

El Tesoro

“The Treasure” of Sierra Madre, is the latest in a long and colorful history of tenants that have occupied the building since the early 1900’s. The building 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.

Today you will find a cozy, adobe Southwestern Style Restaurant serving traditional dishes of Northern New Mexico. Our menu features the red and green chiles grown in the Rio Grande Valley with blue corn tortillas, black beans and posole complementing the chiles with their robust flavors and textures.

A visual treat as well – our gallery is woven throughout the restaurant. The unique architecture is adorned with contemporary and southwestern art – from authentic Navajo weavings to contemporary landscapes and handcrafted raku.

1. **Enchiladas Santa Fe Style** Two blue corn tortillas stacked and layered with Monterey Jack and Coijta cheeses. Topped with pork or vegetarian green or red chile. Served with posole.....7.50
Chicken or beef8.50
Filled with sour cream and your choice of cheese, chicken or beef9.50
2. **Soft Tacos** Two folded blue corn tortillas filled with beans, seasoned shredded beef or chicken. Served with black beans..... 8.00
Black bean or pinto bean tacos (vegetarian)..... 7.00
3. **Enchilada and Taco** Soft taco filled with chicken, beef or beans and a cheese enchilada. Topped with pork or vegetarian red or green chile and served with posole 8.00
Chicken or beef enchilada 8.50
4. **Burrito** Flour tortilla filled with pinto beans and seasoned shredded beef or chicken. Topped with pork or vegetarian green or red chile and cheese. Served with posole..... 9.25
Bean burrito 8.25
5. **Adovada Burrito** Flour tortilla filled with pork that has been marinated and baked in pureed Ancho chiles. Topped with pork or vegetarian green or red chile and cheese and served with posole 9.50
6. **Spinach and 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 8.50
7. **Tostadas** Two blue corn tortillas topped with refried beans and your choice chicken or beef, garnished with lettuce, tomato, and cheese. Served with salsa and sour cream 8.00
8. **Chile Verde** Green chile stewed pork prepared with tomatoes, onions and spices.
Cup – served with one warm flour tortilla4.50
Bowl – served with two warm flour tortillas..... 7.25
9. **Chile Verde Burrito** Flour tortilla filled with green chile stewed pork, pinto beans and topped with pork or vegetarian red or green chile. Served with posole 9.00

10. **Sopa Del Día** Fresh homemade soup served with a flour tortilla.
 Cup 4.00
 Bowl 6.00
11. **Ensalada Verde** Variety of fresh greens tossed with jicama, tomatoes, scallions, and pepitas. Served with a warm flour tortilla and your choice of salad dressing – Honey Dijon or Balsamic Vinaigrette 7.00
12. **Soup and Salad** Bowl of Sopa Del Dia and a small Ensalada Verde with your choice of salad dressing – Honey Dijon or Balsamic Vinaigrette. Served with a warm flour tortilla 7.50
13. **Posole Bowl** Mexican hominy stewed with pork, red chiles and spices.
 Served with two warm flour tortillas 7.50
14. **Tostada and Enchilada** Tostada topped with refried beans, chicken or beef and garnished with lettuce, tomato and cheese. Plus, a Santa-Fe Style cheese enchilada smothered with pork or vegetarian green or red chile. Served with posole 8.00
 Enchilada with chicken or beef 8.50
15. **Tamale Plate** Pork marinated in chile caribe, wrapped in specialty ground corn, treated in lime water and simmered in corn husks. Topped with red pork chile and cheese. Served with your choice of black or pinto beans 9.50
16. **Nachos Con Carne El Tesoro** Warm corn tortilla chips layered with pinto beans, Monterey Jack and Cojita (Mexican white) cheeses and topped with pork green or pork red chile, sour cream and guacamole. Garnished with lettuce and tomato 8.00
17. **Chiles Rellenos** Fresh whole poblano green chiles that have been filled and baked with a combination of Mascarpone, Monterey Jack and goat cheeses. Topped with fresh tomato ginger salsa. Served with choice of black or pinto beans 9.50

ALACARTE

Chips and Salsa	2.50
Guacamole (small)	3.50
Guacamole (large)	5.50
Queso (cup)	4.75
Posole (cup)	4.00
Sour Cream	1.00
Blue Corn Tortillas (2)	1.50
Flour Tortillas (2)	1.50
Black Beans	2.00
Pinto Beans	2.00
Bean Taco	3.50
Chicken or Beef Taco	4.00
Tamale	4.25
Fresh Roasted Jalapeno (2)	2.00

DESSERTS

Flan	4.00
Mexican Cheesecake	4.00
Chocolate Grande Cake	4.50
Fruit Sorbet (scoop)	2.50
Vanilla Ice Cream (scoop)	2.50
Raspberry Sundae	4.50
Kahlua Sundae	4.75

BEVERAGES

Coffee (decaf or regular)	1.75
Iced Tea	1.75
Hot Tea	1.75
Lemonade	1.75
Carbonated Water	1.75
Milk	2.00
Soda	1.75
(Pepsi, Diet Pepsi, Dr. Wells, Sierra Mist, Mountain Dew)	

A 20% service gratuity will be applied to all parties of six (6) or more. We accept MasterCard, Visa, Discover and American Express.