



## ➤ LUNCH MENU ➤

At Tomasita's we are proud to serve the traditional cuisine of the Spanish families of New Mexico—food that has been enjoyed everywhere from the rural villages of Northern New Mexico to Albuquerque's Atrisco barrio. Our recipes have been handed down for generations, and still stand as witness the melding of the Pueblo, Spanish and Anglo cultures that together once depended on the corn, chile, beans and fruit of the area. We are family-owned and operated institution, now in third generation!

Our model is simple recipes using the best ingredients available. All our chile is grown in southern New Mexico near the villages of Hatch and Salem. We make our red chile from whole sun dried Sandia pods, carefully cleaned and ground. And, we do not mess with the chile by adding weird spices, too much flour, or anything else. Our honey for sopaipillas is raw and local from B's Honey Farm. We do our best to support other locally owned growers, ranchers, and small businesses. Everything is made from scratch daily. Food is integral to our culture, and we are doing are part to celebrate and preserve the beautiful culture of New Mexico.

**We hope you enjoy your visit.**

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**tomasitas.com**



**atriscocafe.com**

**Tomasita's Santa Fe**  
500 South Guadalupe Street  
Santa Fe, NM  
(505) 983-5721

**Tomasita's Albuquerque**  
4949 Pan American Freeway NE  
Albuquerque, NM  
(505) 344-1204

**Atrisco Cafe & Bar**  
DeVargas Center  
193 Paseo de Peralta, Santa Fe, NM  
(505) 983-7401



## ➤ FEASTS & COMBO PLATES ◀



### **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. 15.25

### **SUPER COMBINATION PLATE**

“For the HUNGRY appetite.” A cheese enchilada, pork tamale, chile relleno and beef taco served with Spanish rice and pinto beans. 19.50

### **TAMALE PLATE**

Two house-made pork tamales with red chile, one rolled cheese enchilada with green chile, Spanish rice and refried beans. 16.50

### **MONDAY TAMALE BLUE PLATE**

House-made pork tamale with red chile, a blue corn cheese enchilada with green chile, a beef taco, Spanish rice and refried beans. 16.50

### **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. 16.50

### **WEDNESDAY SPECIAL BLUE ENCHILADAS**

Flat blue corn chicken enchilada served with Spanish rice, refried beans, sour cream, and your choice of red or green chile. 15.95

### **CHIMAYO PLATE**

A house-made pork tamale with red chile, a ground beef enchilada with green chile, Spanish rice and pinto beans. 14.95

### **COMBINATION PLATE**

Rolled red chile cheese enchilada, taco, Spanish rice, posole, pinto beans and green chile. 14.25

## ➤ CLASSICS ◀

### **ENCHILADAS**

Served flat with onions, pinto beans, Spanish rice, and your choice of chile. Add an egg: 1.35 ~ Blue corn: .75

- Chicken OR Ground beef 14.50
- Cheese 11.75      • Grilled Veggies\* 13.95
- Trio (three rolled enchiladas: one beef, one chicken, one cheese) 15.50

### **BURRITO OR STUFFED SOPAIPILLA**

Made with “La La’s” house-made flour tortilla and smothered with cheese and your choice of chile.

- Roast beef, Ground beef, Carne Adovada, Chicken, or Combo (refried beans and ground beef) 14.50
- Refried beans 11.95
- Grilled Veggies\* with whole pinto beans 13.95

### **SUPER TORTILLA BURGER**

A 6-oz burger patty on a house-made flour tortilla, smothered with refries, your choice of red or green chile, and melted cheese. 13.95 ~ Add fries for 1.00

### **NACHOS GRANDE**

Chips covered with your choice of queso or jack cheese, taco meat, refries, and green chile. Served with guacamole and sour cream. 13.95

### **CHILE RELLENOS**

Two New Mexico chiles stuffed with cheese, coated with a bread crumb batter and served with green chile, and refried beans. 14.95

### **FLAUTAS COMPUESTAS**

Four rolled, deep-fried flautas (made with chicken, cheese and green chile) with guacamole, salsa, Pico de Gallo, and sour cream on the side. Served with Spanish rice, refries and a sopaipilla. 15.25

### **TACO PLATE**

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

- Chicken OR Ground beef (3 tacos) 14.50, (2 tacos) 12.25
- Refried bean (3 tacos) 11.25, (2 tacos) 9.25

### **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 14.50
- Refried beans 12.50      • Grilled Veggies\* 13.50

\*Grilled Veggies: grilled red and green peppers, onions, squash and mushrooms.

