

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.

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 Santa Fe style restaurant is a proud addition to the building's history.

APPETIZERS

MANGO QUESADILLAS

Two stacked flour tortillas filled with melted white cheddar and Cojita cheese, mango and green chiles 7

NACHOS CON CARNE

Warm corn tortilla chips layered with pinto beans, white cheddar and Cojita cheeses topped with green or red chile, sour cream, guacamole, lettuce and tomatoes 9

QUESO BLANCO

A creamy cup of blended white cheeses simmered with diced green chiles, tomatoes, and jalapeno peppers 5

CEVICHE

Refreshing lime marinated seafood in a special salsa of chopped tomatoes, scallions, cilantro and jalapeno peppers 6

GUACAMOLE mkt

SOUP & SALAD

SOPA DEL DIA – Featured homemade hot soup of the day served with a flour tortilla.

Bowl..... 7 Cup..... 5

CHILE VERDE – Green chile stewed pork prepared with tomatoes, onions and spices. Served with a flour tortilla.

Bowl..... 7 Cup..... 5

POSOLE – Mexican hominy stewed with pork, red chiles and southwestern spices.

Served with a flour tortilla.

Bowl..... 7 Cup..... 5

JICAMA ENSALADA – Fresh greens tossed with jicama, tomatoes, scallions, and pepitas....

Plate 7 Small 5

BEVERAGES

Iced Tea, Pepsi, Diet Pepsi, Dr. Wells, Sierra Mist, Lemonade, Mountain Dew 2

Coffee, Hot Tea, Hot Chocolate 2

Milk 2

Children's dishes/portions 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

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 white cheddar and Cojita (Mexican white) cheeses and topped with pork or vegetarian green or red chile.

Vegetarian.....	10
With beef or chicken.....	11
With shrimp.....	12

SOFT TACOS

Three blue corn tortilla tacos filled with shredded beef or chicken (simmered with tomatoes, onions, green chiles, spices), garnished with lettuce, tomatoes and cheese.....12

Bean Tacos (Vegetarian).....11

BURRITO

Flour tortilla filled with shredded beef or chicken (simmered with tomatoes, onions, green chiles, spices), pinto beans and topped with pork or vegetarian green or red chile and cheese.....12

Bean Burrito (Vegetarian).....11

CHILE VERDE BURRITO

Flour tortilla filled with chile verde stew, pinto beans and topped with pork or vegetarian red or green chile.....12

ADOVADA BURRITO

Flour tortilla filled with pork that has been marinated and baked in pureed Ancho chiles. Topped with pork or vegetarian red or green chile and cheese.....14

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.....14

Add sour cream to any entree..... 1

Add guacamole to any entree..... 2

SPECIAL ENTRÉES

CHILES RELLENOS EL TESORO

Fresh whole Poblano green chiles that have been filled and baked with a combination of Mascarpone, goat and white cheddar cheeses. Topped with fresh tomato ginger salsa and served with black beans and calabacitas 15

CARNE ADOVADA

Tender pork slices marinated and slow-baked in pureed Ancho red chile. Served with black beans and calabacitas 16

ENCHILADAS WITH TOMATILLO SAUCE

Rolled yellow corn tortillas filled with choice of chicken or shrimp and a special green chile, cheese mixture. Topped with a tomatillo sauce and sour cream. Served with black beans and calabacitas

Chicken	15
Shrimp	16

FIRE SHRIMP

Marinated Mexican gulf shrimp grilled and served on a fried flour tortilla. Topped with red chile and cheese. Served with calabacitas and black beans 16

TAMALE PLATE

Pork marinated in chile caribe, wrapped in steam-cooked corn dough (masa) simmered in corn husks and topped with red pork chile and cheese. Served with black beans or pinto beans and posole.

One Tamale	14
Two Tamales	16

EVENING SPECIAL

Ask your server about tonight's special from our collection of different New Mexican and Southwestern recipes.

DESSERTS

Flan	4	Fruit Sorbets	per scoop 3
Mexican Cheesecake	5	Raspberry Sundae	5
Vanilla Ice Cream	per scoop 3	Kahlua Sundae	5

A B O U T O U R F O O D . . .

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.

C H I L E

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.

A C C O M P A N I M E N T S

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 traditional holiday dish.

Tomatillo – Small, green vegetables that look like little green tomatoes, but have a distinctive, slightly acidic flavor. The cooked tomatillo sauce on our special enchiladas has a sweet, mild flavor.

Jicama – A root related to the turnip, but much milder and sweeter; similar to 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.