

# starters

## Smoked Wild Mushroom Crostini **V**

A selection of sautéed wild mushrooms tossed with baby spinach on toasted chipotle focaccia bread. Finished with fresh Parmesan cheese.

## Guacamole & Pico de Gallo **V**

An avocado, onion and coriander dip and our house made plum tomato salsa with crispy corn tortilla chips.

## Sticky Beef Rosti

Tender sticky strips of pan seared sirloin steak and spring onion, with a southern style rosti potato.

## South Western Crab Cakes

Fresh swimmer crabmeat coated with crispy corn tortilla pieces, with salsa verde.

## New Mexican Chicken Wings

Prime chicken wings in spicy coating, served with Santa fe barbecue sauce.

## Chile & Lime Tiger Shrimps

Tiger shrimps sautéed with chile, garlic and lime. With rustic toast and rocket.

## Santa fe Sampler

A selection of Santa fe appetizers, perfect for sharing.

Vegetarian option available – please ask your server. **V**

## Sharing Bocaditas

An open style quesadilla, topped with pan fried chicken, chorizo, grilled artichoke hearts, Pico de Gallo, spring onion and fresh coriander.

# wraps & sandwiches

4.25 Only available 12 till 5pm

## Santa fe Club Sandwich

6.95

Char grilled chicken breast topped with New Mexican green chiles, tomatoes, Monterey Jack cheese and chipotle mayonnaise. Served within focaccia bread.

3.95

## Tortas

5.95

A traditional Mexican lunch. A warm crusty roll, with chicken, chorizo, Monterey Jack cheese and salsa.

4.75

With spicy black beans, house made guacamole, Monterey Jack cheese and Mexican slaw. **V**

5.50

5.95

## Chicken Wrap

5.95

Char grilled chicken with Pico de Gallo and Monterey Jack cheese, in a warm tomato tortilla with coriander cream.

4.50

## Roasted Vegetable Wrap **V**

5.95

With seasonal vegetables, spicy black beans, house made guacamole and Monterey Jack cheese in a warm spinach tortilla with coriander cream.

5.95

## Steak Wrap

6.95

Sliced sirloin strips sautéed with mild chiles, red peppers, and red onions. Served with Monterey Jack cheese and guacamole in a warm spinach tortilla with coriander cream.

9.95

## Quesadillas

All served inside a warm wheat flour tortilla with house made Pico de Gallo & coriander cream.

7.25

- Chicken, Monterey Jack cheese and Pico de Gallo 4.95
- Mushroom, jalapeño and Monterey Jack cheese **V** 4.95
- Goats' cheese, Monterey Jack cheese and roasted bell peppers **V** 4.95

# from the grill

## **Santa fe Chicken Barbacoa** 10.50

Marinated char grilled chicken breast, glazed with Santa fe's own tangy chipotle barbeque sauce, sautéed baby vegetables and sweet corn relish.

## **Santa fe House Made Burger** 9.25

Pure prime minced beef burger with chipotle mayonnaise wrapped in a warm flour tortilla. Served with Santa fe fries & house made chipotle catsup.

Choose from:

- Mushroom, jalapeño, Monterey Jack cheese, green chile. 9.50
- Bacon, Spanish onion, Monterey Jack cheese. 9.50
- New Mexican green chile and Monterey Jack cheese. 9.50
- House made guacamole and Pico de Gallo. 9.50
- Salsa crema - a thick creamy blue cheese, red onion & pine nut sauce. 9.50

## **South Western Steak & Fries** 13.95

Prime spiced rubbed 9oz sirloin steak with marinated red onion, Pico de Gallo and Santa fe fries.

## **Green Chile Chicken** 9.95

On roasted garlic mashed potatoes with our own house made spicy green chile sauce and sour cream.

## **Fillet Steak** 17.95

8oz marinated fillet steak on green chile mashed potatoes, with one of the following sauces

- Creamy poblano and cracked pepper.
- Citrus Butter.
- Chipotle Butter.
- Salsa Crema - a thick creamy blue cheese, red onion & pine nut sauce.

## **Char Grilled Salmon** 10.25

On a bed of sautéed spring greens and crispy bacon.

# mains

## **Lime & Tequila Marinated Pork** 9.95

Slow roasted with herbs and spices. Accompanied with rice of the day.

## **Green Chile Linguine** **V** 8.25

Pasta tossed with spinach, mushrooms and a house made pesto of roasted jalapeño, coriander and pine nuts. Topped with shaved parmesan.

- With sautéed chicken. 9.50

## **Red Snapper** 9.50

Pan seared and served over roquette and spinach and New Mexican slaw with a sweet cider glaze.