*New Mexican entrees include a sopaipilla, honey butter and New Mexico raw honey.*

*Let us know if you are gluten free or have food sensitivities - we have many options for you!*

## ➤ BURGERS & SALADS ❄

### HAMBURGER

A 6-ounce burger served with french fries, side salad or cup of soup. 11.95 Add green chile or cheese (cheddar, Swiss, or American): .75

### GRILLED ROAST BEEF SANDWICH

All natural roast beef grilled with your choice of cheddar, swiss, or American cheese. Served with french fries, salad, or soup. 11.95

### TOSTADA SALAD

Salad in a large fried flour tortilla with choice of taco meat, chicken, or grilled veggies\* with guacamole, cheese, tomatoes, onions, and peppers. 14.95

### 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. 14.95

*Homemade salad dressing choices: ranch, 1000 Island, balsamic vinaigrette, citrus vinaigrette, or blue cheese.*

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## ➤ BOWLS ❄



### BOWL OF CHILE

Any combination of green or red chile, pinto beans, posole, ground beef, or chicken. Served with a sopaipilla or house made flour tortilla. 8.50 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: 10.95 ~ Cup: 4.95

### 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

### 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.

## STEAKS & CHOPS

### RANDY TRAVIS PLATE

Two grilled pork chops on top of your choice of red or green chile, served with refried beans, posole, and grilled veggies\*. 16.95

### 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. 21.50

### 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\*. 19.25

## ➤ LIGHTER PLATES ❄



### MEXICAN PLATE

“For the lighter appetite.” Rolled red chile chicken or ground beef enchilada with cheese, onions, pinto beans, posole and green chile. 10.95

### RELLENO BUENO PLATE

One relleno with green chile, posole, and pinto beans. 10.95

### HUEVOS RANCHEROS

Two fresh eggs on a corn tortilla, topped with cheese and your choice of chile, served with pinto beans. 11.95

### QUESADILLA

A flour tortilla folded and grilled with melted cheese, green chile, lettuce, tomato, guacamole, and salsa. 7.95 Add chicken or beef: 2.75 ~ Add grilled veggies\*: 2.00

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## ➤ 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. 6.50

### DESSERT SOPAIPILLA

A sopaipilla stuffed with vanilla ice cream and smothered with strawberry sauce and whipped cream. 7.95

*Note: The NM Environment Department requires us to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions.*

## ➤ APPETIZERS ❧

### CHIPS AND...

Salsa 2.50 ~ Guacamole 8.50 ~ Queso 8.50

### TRES AMIGOS

Salsa, Guacamole and chips. 9.95

### THE WORKS

Salsa, Guacamole, Queso and chips. 12.50

### QUESO CHILE FRIES

Choose queso or regular jack cheese, red or green chile. 8.25

### NACHOS GRANDE

Full order 13.95 ~ Half order 8.50

### GARDEN SALAD

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

### MUSHROOM CAPS

Deep fried served with homemade ranch dressing. 7.50

### CUP OF TORTILLA SOUP 3.25

## ➤ BEER & WINE ❧

### MEXICAN

Bohemia, Carta Blanca, Corona, Corona Light, Pacifico, Dos XX Amber 5.25

### DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra 4.25

### BEER ON DRAFT

Ask your server about our current selections!

### NON-ALCOHOLIC BEERS

Run Wild IPA, Cerveza Atletica from Athletic Brewing 6.25

### SANGRIA

Glass 8.00 ~ Half liter 16.00 ~ Full liter 32.00

### HOUSE WINES

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, or Pinot Noir. 8.00  
Dona Paula Malbec 9.50

## MARGARITAS

### HOUSE MARGARITA

Made with silver tequila and house-made sweet and sour. 7.95

### GRAND GOLD MARGARITA

Our secret recipe including Grand Marnier, reposado tequila, curacao, house-made sweet and sour, and more. 9.00

### SILVER COIN

Herradura Silver tequila, Cointreau, and house-made sweet and sour. 10.50 (with 100% fresh squeezed lime juice 11.50)

### SKINNY SILVER COIN

Herradura Silver tequila, Cointreau, fresh squeezed lime and orange juice, with a dash of agave syrup. 12.25

**GOLD COIN** Patron Añejo, Grand Marnier, and house-made sweet and sour. 12.50 (with 100% fresh squeezed lime juice 13.50)

**SPICE UP YOUR MARGARITA!** with, jalepeño, strawberry or mango puree, blue curacao, or PAMA pomegranate liqueur. 1.00

### FROZEN

*\*Limit of  
two Frozen  
Margaritas or  
Swirls per person*

### TOMASITA'S SPECIAL FROZEN

Frozen margarita with reposado tequila. 8.50

### THE SWIRL

Frozen margarita with a swirl of our sangria. Famous locally and globally! 9.00

### FROZEN FLIGHT

Midori, Mango Chile, & Classic Swirl 10.50

## ➤ PREMIUM TEQUILAS ❧

We are pleased to feature the following tequila selections.

To make a premium margarita add 2.50.

### AÑEJO

Don Julio 13.00 • Don Julio 1942 36.00 • Patron 11.00  
1800 12.00 • Gran Coramino 20.00 • Gran Centenario  
Cristalino 15.00 • Jose Cuervo Reserva de la Familia 35.00

### REPOSADO

Herradura 9.50 • Jose Cuervo 6.50  
Maestro Dobel Diamante 10.00

### SILVER

1800 9.00 • Casamigos 10.00 • Don Julio 11.00  
Espolon 7.50 • Herradura 8.00 • Hornitos 7.50 • Patron 11.00

### MEZCAL

Casamigos 12.00 • Monte Alban 6.50

## ➤ SOFT DRINKS ❧

Coke, Diet Coke, Dr. Pepper, Raspberry Tea, Sprite, Iced Tea, Lemonade, Arnold Palmer, Coffee 2.95

IF YOU ENJOY OUR SERVICE, PLEASE ALLOW US TO ADD A 20% GRATUITY ON PARTIES OF 8 OR MORE.