

Tomasita's Albuquerque

Take this menu home for carry-out! Call 505-344-1204 or order online at tomasitas.com

ENCHILADAS

Served flat with onions, pinto beans, rice, and your choice of chile. Add an egg: 1.10, Blue corn: .60

Chicken 11.50

Ground beef 11.50

Cheese 8.95

Grilled Vegetable 10.95

Trio (three rolled enchiladas; one beef, one chicken, one cheese) 12.95

BURRITO OR STUFFED SOPAIPILLA

Served in the traditional New Mexican style smothered with cheese and your choice of chile.

Roast beef 11.50

Ground beef 11.50

Combo (refried beans and ground beef) 11.50

Chicken 11.50

Carne Adovada 11.50

Bean (made with refries) 9.95

Grilled Veggie with whole beans 10.50

TACO PLATE

Tacos served with guacamole, salsa, pico de gallo and your choice of beans, rice, or posole. Soft by request.

Chicken (3 tacos) 11.50, (2 tacos) 9.50

Ground beef (3 tacos) 11.50, (2 tacos) 9.50

Bean (3 tacos) 9.75, (2 tacos) 7.75

CHALUPAS

Two crispy corn tortillas topped with refried beans, melted cheese, lettuce, tomato and guacamole.

Salsa and sour cream on the side.

Chicken or ground beef - 11.50

Refried bean - 9.95

* Grilled Vegetable - 10.95

Lighter Plates

LITE PLATE

"For the lighter appetite."

Rolled red chile chicken or beef enchilada with cheese, pinto beans, posole and green chile. - 8.75

RELLENO BUENO PLATE

One relleno with green chile, posole, and beans. 8.95

HUEVOS RANCHEROS

Two fresh eggs on a corn tortilla, topped with cheese and your choice of chile, served with beans. 8.95

QUESADILLA

A flour tortilla folded and grilled with melted cheese, green chile, lettuce, tomato, guacamole, and salsa. 6.25

Add chicken or beef: 2.25 Add grilled veggies: 1.75

TAMALE BLUE PLATE "MONDAY"

House-made tamale with red chile, a blue corn cheese enchilada with green chile, a beef taco, Spanish rice and refried beans. - 12.95

TUESDAY ATRISCO PLATE

A relleno with green chile, a blue corn chicken enchilada with red chile, and a beef taco served with rice and beans. 12.95

BLUE CORN CHICKEN ENCHILADAS

Served with Spanish rice, refried beans, sour cream, and choice of red or green chile. - 12.95

COMBINATION PLATE

Rolled red chile cheese enchilada, taco, Spanish rice, posole, pinto beans and green chile. - 11.50

CHIMAYO PLATE

A house-made pork tamale with red chile, a ground beef enchilada with green chile, rice and beans. 12.50

SUPER COMBINATION PLATE

"For the HUNGRY appetite"

1 rolled enchilada, 1 tamale, 1 relleno, 1 taco, rice, beans and red and green chile. 15.95

CARNE ADOVADA

Marinated pork in a spicy red chile sauce, baked in the oven and covered with cheese.

Served with rice and beans. 11.95

CHILE RELLENOS

Two New Mexico chiles stuffed with cheese, covered with a bread crumb batter and served with green chile, rice, and beans. 11.95

NACHOS GRANDE

Chips covered with your choice of queso or jack cheese, taco meat, refries, and green chile.

Served with guacamole and sour cream. 10.50

TAMALE PLATE

Two house-made pork tamales with red chile, one rolled cheese enchilada with green chile, Spanish rice & refried beans. - 12.95

FLAUTAS COMPUESTAS

Now available every day!

Four rolled deep-fried chicken flautas with guacamole, salsa and Pico de Gallo, Spanish rice & refried beans. - 11.95

Soft Drinks

Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Lemonade, Arnold Palmer, Coffee 2.85



Bowls

All bowls are served with a sopaipilla or tortilla.

BOWL OF CHILE

Any combination of chile, beans, posole, ground beef, or chicken. 6.95 Add cheese: .60

BOWL OF MENUDO

A scientifically proven hangover cure. Served with your choice of chile. Oregano flakes, lime, and onion served on the side. Posole or beans optional.

Bowl: 7.95 Cup: 3.95

Burgers, Salads & More

Homemade salad dressing choices: citrus vinaigrette, balsamic vinaigrette, or ranch.

SOUTHWESTERN CHICKEN SALAD

Marinated and perfectly cooked strips of chicken on top of romaine and spring mix, with corn salsa, avocado, tomatoes, peppers, pumpkin seeds, and citrus vinaigrette. 11.50

HAMBURGER

Made with local, all natural ground beef on a fresh Fano bun. Served with french fries or salad. 9.95 Add green chile or cheese (cheddar, swiss, American, or blue): .60 each.

GRILLED ROAST BEEF SANDWICH

Fresh roast beef thinly sliced with green chile and your choice of cheese. Served with french fries or side salad. - 9.95

Appetizers



CHIPS AND...

Salsa 1.95 Guacamole 6.95 Queso 5.75

TRES AMIGOS

Salsa, Guacamole and chips 7.50

THE WORKS

Salsa, Guacamole, Queso and chips 9.95

NACHOS GRANDE

Chips covered with your choice of queso or jack cheese, taco meat, refries, and green chile. Served with guacamole and sour cream. A meal in itself. 10.50 Half order 6.95

GARDEN SALAD

A generous portion of salad with your choice of citrus vinaigrette, balsamic vinaigrette, or ranch.. 5.25

Side Salad 3.25

Desserts

NATILLAS

Tomasita Leyba's original recipe! - 3.75

PIÑON CHEESECAKE

Served with caramel sauce. - 4.95



LIBATIONS

Margaritas

HOUSE MARGARITA - 6.75

Made with silver tequila and house-made sweet and sour (1/2 liter ... 12.00 full liter ... 23.00)

GRAND GOLD MARGARITA - 7.95

Our secret recipe including Grand Marnier, reposado tequila, curacao, house-made sweet and sour, and more.

TOMASITA'S SPECIAL FROZEN MARGARITA - 7.50

Made with reposado tequila.

THE SWIRL

Frozen margarita with a swirl of our sangria. - 7.75

(Limit of 2 frozen margaritas per person)

SILVER COIN

Made with Herradura Silver tequila, Cointreau, and house-made sweet and sour. - 9.00

(with 100% fresh squeezed lime juice - 10.00)

SKINNY SILVER COIN

Made with Herradura Silver, Cointreau, fresh squeezed lime and orange juice, and a dash of agave syrup. - 11.00

Beer

MEXICAN BOTTLES

Bohemia, Carta Blanca, Corona, Corona Light, Modelo Especial, Pacifico, Tecate, Dos XX Lager, Dos XX Amber - 5.00

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra - 3.95

BEER ON DRAFT

Ask your server about our current draft beer choices!

Wines

SANGRIA

Glass 6.50 -- 1/2 liter 13.00 -- Full liter ... 24.00)

HOUSE WINES

Chardonnay, Pinot Grigio Cabernet Sauvignon, Pinot Noir, Malbec by the glass - 6.50

NEW MEXICO WINES

Chardonnay or Cabernet Sauvignon made by Ponderosa Valley Vineyard and Winery on the southern slopes of the Jemez Mountains. - 9.50