



Maria's New Mexican Kitchen

ENJOY A GREAT TRADITIONAL NEW MEXICAN FEAST FOR ONLY 19.95 PER PERSON! START WITH COMPLIMENTARY CHIPS, SALSA AND GUACAMOLE, THEN CHOOSE AN APPETIZER, AN ENTREE AND A DESSERT. HAVE A SPECIALLY PRICED MARGARITA TO ACCOMPANY YOUR DINNER!

Over 200 premium 100%-Agave Margaritas to choose from! Each hand-poured and hand-shaken! BUT, THAT'S ONLY HALF OF THE STORY!

"Maria's, a Santa Fe Classic! Why is it classic? It's the in-house benchmark for defining classic!"
...The Santa Fe Reporter

Maria's has been serving some of the best Northern New Mexican home-style cooking since 1950 -- that's over 60-years! We use only the best quality, New Mexico grown or produced ingredients when possible. We use no trans-fats in our cooking and fry in non-cholesterol Canola oil. There has never been a microwave oven at Maria's! Everything we make is from scratch.

Watch our cooks make traditional hand-rolled flour tortillas. Enjoy piping hot sopaipillas with our local honey. Maria's -- just plain fun!

During Santa Fe Restaurant Week, we will be featuring in-house Margarita and wine specials!

And to make your evening out even more enjoyable, we accept reservations, even for Restaurant Week!

Call 983-7929 for Reservations.

Dinner

(\$19.95 Per Person)

First Course: Chips, Salsa and Guacamole Served Automatically to Welcome You to Maria's! Then Choose one of these appetizers:

Of Course, We Always Start with Complimentary Chips and Salsa, But Just Because It's You, We Are Including a Side of Our Guacamole! (SERVED FOR TWO) - And Then...

Appetizer - Choose one of the following:

Cup of Green Chile Stew - Choose from our famous traditional pork green chile stew or our own chicken green chile stew.

Cup of Posole - We make posole the old Santa Fe way. The broth alone is awesome, but the posole corn cooks until it "pops" and the pork is tender and delicious.

Small Dinner Salad - A traditional iceberg lettuce salad with cherry tomatoes, carrots, cucumber, sunflower seeds, croutons and your choice of dressing.

Maria's Delicious Quesadilla For Two - A large flour tortilla filled with aged cheddar cheese, pieces of bacon, sliced black olives and pico-de-gallo, folded over, then grilled until the cheese melts and the tortilla crisps. Served, cut into bite-sized wedges.

Second Course, Choose Any of these entrees direct from our dinner menu:

Choose One Of These Famous Maria's Entrees: -

Blue Corn Enchiladas - Our Signature Dish! Flat enchiladas, made with blue corn tortillas, lean ground beef and cheese. Served with Spanish Rice and Refried Beans. Choice of Red or Green Chile. Can be ordered as vegetarian (cheese only), or with chicken or carne adovada!

The Great Tortilla Burger - A Maria's original from the early fifties. A large half-pound charbroiled beef patty with whole beans and cheese between two flour tortillas covered with red or green chile! Served with Spanish Rice.

Maria's Burrito Grande - We Mean Grande! A large flour tortilla stuffed with extra-lean ground beef, refried beans, red or green chile and cheese. You can substitute chicken for beef. Spanish Rice on the side.

Steak and Enchiladas - A small, but tender and flavorful tri-tip steak, charbroiled and served with two rolled blue corn enchiladas. Choice of red or green chile. Delicious!

Steak and Relleno - Same as above, except with one of our homemade green chile rellenos!

Steak and Tamale - Same as above, except with one of our homemade tamales!

Or, On The Lighter Side... Our entrees consist of very generous servings, so perhaps you would like your entree to be something on the lighter side, so we offer These Options: -

Our Famous Barbeque Ribs Appetizer - Pork ribs, specially cut to our specifications and marinated in our secret red-chile barbeque sauce, then baked to perfection.

Green Chile egg Rolls - Two spring egg rolls with pork, made with New Mexico green chile and served with a side of our green chile for dipping.

Tamale Appetizer - Two traditional pork tamales made from scratch in our own kitchen and served in the husk or Two Vegetarian Tamales (A Maria's Original) made with pinon nuts, cut corn, cheddar cheese and green chile served in the husk. Or One of Each!

Our Garden Dinner Salad - A crispy tossed garden-fresh salad with iceberg lettuce, carrots, cucumbers, red cabbage, sunflower seeds and croutons. Chose of dressing.

Third Course

Dessert is a cakewalk! Choose From This List of Our Exclusive Selection of Freshly Baked Cakes! -

Kahlua Chocolate Cheese Cake - Recommended for Chocolate Lovers Only!

Our Margarita Cheese Cake - Made with a touch of real tequila! Salud!

Tres Leches Cake - From The Old Country! A Long Time New Mexico Spanish Tradition for Special Occasions... Like Tonight!

**OCCUPY MARIA'S! ADULT BEVERAGE SPECIAL FOR RESTAURANT WEEK!
JOIN THE REVOLUTION AGAINST HIGH PRICES ON GREAT LIBATIONS!**

Save \$3.00 on this premium Margarita! THE SILVER REVOLUTION MARGARITA IS \$11.00 On Our Margarita List, You Pay Only \$8.00 During Restaurant Week! - Revolucion 100% Agave Silver Tequila , Mixed With Bols Triple-Sec and Fresh Squeezed Lemon Juice (No Sugar Added).

Lunch

(Per Person)

Maria's New Mexican Kitchen

555 W Cordova Rd

(505) 983-7929

<http://www.marias-santafe.com>