

MEZCLA

STARTERS

BURRATA ENSALADA 13

Mixed Greens | Strawberry Slices | Fresh Burrata
Local Candied Pecans | Cranberry Vinaigrette

CHARCUTERIE AZUL 23

Chef's Selection of Regional Meats and Cheeses
Green Chile Marmalade | Guajillo Honey | Jalapeño Tostitos
Candied Nuts | Grilled Baguette

GREEN CHILE CAESAR 12

Crisp Romaine Lettuce | Fresh Shaved Parmesan
Homemade Crisp Bread Cubes
Add Chicken +6

GRILLED STEAK TACOS 17

Marinated Skirt Steak | Chimichurri | Avocado | Roasted Corn Pico
Soft Corn Tortillas | NM Red Chile Salsa | Lime Cheek

QUESO FUNDIDO TRADICIONAL 16

Fresh Chorizo | Melted Oaxaca and Asadero Cheeses | Tostadas

ENTRÉES

CHIPOTLE ESPRESSO RUBBED FILET 48

Hatch Green Chile | Potato Paillard | Roasted Asparagus
Crispy Carrots | Red Wine Reduction

WILD MUSHROOM RISOTTO AND CHICKEN 35

Seared Chicken Thigh | Wild Mushroom Risotto
Leek Oil | Parmesan Crisp

ENCANTO RIBEYE 54

Grilled Ribeye | Prosciutto Wrapped Asparagus
Garlic-Herb Mash | Peppercorn Cream Sauce

BRANZINO SEA BASS 37

Crispy Fingerling Potatoes | Roasted Leeks | Heirloom Tomatoes
Asparagus Tips | Lemon-Butter Sauce

CARBONARA 22

Guanciale | Parmigiano Reggiano | Pecorino Romano
Egg Yolk | Cracked Black Pepper

DESSERTS

BREAD PUDDING 14

House-Made Cajeta | Candied Pecans | Vanilla Gelato

CHOCOLATE TRES LECHES 14

Chocolate Shavings | Strawberries | Crushed Hazelnut

BRÛLÉÉD CHEESECAKE 15

Caramelized Sugar | Local Pecans