in Northern New Mexico.

Rancho de Chimayó is a treasured part of New Mexico's heritage and history and will always remain... a timeless tradition.

Restaurante

Rancho de Chimayó

HJM

Established 1965

"A timeless tradition"

50th Anniversary

50th Anniversary Menu

Bebidas (Drinks)

Prickly Pear Frozen Lemonade $4.50

Rancho de Chimayó Signature Roasted Piñon Coffee $3.50

Iced Tea, Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Lemonade & Raspberry Tea $2.50

Aperitivos (Appetizers)

Guacamole and Tortilla Chips $6.75

Nachos $5.50
Tortilla chips, topped with refried beans, cheddar cheese and jalapeños on the side.

Nachos Grande $9.00
All of the above along with guacamole, sour cream, lettuce, tomatoes and olives.

Chile con Queso
Small $4.75
Large $8.25

Salsa and Tortilla Chips $2.75

Burrell Tortilla $5.00
Flour tortilla topped with vegetarian green chile and cheddar cheese.

Stuffed Jalapeños $7.50
Six red jalapeños stuffed with cream cheese, fried crispy and served with salsa.

Fajita Quesadilla $10.75
Your choice of grilled chicken or beef, sautéed peppers, and onions, on two flour tortillas with melted cheese. Served with guacamole and sour cream.

Cheese Quesadilla $5.75
Served with guacamole and sour cream.

Bowl Green Chile Stew $6.75 **Cup Green Chile Stew** $5.75

Bowl Tortilla Soup $6.75 **Cup Tortilla Soup** $5.75

Ensalada de Fruta (Seasonal) Market Price
A fresh fruit salad served with your choice of ice cream, orange sherbet or cottage cheese.

Grilled Items

Chimayó Steak $24.95
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 $20.95
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 $18.50
A choice of marinated steak or chicken strips and sautéed bell peppers and onions. Served with pico de gallo guacamole, sour cream, beans and warm flour tortillas. Add cheese 80¢.

Trout Almandine $17.25
A large rainbow trout grilled golden brown, topped with toasted almonds and a choice of a baked potato, French fries or rosemary potatoes, calabacitas and a tossed green salad with your choice of dressing.

Bistec Solomillo $13.95
A 10 oz. ground steak topped with red or green chile and melted cheese. Served with Spanish rice and calabacitas.

Fajita Wrap $12.50
A flour tortilla filled with marinated steak strips, pepper Jack cheese, sautéed bell peppers and onions. Served with guacamole, sour cream, beans and pico de gallo.

Hamburger $9.50
Served with French fries. Add cheese for 80¢ and add diced green chile for $1.15 extra.

Specialty Salads

Aguacate Relleno $11.50
A half avocado filled with chicken salad, served over a bed of lettuce and tomato.
*Also Available as a Shrimp Salad $15.95

Salmon Salad $11.50
A grilled salmon fillet on top of a fresh greens salad blend, topped with tomatoes, cucumbers and your choice of salad dressing.

Chicken Fajita Salad $11.50
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.

Tortilla Soup and Salad $8.75
Made from a rich chicken broth served with avocado, blended cheeses, tortilla strips and chicken. Served with a salad.

Green Chile Stew and Salad $8.75
A delicious stew made with pork, potatoes and green chile, served with a salad.

Platos Vegetarianos

Plato Vegetariano $11.75
A meatless dish with a refried bean burrito, cheese enchilada, a zucchini and green chile tamale all topped with your choice of red or green chile and cheese. Served with Spanish rice.

Plato Vegetariano Pequín $11.75
A chile relleno, a refried bean and cheese taco, cheese enchilada, Spanish rice and calabacitas. Served with your choice of vegetarian green or red chile.

Comidas Nativas (Dinner) Available all day.

Platón Especial $16.00
A deluxe combination of rolled cheese enchilada, pork tamale, shredded beef taco, chile relleno. Served with Spanish rice, refried beans, choice of red or green chile, and guacamole.

Combinación Picante $13.50
A combination plate with carne adovada, pork tamale, rolled cheese enchilada, beans and posole served with a choice of red or green chile.

Combinación Tradicional $12.50
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.

Shrimp Enchilada $14.75
Three rolled blue corn tortillas filled with shrimp and topped with white cheddar cheese and pesto green chile. Served with black beans.

Chile Rellenos $13.25
Two chiles stuffed with Monterey jack cheese and fried golden brown over vegetarian green chile and served with Spanish rice and calabacitas. Garnished with tomatoes.

Pollo al Estilo Chimayó $12.75
Two 6 oz. boneless chicken breasts topped with a choice of red or green chile and cheese. Served with Spanish rice and calabacitas. *Also available with chile con queso.

Tostada Dinner $11.75
Two crisp corn tortillas layered with refried beans, shredded beef or chicken, lettuce, tomato, black olives and cheese. Served with sour cream, guacamole, Spanish rice and salsa.

Sopaipilla Relleno $13.25
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.

Carne Adovada Burrito $13.50
Carne adovada wrapped in a flour tortilla topped with adovada sauce and cheddar cheese. Served with refried beans and rice.

Carne Adovada $12.75
Marinated pork cooked in a spicy red chile caribe sauce, served with rice and posole.

Burrito de Carne $10.75
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.

Plato con Rolled Flautas $12.25
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.

Plato con Tacos $11.00
Three crisp corn tortilla shells filled with shredded beef or chicken, cheese, lettuce and tomatoes Served with beans, red or green chile, or salsa.

Enchilada $10.25
Three corn tortillas layered with cheese, onions and your choice of traditional or vegetarian green or red chile served with beans. Chicken or shredded beef $2.50 extra.

Soy cheese available on any dish for an additional $2.50