

Dinner at Tomasita's Albuquerque

New Mexican entrees served with a nice hot sopaipilla.

ENCHILADAS

Served flat with onions, pinto beans, Spanish rice, and your choice of chile.

Add an egg: 1.10, Blue corn: .60

Chicken OR Ground beef 13.75

Cheese 10.95 ~ Grilled Veggie 13.25

Trio (*three rolled enchiladas; one beef, one chicken, one cheese*) 14.75

BURRITO OR STUFFED SOPAIPILLA

Made with "La La's" house-made flour tortilla and smothered with cheese and your choice of chile.

Choose one: Roast beef, Ground beef, Carne Adovada Chicken, Combo (refried beans and ground beef) 13.75

Bean (made with refries) 10.95

Grilled Veggie with whole pinto beans 13.25

TACO PLATE

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

Ground beef OR Chicken (3 tacos) 13.75, (2 tacos) 11.95

Bean (3 tacos) 10.75, (2 tacos) 9.75

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 13.75

Refried beans 11.50 ~ Grilled Vegetable 12.75

CARNE ADOVADA

Chunks of pork marinated and slow braised in a spicy red chile sauce. Covered with cheese and served with Spanish rice and pinto beans. 13.75

FLAUTAS COMPUESTAS

Four rolled deep-fried chicken flautas with guacamole, salsa, sour cream, Pico de Gallo, Spanish rice & refried beans. 14.50

TAMALE PLATE

Two house-made pork tamales with red chile, one rolled cheese enchilada with green chile, rice & refried beans. 15.25

NACHOS GRANDE

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

Served with guacamole and sour cream. 12.50

CHILE RELLENOS

Two New Mexico chiles stuffed with cheese, coated with a bread crumb batter and served with green chile, Spanish rice and pinto beans. 14.50

CHICOS ~ Saturdays Only

A chico is sweet corn dried in an horno and added to beans as a condiment giving it a delicious, smokey, slightly sweet taste. Served on all entrees and bowls with pinto beans on Saturdays.

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. 15.25

TUESDAY ATRISCO PLATE

A relleno with green chile, a blue corn chicken enchilada with red chile, and a beef taco served with Spanish rice and refried beans. 15.25

WEDNESDAY SPECIAL BLUE ENCHILADAS

Flat blue corn chicken enchilada served with rice, refried beans, sour cream, and your choice of red or green chile. 14.95

CHIMAYO PLATE

A house-made pork tamale with red chile, a ground beef enchilada with green chile, Spanish rice and pinto beans. 14.50

SUPER COMBINATION PLATE

"For the HUNGRY appetite"

A cheese enchilada, pork tamale, chile relleno and beef taco served with Spanish rice and pinto beans. 17.95

COMBINATION PLATE

Rolled red chile cheese enchilada, taco, Spanish rice, posole, pinto beans and green chile. 13.95

NEW MEXICAN STEAK PLATTER

A six-ounce choice sirloin served with a red chile cheese enchilada, relleno with green chile, Spanish rice and pinto beans. 20.50

TESUQUE STEAK

A six-ounce choice sirloin smothered with your choice of red or green chile and topped with cheese, served with french fries and grilled veggies. 17.95

"NEW" RANDY TRAVIS

Two grilled pork chops on top of your choice of red or green chile, served with refried beans, posole, and grilled veggies. 16.50

Lighter Plates

MEXICAN PLATE

"For the lighter appetite."

Rolled red chile chicken or ground beef enchilada with cheese, pinto beans, posole and green chile. 9.95

RELLENO BUENO PLATE

One relleno with green chile, posole, and pinto beans. 9.95

HUEVOS RANCHEROS

Two fresh eggs on a corn tortilla, topped with cheese and your choice of chile, served with pinto beans. 10.50

QUESADILLA

A flour tortilla folded and grilled with melted cheese, green chile, lettuce, tomato, guacamole, and salsa. 6.95

Add chicken or beef: 2.50 Add grilled veggies: 1.75



Bowls

BOWL OF CHILE

Any combination of chile, pinto beans, posole, ground beef, or chicken. 7.95 Add cheese: .75

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 pinto beans optional. Bowl: 8.95 Cup: 4.25

TORTILLA SOUP

Our own delicious recipe simmered with tomato, posole, pinto beans and chicken topped with crisp tortilla chips. Bowl: 5.95 Cup: 3.25

Burgers, Salads & More

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 dressing. 13.50

HAMBURGER

Served with french fries, side salad or cup of soup. 10.95 Add green chile or cheese (cheddar, Swiss, or American): .60

GRILLED ROAST BEEF SANDWICH

Fresh roast beef thinly sliced with green chile and your choice of cheese. Served with french fries or side salad. 10.95

Appetizers

CHIPS AND...

Salsa 1.95 Guacamole 7.50 Queso 6.50

TRES AMIGOS

Salsa, Guacamole and chips 8.25

THE WORKS

Salsa, Guacamole, Queso and chips 10.95

GREEN CHILE QUESO FRIES

Choose queso or regular jack cheese, red or green chile. 7.95

NACHOS GRANDE

Full order 12.50 Half order 7.95

GARDEN SALAD

A generous portion of salad with your choice of dressing. 5.25 Side Salad 3.25

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

Desserts

FLAN

Smooth and silky, with caramel on top. 4.95

NATILLAS

Tomasita Leyba's original recipe! 4.25

PIÑON CHEESECAKE

Served with caramel sauce. 5.95

DESSERT SOPAIPILLA

A sopaipilla stuffed with vanilla ice cream and smothered with strawberry sauce and whipped cream. 7.50

LIBATIONS

Margaritas

HOUSE MARGARITA 7.25

Made with silver tequila and house-made sweet and sour.

GRAND GOLD MARGARITA 8.50

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

SILVER COIN

Made with Herradura Silver tequila, Cointreau, and house-made sweet and sour. 9.50 (with 100% fresh squeezed lime juice 10.50)

SKINNY SILVER COIN

Made with Herradura Silver, Cointreau, fresh squeezed lime and orange juice, and a dash of agave syrup. 11.50

Frozen Margaritas

(Limit of 2 Frozen Margaritas or Swirls per person)

TOMASITA'S SPECIAL FROZEN MARGARITA

Made with reposado tequila. 8.00

THE SWIRL

Frozen margarita with a swirl of our sangria. 8.25

Beer

MEXICAN BOTTLES

Bohemia, Carta Blanca, Corona, Corona Light, Modelo Especial, Pacifico, Tecate, 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 7.00 -- 1/2 liter 14.00 -- Full liter ... 26.00)

HOUSE WINES

Chardonnay, Pinot Grigio 7.50
Cabernet Sauvignon, Pinot Noir 7.50
Dona Paula Malbec 9.50

NEW MEXICO WINES

Chardonnay or Cabernet Sauvignon made by Ponderosa Valley Vineyard and Winery on the southern slopes of the Jemez Mountains 12.00

Soft Drinks

Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Lemonade, Arnold Palmer, Coffee 2.95