

+ luminaria +

restaurant & patio

STARTERS

Patio Cured 23

Seasonal Artisanal Meats & Cheeses | Stone Fruit | Juniper Mustard | Toasted Baguette

Pinto Bean Hummus 14

Smoked Green Chile | Queso Fresco | Garlic Oil | Variety of Tostadas

Camarones Con Ajo 16

Shrimp | Garlic Confit | Spanish Chorizo | Crushed Marcona Almonds

Empanadas 14

Squash Blossoms | Huitlacoche Braised Spinach | Oaxaca Cheese | Charred Pico De Gallo

Mixed Spanish Olives 6

Orange | Rosemary

Hand Pulled Quesillo Salad 13

Tomato Basil Chimichurri | Olive Oil | Onion Balsamic Jam | Sea Salt

SOUP & SALAD

Luminaria Tortilla Soup 11

Adobo Roasted Chicken | Avocado | Corn | Cilantro

Assorted Local Farm Lettuces 10

Tajin Spiced Cucumber | Crumbled Goat Cheese | Honey Chipotle Vinaigrette

Santa Fe Chopped Caesar 11

Romaine Lettuce | Rajas Poblanas | Croutons | Shaved Manchego | Chayote Caesar Dressing

MAIN

Plaza Steak Frites 28

8oz Grilled Flat Iron Steak | French Fries | Roasted Tomatillo and Garlic Salsa | Hollandaise

Corn Cob Smoked Chicken 26

Chorizo BBQ Sauce | Yukon Potato Salad | Sweet Corn Succotash | Pea Tendril Slaw

Dos Sabores 32

Moroccan Spiced Lamb Loin | Lamb Barbacoa Empanada

Fennel Orange Salad | Mulato Pepper and Fig Jam

Poblano Relleno Con Queso 23

Manchego Cheese | Quinoa and Red Lentil Pasta | Costeño Tomato Chile Broth

Green Chile Pipian Sauce | Corn Salsa

BBQ Grilled Atlantic Salmon 21

Asparagus and Carrot Salad | Honey Lime Vinaigrette | Salsa de Piña

DESSERT

Luminaria 8

Vanilla Bean Cheesecake | Orange Raspberry Jam | Biscochito Crumbs

Colombian Chocolate Tart 7

Espresso Caramel | Pecan Graham Cracker Ice Cream

Sorbet Selection 6

Daily House Sorbet | Prosecco Marinated Berries