

Tomasita's Santa Fe Carry Out Menu

Call 505-983-5721 or order online at tomasitas.com

For pickup, call when you arrive and we will bring your order to your car.

ENCHILADAS

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

Chicken 11.95

Ground beef 11.95

Cheese 9.50

Grilled Vegetable 11.50

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 11.95

Ground beef 11.95

Combo (refried beans and ground beef) 11.95

Chicken 11.95

Carne Adovada 11.95

Bean (made with refries) 9.95

Grilled Veggie with whole beans 10.95

TACO PLATE

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

Chicken (3 tacos) 12.50, (2 tacos) 9.95

Ground beef (3 tacos) 12.50, (2 tacos) 9.95

Bean (3 tacos) 10.50, (2 tacos) 8.95

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 - 11.95

Refried bean - 9.95

* Grilled Vegetable - 10.95



Soft Drinks

Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer

Lemonade, Arnold Palmer, Coffee 2.85



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. - 13.95

TUESDAY ATRISCO PLATE

A relleno with green chile, a blue corn chicken enchilada with red chile, and a beef taco served with rice and refried beans. 13.95

BLUE CORN CHICKEN ENCHILADAS

Served with Spanish rice, refried beans, sour cream, and choice of red or green chile. - 13.50

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. 12.95

SUPER COMBINATION PLATE

"For the HUNGRY appetite"

1 rolled enchilada, 1 tamale, 1 relleno, 1 taco, rice, beans and red and green chile. 16.95

CARNE ADOVADA

Marinated pork in a spicy red chile sauce, baked in the oven and covered with cheese. Served with rice and beans. 12.95

CHILE RELLENOS

Two New Mexico chiles stuffed with cheese, covered with a bread crumb batter and served with green chile, and refied 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. 11.50

TAMALE PLATE

Two house-made pork tamales with red chile, one rolled cheese enchilada with green chile, Spanish rice & refried beans. - 13.95

FLAUTAS COMPUESTAS

Four rolled deep-fried chicken flautas with guacamole, salsa and Pico de Gallo, Spanish rice & refried beans. - 12.95

See reverse side for more including lighter fare, burgers, and beer and wine to carry out.





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

TORTILLA SOUP

Our own delicious recipe simmered with tomato, posole, beans and chicken topped with crisp tortilla chips.

Bowl: 5.50 Cup: 2.95

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. 12.50

HAMBURGER

Made with local, all natural ground beef on a fresh Fano bun. Served with french fries or salad. 10.95 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

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



Lighter Plates

MEXICAN PLATE

"For the lighter appetite."

Rolled red chile chicken or ground 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. 9.50

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

BEER AND WINE TO TAKE HOME

Due to alcohol regulations you must come in to the restaurant to pick up alcohol. No curb-side pickup. Santa Fe location only

Second Street Brewing Company!

In the can from our neighbor and one of New Mexico's Best Microbreweries!

2920 IPA * Agua Fria Pilsner * Boneshaker Amber
\$3.00 single or \$14 six pack

Kolsch (16 oz) \$3.50 single or \$16 six pack

Domestic Beers \$2 single or \$10 six pack

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

Import/Premium Beer \$2.50 single or \$12 six pack

Bohemia, Carta Blanca, Corona, Corona Light, Modelo Especial, Pacifico, Tecate, Dos XX Lager, Dos XX Amber, Santa Fe Nut Brown, Heineken

Wine by the Bottle

House Chardonnay, Pinot Grigio (1.5 liter) \$18.00

House Cabernet Sauvignon, Pinot Noir (750 ml) \$14.00

Dona Paula Malbec (750 ml) \$16.00

Ponderosa Chardonnay or Cabernet Sauvignon \$20.00