



Opuntia Cafe

Dinner

(\$35 per person)

Bites – choice of

mushroom crostini -v- - crimini/shitake/oyster mushrooms, roasted garlic, fontal, reggiano, grilled baguette

chipotle honey chicken wings - served with house-made ranch dressing and assorted veggies

cup of soup of day

mains – choice of

opuntia kale salad v/gf - shredded tuscan kale, beets, dried cranberries, avocado, cashews, almonds, pumpkin seeds, sunflower seeds, reggiano, lemon vinaigrette

wild caught salmon satay gf - served over kukuho rice with purple and green cabbage, soy

singapore noodle bowl gf - rice noodles tossed in sambal sauce with broccoli, cauliflower, red bell pepper, bean sprouts and cilantro

japanese bowl v/ve/gf - kukuho rice, kale, carrots, edamame, roasted yam, shiitake mushroom, miso - mushroom broth, toasted sesame seeds, togarashi

cubano - shoulder of pork, ham, cheese, house-made pickles, chipotle aioli, ciabatta roll, served with fries

organic bison burger - locally raised beck and bulow bison, topped with green chile, bacon, tucumcari cheddar, lettuce, tomato, red onion, chipotle aioli, house-made pickles, fries

sweet – choice of

cardamom rice pudding v/ve/gf - jasmin rice, coconut milk, oat milk, sugar, vanilla, cardamom, almonds

flourless chocolate cake gf - german filling, baileys granache, caramel sauce, fresh strawberry

Opuntia Cafe

1607 Alcala St. Ste 201

(505) 780-5796

<https://www.opuntia.cafe/>



Opuntia Cafe

Lunch

(\$20.00 per person)

mains – choice of

breakfast hash - two poached organic eggs, kale, regular and sweet potatoes, tomatillo salsa, sourdough bread with jam choice of seared ham, bacon or avocado

seasonal omelet v/gf - 3 organic egg omelet, spinach, cherry tomatoes, green chile, goat cheese and avocado. served choice of side of house-made salsa and green salad in a walnut vinaigrette or home baked russet

huevos rancheros gf - two organic eggs over corn tortillas, topped with new mexico green salsa, white cheddar and pinto black beans.

singapore noodle bowl gf - rice noodles tossed in sambal sauce with broccoli, cauliflower, red bell pepper, bean sprouts and cilantro

santa fe bowl v/ve/gf - quinoa, spinach, tomatoes, corn, black beans, green chile, avocado, spicy chimichurri sauce, chipotle aioli

bulgogi bowl v/ve/gf - mushrooms, cabbage, red pepper, onion, carrot, tofu, over sweet potato noodles with sesame, ginger, brown sugar, sake

opuntia kale salad v/gf - shredded tuscan kale, beets, dried cranberries, avocado, cashews, almonds, pumpkin seeds, sunflower seeds, reggiano, lemon vinaigrette

cubano - shoulder of pork, ham, cheese, house-made pickles, chipotle aioli, ciabatta roll, served with choice of salad, fries or sweet potato fries

organic bison burger - locally raised Beck and Bulow, topped with green chile, bacon, tucumcari cheddar, lettuce, tomato, red onion, chipotle aioli, house-made brioche, house-made pickles, choice of salad, fries or sweet potato fries

sweet – choice of

cardamom rice pudding v/ve/gf - jasmín rice, coconut milk, oat milk, sugar, vanilla, cardamom, almonds

flourless chocolate cake gf - german filling, baileys granache, caramel sauce, fresh strawberry
assorted house-made pastry

Opuntia Cafe

1607 Alcala St. ste 201

(505) 780-5796

<https://www.opuntia.cafe/>