



# la casa sena

RESTAURANT · BAR · ENTERTAINMENT

## STARTERS

**House-made Tortilla Chips 9** (GF)  
trio of salsas: tomatillo, chipotle, and fresca  
add guacamole 5

**Green Chile Spinach Bites 11**  
parmesan, ricotta, frisée,  
habanero aioli, basil pesto

**Stuffed Piquillo Peppers 12** (GF)  
chorizo, quinoa, jack cheese, calabacitas, fried  
kale, green chile-garbanzo purée

**Shrimp and Grits 16**  
avocado crema, fresh corn, poblano salsa

**Steamed Black Mussels 17**  
chorizo, leeks, roasted garlic, jalapeño, grape  
tomatoes, pisco-coconut broth, grilled sourdough

## SOUP & SALADS

**Today's Seasonal Soup 8**

**Poblano Soup 8**  
polenta truffle, red chile oil

**Mixed Greens Salad 12** (GF)  
roasted butternut squash, dried cranberries,  
mojave dates, grape tomatoes, candied walnuts,  
raspberry vinaigrette

**Baby Kale Salad 13** (GF)  
marcona almonds, roasted carrots, tucumcari feta  
cheese, pear, balsamic vinaigrette

**LCS Caesar Salad 12**  
romaine hearts, pecorino romano, chipotle  
lavash, white anchovies,  
chimayo red chile-caesar dressing

add chicken 6 | salmon 8 | steak 9

## MAINS

**Fresh Fruit 14**  
greek honey yogurt, coconut granola

**Huevos Rancheros 14**  
two eggs, blue corn tortilla, choice of chile, black  
beans, stone ground polenta cake, sour cream,  
salsa fresca | add falt iron steak 9

**Crab Cake Benedict 16**  
potato-leek cake, sautéed spinach, roasted serrano  
chile hollandaise

**Wasabi Crab Salad 17** (GF)  
lump crab, shrimp, avocado, frisée, watermelon  
radish, carrot, white balsamic vinaigrette

**Salmon Nicoise 22** (GF)  
peruvian purple potatoes, green beans,  
grape tomatoes, caper berries, kalamata olives,  
roasted beets, carrots, mixed greens,  
hard boiled egg, whole grain mustard vinaigrette

**Pan Seared Ruby Trout 19** (GF)  
green chile risotto, wild mushroom sauce

**Brioche French Toast 14**  
lemon mascarpone mousse, strawberries,  
honey-chile bacon, butter maple syrup

**BLTA 15**  
red chile-honey bacon, green leaf lettuce,  
tomato, avocado, green chile aioli,  
toasted buttermilk sourdough

**Farmers Market Vegetable Sandwich 16**  
portabella mushrooms, grilled zucchini, eggplant,  
roasted bell peppers, avocado, kalamata olive  
tapenade, goat cheese, rustic olive bread

**Duck Confit Quesadilla 15**  
mushrooms, apples, asadero cheese, blue cheese,  
chipotle barbecue sauce, mixed greens, jalapeño  
green rice, pico de gallo, guacamole

**Tres Pimientos Fish & Chips 17**  
alaskan cod, habanero aioli, tartar sauce, coleslaw,  
malt vinegar-parmesan fries

## LCS CLASSICS

**Traditional Enchiladas 15** (GF)  
chicken or cheese, mexican rice, black beans,  
sour cream, salsa fresca, choice of chile

**Green Chile Cheeseburger 16**  
grass fed new mexican beef, hatch green chile,  
extra sharp cheddar

(GF) = gluten-free | gluten-free bread is available upon request \$2

Executive Chef: José Rodriguez | Chef de Cuisine: Noé Sanchez  
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