## **New Mexican Paella** 9.95

Selection of fresh seafood and chicken simmered together with Arborio rice and New Mexican spices.

## **Pea, Feta & Mint Frittata** **V** 7.50

A Spanish style omelette, served with Pico de Gallo and cos lettuce.

## **Chicken Enchilada** 7.95

Spicy chicken, roasted vegetables and Monterey Jack cheese sauce layered between corn tortillas with Asado sauce.

## **Chile Relleno** **V** 8.25

Mild oven roasted chile pepper stuffed with mushrooms, jalapeños and Monterey Jack cheese. In a corn meal crust and served with spicy black beans, rice of the day and Asado sauce.

Our food is freshly prepared each morning using only the best quality ingredients. Every dish is made to order by our team of highly skilled chefs.

**V** Suitable for vegetarians.

All weights are approximate before cooking. We cannot guarantee that all of our dishes are 100% free of nuts or their derivatives. Our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. Prices include VAT at the current rate. All menu items are subject to availability.

VISA, MasterCard, Delta and Maestro cards, together with personal cheques, accompanied by an appropriate bankers card, are accepted.

A discretionary service charge of 12.5% will be added to tables of 6 or more guests.

# salads

## Southwestern Style Caesar Salad

A twist on the original, created in Tijuana Mexico. Cos lettuce dressed with a spicy piquent dressing and topped with fresh parmesan and crunchy tortilla strips.

- With sliced chicken breast.

## Corn Crusted Goats' Cheese Salad **V**

Warmed goats' cheese inside crispy corn tortilla crust with sticky red fruit compote. Accompanied by a mixed baby salad, red chile toasted almonds, grapes and sweet pepper dressing.

## Ranchero Salad **V**

Roasted baby tomatoes, guacamole and red rajas between cos lettuce. Dressed with house made ranchero dressing and parmesan cheese.

- With sliced chicken breast.

## Corn Crusted Salmon Salad

Salmon fillet in a crispy lemon and chile crust. With a spinach and rocket salad, dressed with avocado vinaigrette and pine nuts served with salsa verde.

# sides

## Chipotle Focaccia

Rustic bread seasoned with smoked chiles and finished with a drizzle of chile oil.

## House Salad

Mixed leaf lettuce, plum tomatoes, red onions and cucumber in fresh citrus dressing.

## Santa fe Fries

Sprinkled with Montezuma spices and accompanied with chipotle mayonnaise.

## Sweet Potato Fries

With Montezuma spices and chipotle mayonnaise.

## Seasonal Vegetables

Sautéed in chipotle butter

## 'Rice Of The Day'

Please ask your server.

## Marinated Olives

With warm focaccia.

## New Mexican Slaw

## Spicy Black Beans

## Garlic Mashed Potato

5.95

7.95

8.25

7.25

8.50

9.95

1.50

2.95

2.95

2.95

2.50

2.25

2.95

2.25

2.50

2.75

# desserts

## Premium Ice Cream & Sorbet

### From Hill Station

Please ask your servers for today's flavours.

## Blanco Y Negro

Vanilla bean or cinnamon ice cream served with a shot of hot fresh espresso.

## Chocolate Brownie

Rich nut studded brownie served with vanilla ice cream and chocolate sauce.

## Santa fe Cheesecake

Please ask your servers for today's flavour. Served with canela whipped cream and fruit coulis.

## Banana Flautas

Crispy flour tortilla flutes filled with caramelised bananas and served with vanilla ice cream.

## Pecan Pie

Served with vanilla ice cream and chocolate sauce.

## Chocolate Fudge Cake

Warm chocolate fudge cake with vanilla ice cream.

# beverages

## Americano

## Café Latte

## Cappucino

## Filter Coffee

## Espresso

## Extra Shot

## Floater Coffee

## Iced Latte

## Espresso Macchiato

## Mocha

## Liqueur Coffees – choose from

Grand Marnier, Amaretto, Tia Maria, Drambuie, Cointreau, Frangelico, Kahlua, Baileys, Jameson's Irish Whiskey or Myer's Dark Rum.

## Liqueur Latte – choose from

Amaretto, Tia Maria, Jameson's Irish Whiskey, Baileys, Drambuie, Kahlua.

## Flavoured Latte – choose from

Vanilla, Hazelnut, Almond.

## English Breakfast Tea

## Iced Tea

## Earl Grey Tea

## Flavoured Teas

- please ask your server for flavours.

## Hot Chocolate

- please ask your server for flavours.

3.75

3.95

4.50

3.95

3.75

4.50

4.25

1.70

1.90

1.90

1.60

1.50

0.45

1.95

1.90

1.50

1.85

3.75

3.75

2.15

1.60

1.60

1.60

1.60

1.85