



BREAKFAST
&
LUNCH

AT THE INDIAN PUEBLO CULTURAL CENTER 2401 12TH ST. NW ALBUQUERQUE NM 87104 | 505-724-3510 | INDIANPUEBLO.COM

SUNRISE OVER THE SANDIAS

Served Until 11 AM Daily

HUEVOS RANCHEROS

two eggs on top of a flour tortilla served with choice of chile

HUEVOS NEW MEXICO

two eggs on top of a corn tortilla with carne adovada

RANCH BREAKFAST

short stack of blue corn pancakes, served with two eggs, choice of bacon, sausage, or ham with ovenbread, tortilla, or frybread

BREAKFAST BURRITO

filled with eggs, potatoes, cheese, and choice of bacon, ham or sausage. smothered in red or green chile

PUEBLO OMELET

served with choice of bacon, ham or sausage

BLUE CORN ATOLE

corn porridge (a traditional morning dish among Pueblo people) served with raisins, pecans, milk, and brown sugar, complimented with oven-bread toast and bruleed grapefruit

OATMEAL

served the same as above

CHOICE FLAT IRON STEAK & EGGS

served with potatoes and grilled tomato

COOKED ON OUR HOT ROCK

INDIAN TOAST

made with homemade ovenbread served with piñon butter and accompanied with choice of bacon, ham or sausage

ZUNI BLUE CORN PANCAKES

served with piñon butter, maple syrup and choice of bacon, ham or sausage

PUEBLO HARVEST

TEWA TACO

ground beef and beans served on frybread
with your choice of red or green chile

ISLETA CHICKEN QUESADILLA

grilled chicken with onions and cheddar
cheese on fresh flour tortilla

NAMBE RELLENOS - 13.99

two poblano chiles stuffed with chicken, cheddar cheese, rolled in blue corn meal
and served over fresh red chile with Pueblo beans and squash

SANTA ANA ENCHILADAS

stacked blue corn tortillas stuffed with
cheddar cheese and topped with red or green
chile served with Pueblo beans and squash
add chicken or spicy beef

JEMEZ ENCHILADAS

a flour tortilla dipped in red chile, baked
and filled with onions and cheddar cheese
served with Pueblo beans and squash
add chicken or spicy beef

POJOAQUE CARNE ADOVADA

tender pork marinated in red chile
and topped with cheddar cheese
served with Pueblo beans and squash

PICURIS PASTA

penne pasta tossed with mixed greens,
freshly roasted peppers, corn, and queso
blanco cheese add chicken

SANDWICHES

Sides offered are Pueblo beans, squash, posole or french fries.

LAGUNA STEAK SANDWICH

flank steak chargrilled served with green chile on frybread

ACOMA LAMB SANDWICH

New Mexican leg of lamb served with green chile on tortilla

SAN FELIPE SANDWICH

chargrilled marinated chicken breast served with roasted green chile and garlic aioli on ovenbread

SAN ILDEFONSO SANDWICH baby portobello mushrooms, onions, bell
peppers, monterey jack, and garlic aioli on oven bread served with a red chile dipping sauce

CHOICE FLAT IRON STEAK SANDWICH (6 oz.) chargrilled and served open
faced on ovenbread with a cilantro-jalapeno pesto and blue corn crusted onion rings

SPECIALTY SALADS

Dressings offered are ranch, blue cheese, traditional caesar, spicy caesar, house vinaigrette, red chile vinaigrette, and poppy seed.

DINNER SALAD

served with pinon nuts, queso blanco cheese crumbles and ovenbread croutons

COCHITI COBB SALAD

mixed greens topped with turkey, avocado, egg, tomatoes, bacon and queso blanco cheese

INDIAN TACO SALAD

carne adovada atop mixed greens, roasted corn, and tomatoes served on frybread

PUEBLO CAESAR SALAD

romaine tossed with a spicy or traditional caesar dressing, cotija cheese, ovenbread croutons and grilled chicken

TRADITIONAL STEWS

POSOLE

traditional pueblo corn hominy and pork stew simmered in red chile

GREEN CHILE STEW

made with New Mexican green chile, ground beef, tomatoes, corn and potatoes

FEAST DAY STEW

diced pork in fresh red chile

MUTTON STEW

diced mutton, potatoes, carrots, celery and onions

BURGERS

All burgers are half-pound angus beef burgers served with lettuce, tomatoes, pickle spear, onions and french fries

