

## ABIQUIU CAFÉ MENU

### APPETIZERS

#### **Chips and Red Sauce**

*Corn Tortilla Chips fried in-house with our own warmed red sauce*

#### **Mini Sopaipillas with Pepper Honey \$5.5**

*Home-made fried sweet dough with our own blend of nutmeg honey*

#### **Papusa \$5.5**

*Mini corn masa cakes with special filling and green chiles*

#### **Bowl of Green Sauce with Tortillas \$6**

#### **Isabella's Special \$6**

*Special of the day - ask your server*

### ENTREES

**- Chef's Special of the Day - Market Price**  
*changes daily - ask your server*

or

any Two of the following items for \$13:

#### **- Chile Relleno -**

*Seasonal chile roasted in-house, fried in canola oil  
stuffed with cheese or roasted sweet corn and cheese*

#### **- Rolled Burro -**

*Seasoned shredded pork, chicken or beef rolled in a flour tortilla*

#### **- Stuffed Sopaipilla -**

*Full size home-made sopaipilla stuffed with  
shredded seasoned chicken or beef or pork*

#### **- Enchilada Casserole -**

*Blue or red corn tortilla layered with red sauce and chicken  
or red sauce and cheese*

#### **- Tamale -**

*Home-made tamale rolled in banana leaf and filled  
with pork or cheese*

**select one or two smothering sauces**

**SAUCES**

*all sauces are made in-house with roasted seasonal chiles*

Green - Mild - Meat Base

Green - Mild - Vegetarian

Green - Hot - Meat Base

Green - Hot - Vegetarian

Red - Mild - Vegetarian

Red - Hot - Vegetarian

**DESSERTS**

**-Biscochitos- \$4.5**

Official State Cookie of New Mexico

Spiced with Anise and Cinnamon

**-Mini Sopaipillas with Nutmeg Honey- \$5.5**

Basket of mini sweet sopaipillas with warmed nutmeg honey for dipping

**- Nathan's Special- \$6**

Changes daily, ask you server

**BEVERAGES**

Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Iced Tea, Coffee \$2.50

B.Y.O.B. Mixers (pitchers) Sangria and Margarita \$8

Corkage

Other Mixers available

**ABIQUIU QUALITY**

*We strive to provide the highest quality food and service. Many of our guests are familiar with our cuisine from their travels to the southwest. They understand that every person has her own unique definition of "mild" and "hot". They also understand that every restaurant in New Mexico and Southern Colorado has its own proprietary sauce recipes. Hence, sauces will fluctuate in taste and texture from place to place and from time to time within a single restaurant.*

*Our sauces will be different from those offered by other New Mexican restaurants. We constantly experiment with different combinations of chile peppers and spices, so our sauces may vary from day to day. We use real fresh and dried chiles, not chile powders. Hence, our sauces will not always be smooth. There may be small flakes of chile pepper flesh buried in our sauces. This is normal and is evidence that we do not use processed powders.*

*We are always interested in our guest's impressions of our menu offerings and welcome your comments and suggestions. Our goal is for our guests to enjoy our food and service so much that they want to return time and again and will recommend us to their families and friends.*