

El Tesoro

"The Treasure" of Sierra Madre Street, is the latest in a long and colorful history of tenants that have occupied this building since the early 1900's. It is believed that it was first a brothel, serving itinerant gold miners and workers from the nearby railroad. While we can't document this story, we did discover a pair of tiny high button shoes laying in the dust of the crawl space below.

Since then, the building has housed a number of craftsmen and artisans, including the noted interior designer Marshall Morin, whose décor graced the Broadmoor Hotel and many of Colorado Springs' fine homes during the 1960's and '70's.

We like to think the 1991 conversion of this building into a cozy adobe Southwestern style restaurant is a proud addition to the building's history.

APPETIZERS

MANGO QUESADILLAS – Flour tortillas filled with melted cheese, mango and green chile6.00
NACHOS CON CARNE EL TESORO - Warm corn tortilla chips layered with pinto beans, Monterey Jack and Cojita (Mexican white) cheeses. Topped with pork green or red chile, sour cream, guacamole. Garnished with lettuce and tomatoes8.50
QUESO – Blend of cheese simmered with diced green chile, tomatoes and jalapeno peppersCup	4.75
CEVICHE – Lime marinated seafood in a fresh salsa of chopped tomatoes, scallions, cilantro and jalapeno peppers5.50
GUACAMOLELarge	5.50
	Small	3.50

SOUP & SALAD

SOPA DEL DIA – Featured homemade hot soup. Ask your server.		
	Bowl.....	6.00 Cup.....4.00
FRIJOLE / ELOTE ENSALADA – Black bean/corn/tomato salad in a vinegar, oil dressing.	Plate.....	5.50 Small.....3.75
JICAMA ENSALADA – Fresh greens tossed with marinated jicama, tomatoes, scallions, pepitas.	Plate.....	7.50 Small.....4.00

BEVERAGES

Coffee, Hot Tea, Iced Tea, Pepsi, Diet Pepsi, Dr. Wells, Sierra Mist, Lemonade, Mountain Dew, Carbonated Water1.75
Milk2.00

SIDE DISHES

Posole (served with warm flour tortillas)	Bowl.....	7.50 Cup.....4.00
Calabacitas (summer squash/corn/chile)3.00
Extra Chile2.00
Sour Cream1.00
Black or Pinto Beans (Cup)2.50
Flour Tortillas1.50

TRADITIONAL ENTRÉES

Served with chips and our 'salsa de la casa,' black beans and posole.

SANTA FE STYLE ENCHILADAS

Two blue corn tortillas stacked and layered with Monterey Jack and Cojita (Mexican white) cheeses and topped with pork or vegetarian green or red chile.

Vegetarian9.50
With beef or chicken10.50
Filled with sour cream and your choice of chicken, beef or cheese11.50

SOFT TACOS

Three folded blue corn tortillas filled with shredded beef or chicken (simmered with tomatoes, onions, green green chile, spices) and topped with lettuce, tomatoes and cheese

	.10.50
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Bean Tacos (Vegetarian)9.50
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ENCHILADA & TACO

Soft taco filled with chicken or beef and a cheese enchilada smothered with pork or vegetarian green or red chile

	.10.50
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Enchilada with chicken or beef11.50
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Bean Taco (Vegetarian)9.50
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BURRITO

Flour tortilla filled with shredded beef or chicken (simmered with tomatoes, onions, green green chile, spices), pinto beans and topped with pork or vegetarian green or red chile and cheese

	.11.50
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Bean Burrito (Vegetarian)9.50
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ADOVADA BURRITO

Flour tortilla filled with pork that has been marinated and baked in pureed Ancho green chile. Topped with pork or vegetarian red or green chile

	.12.00
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SPINACH & MUSHROOM BURRITO

Flour tortilla filled with spinach and mushrooms that have been sautéed in white wine and Parmesan cheese. Topped with pork or vegetarian green or red chile

	.11.50
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Children's dishes are available. Ask your server for details.

A 20% service gratuity will be applied to all parties of 6 or more.

We accept Visa, Mastercard, American Express and Discover

SPECIAL ENTRÉES

Served with chips and our 'salsa de la casa,' black bean/corn/tomato salad and calabacitas (summer squash/corn/chile).

ACHIOTE CHICKEN

Boneless chicken breast marinated and baked in an Achiote paste made from seeds of the Annatto tree14.95

TOMATILLO SHRIMP

Beer marinated Mexican gulf shrimp grilled and served with fresh tomatillo sauce15.95

CHILES RELLENOS EL TESORO

Fresh whole Poblano green chiles that have been filled and baked with a combination of Mascarpone, goat and Monterey Jack cheeses. Topped with fresh tomato ginger salsa14.95

CARNE ADOVADA

Tender pork slices marinated and slow-baked in pureed Ancho red chile15.95

CHICKEN ENCHILADAS WITH TOMATILLO SAUCE

Rolled yellow corn tortillas filled with a chicken, green chile, cheese mixture and topped with a tomatillo sauce and sour cream14.95

TAMALE PLATE

Pork marinated in chile caribe, wrapped in specially ground corn, treated in lime water and simmered in corn husks, smothered with red pork chile and cheese. Served with black or pinto beans and posole15.95

EVENING SPECIAL

A changing weekly special from our collection of different New Mexican and Southwestern recipes, ask your server.

DESSERTS

Dessert Specials ask your server

Flan4.00	Fruit Sorbetsper scoop 2.50
Chocolate Grande Cake4.50	Raspberry Sundae4.50
Mexican Cheesecake4.00	Kahlua Sundae4.75
Vanilla Ice Creamper scoop 2.50	

ABOUT OUR FOOD...

El Tesoro brings to Colorado Springs the traditional dishes of Northern New Mexico that feature the red and green chile grown in the Rio Grande Valley around Española east to Chimayo. Companions such as blue corn tortillas, black beans and posole complement the green chile with their robust flavors and textures. Here is a glossary of a few of the dishes and ingredients you will find in your menu.

CHILE

Of the hundreds of varieties of green chile, here are a few we use:

Anaheim – The familiar, long green chile that ranges from mild to hot and turns red in the fall. We use the mild green in our vegetarian and medium in our pork green chile. Our red chile is hotter because the chile itself becomes hotter as it turns red. We use only a pure red chile puree with no tomato or other additive to cut the heat.

Poblano – Dark green, pear-shaped; we use the fresh poblano for our Chile Rellenos.

Ancho – Dried poblano chile; we use these in our Carne Adovada.

Jalapeño – Dark green, two-inch long green chile that range from hot to hotter; we use these in our salsa and other dishes.

Chipotle – Smoked, dried jalapeno, often pickled (escabeche) or in adobo sauce. We use in several dishes, including our Buffalo chipotle barbecue sauce.

ACCOMPANIMENTS

Posole – A dish made with hominy (corn kernels). We make a stew of hominy, pork, dried red chile and spices. In New Mexico this is a holiday dish traditionally served with pigs' feet.

Tomatillo – Small, green vegetables that look like little green tomatoes, but have a distinctive, slightly acidic flavor. The fresh tomatillo salsa served in our special Beer Shrimp dish has a tang, while the cooked tomatillo sauce on our Chicken Enchiladas has a sweet, mild flavor.

Jicama – A root related to the turnip, but much milder and sweeter; more like a water chestnut.

Achiote – Dried, reddish seeds of the Annatto tree native to South America. They impart an earthy, saffron-like flavor.

Cojita Cheese – A white Mexican cheese that is creamy in texture and somewhat tangy in flavor. Stays soft after melting.