PUEBLO BURGER served on a corn dusted bun

ZIA BURGER served with green chile and cheese on frybread

SANTA CLARA BURGER served with green chile and cheese on a homemade tortilla

BUFFALO BURGER made with free range bison

CHILE RELLENO BURGER Pueblo burger topped with a stuffed chile relleno

A LA CARTE

ONE EGG
SIDE OF CARNE ADOVADA
SIDE OF OVENBREAD/INDIAN TOAST
SIDE OF TWO BLUE CORN PANCAKES
SIDE OF BACON (2 SLICES)
SIDE OF SAUSAGE (2 PATTIES)
HASH BROWNS/HOME FRIES
HOMEMADE TORTILLA
FRYBREAD

SMALL / LARGE

TAKE A LOAF OF OVENBREAD TO GO - 5.00

BEVERAGES

ICED TEA

SOFT DRINKS

Coke, Diet Coke, Sprite, Pink Lemonade
Dr Pepper, Root Beer, Orange

JUICES

orange, cranberry, raspberry, lemonade, apple

MILK

whole or 2%



We Proudly Brew
STARBUCKS COFFEE

HOT BEVERAGES

Coffee - Regular Drip or Decaf
Caffe Americano
Espresso
Cappucino
Latte
Vanilla Latte
Mocha
Vanilla Mocha
Caramel Macchiato
Hot Chocolate
Extra Shot
Flavor Syrup

ICED ESPRESSO TRADITIONS

Iced Coffee
Iced Caffe Latte
Iced Caffe Mocha
Iced Caramel Macchiato

TAZO TEA SELECTIONS

Hot/Iced Tea
Chai Tea Latte
Iced Chai Tea

DESSERTS

HOMEMADE PUEBLO PIES peach, cherry, prune, or apple

SWEET RICE

OVENBREAD PUDDING with caramel sauce

DECADENT CHOCOLATE CAKE

FRUIT OF THE DAY COBBLER with caramel & sour cream crust

ABOUT THE PUEBLO CUISINE

When the Spanish explorers first set foot in what now is the Southwestern United States, they didn't find the exclusive gold for which they sought, but over seventy settlements of indigenous people living in highly organized civilizations which the Spaniards named Pueblos (Little Towns). The explorers admired the sturdy adobe architecture, the skilled craftsmanship of the many arts form and the extensive agricultural systems which produced many varieties of corn, bean, squash and melons.



Despite the arid conditions, the unforgiving soils and the lack of modern farming techniques and tools, the Pueblo fields produced these foods which are still grown today to prepare various stews, spicy seasonings and filling casseroles, some of which are featured in our menu. Our restaurant's carefully prepared specialties reflect the concern of the Pueblo people to generously provide the many, a theme which guides our lives and our work.

WHY IS THERE "MEXICAN & SOUTHWESTERN" FOODS HERE?

Today's Southwestern cuisine has evolved over a period of time and has been molded and shaped from a variety of influences including Native American, Spanish, Mexican, Tex-Mex and neighboring Cajun and Creole cuisines. Over the centuries there has been great changes to our cuisine as well as our culture. For instance, chiles were not widely used before the Spanish brought them from Mexico. The Europeans brought cattle from the plains and Texas. Our food of today is a delightful combination of all these influences and our menu has been developed to feature Southwestern foods with accents toward traditional and Pueblo dishes.

RED OR GREEN? - THE OFFICIAL NM QUESTION

Though our Green Chile is considered to be "medium" by local standards, you will notice more the ripe, crisp or bright (hot flavor), that we tend to crave so much. Our Red Chile carries a more mellowed, almost smoke flavor. For a blend of the chile flavors, order your meal "Christmas" style, or if need be, you can always order your chile on the side we promise we won't laugh.

THE STORY OF THE INDIAN PUEBLO CULTURAL CENTER'S LOGO

The Indian Pueblo Cultural Center logo incorporates the Avanyu in its design. Avanyu is the Tewa word for water serpent, usually depicted with plumes. The Avanyu shown in the lower portion of the logo symbolizes the importance of water to the desert cultures. Snake symbols are also associated with lightning, as shown by the serpents tongue. The upper portion of the logo represents eagle feathers. Famous potter, Maria Martinez from San Ildefonso Pueblo, was known to use this type of design on her black on black pottery. The smaller enclosed, cross-hatched semi-circle area symbolizes rain and the upward directed semicircle is a traditional cloud symbol.



The Indian Pueblo Cultural Center logo was designed by Stella Teller from Isleta Pueblo.