



## SHARE PLATES

**CHILE RAJAS** – roasted Poblano Chile, sweet roasted red peppers, chevre, olive oil, sea salt, fresh oregano and a splash of aged Spanish sherry vinegar 12

**FRIED GREEN OLIVES** – stuffed with blue cheese 8

**HERB FRITES** – Idaho potatoes with thyme & lavender; served with horseradish aioli 8

**BUFFALO SHORT RIBS ADOVADA** 14

**CHICHARRONES** – Andalusian style 8

**FRIJOLE DE OLLA** – New Mexico heirloom bolita beans, Vermont sharp white cheddar, jalapenos, cilantro & white onion garnish with grilled flat bread 8

**MISS EMILY'S BOWL OF COLLARD GREENS** with smoked bacon & Reggiano Parm 10

## SALADS

**LITTLE GREEN SALAD** – butter leaf lettuce with French Dijon vinaigrette, fresh tarragon & blueberries 8

**GRILLED HEARTS OF ROMAINE** with lemon anchovy dressing & shaved Manchego cheese 8

## LARGE PLATES

**SEASONED BONE IN RIBEYE STEAK** – 16 oz dry aged, Mexican oregano, crushed red pepper, cracked black pepper, parsley garlic butter, herb frites & horseradish aioli 38

**TRUCHAS YERBA BUENA** – grilled whole trout with preserved lemon, mint, cilantro, garlic, Moroccan butter & herb salad 21

**TAMALE DE CARDENAS** – buffalo tamale, chile verde, Campo de Mantaban, Tucumcari feta & fresh cilantro 16

**DUCK CONFIT** with slow braised collard greens, smoked bacon, preserved lemon & a splash of hot pepper vinegar 24

**PASTA E FAGIOLE** – house made pasta, white beans, tomatoes, basil, garlic & Reggiano Parm 16

El Meze Restaurant at the El Torreon Hacienda 1017 Paseo del Pueblo Norte El Prado, NM 87529  
Dinner: Mon – Sat 5:30pm to 9:30 pm Server has the choice of adding 20% gratuity on parties of 5 or more  
We accept MasterCard, Visa, American Express and Discover  
Parties of 5 or more – we cannot do separate checks  
For reservations call 575-751-3337 [www.elmeze.com](http://www.elmeze.com)

## **DESSERTS**

**DARK CHOCOLATE SOUFFLÉ CAKE** with hazelnut crème anglaise & toasted hazelnuts 8

**LAVENDER CRÈME BRULÉE** 8

**FIVE NUT CARAMEL TART** with housemade double vanilla ice cream 8

**MINI CARDAMON DOUGHNUTS** (cooked to order) with a caramel chocolate sauce 8

**ALMOND SEMIFREDDO** with burnt sugar sauce and fresh berries 8

## **BEVERAGES**

**CHINA MIST ICED TEA** 3

**MOROCCAN MINT TEA** (Hot or Iced) 3

**TAZO HOT TEAS** 3

**AROMA ORGANIC COFFEE** 3

**SAN PELLEGRINO LIMONATA & ARANCIATA SODAS** 3.5

**SODAS** (Coke & Diet Coke) 2.5

## **HISTORY OF EL TORREON HACIENDA – CIRCA 1847**

In 1840, the Cardenas family arrived on burros at this spot in El Prado. The main house, El Torreon Hacienda was built in 1847 and designed primarily as a fort. This fortified enclosed complex served to safeguard the few animals at night as well as protection from the Comanche, Apache and Navajo raiding parties who were drawn to the region's rich livestock, stores of grain and slaves. One of the unusual features of the hacienda is the torreon, or watchtower located on the south side of the hacienda, which is complete with firing apertures.

## **THE PHILOSOPHY OF CHEF FREDERICK MULLER**

At El Meze Restaurant, (meaning the table or tapas style) I prepare fresh, regionally inspired rustic comfort food that is uniquely American. I call it, "La Comida de las Sierras," the food of the mountains, fresh trout, jamon, corn and chiles, wild mushrooms from our mountain forests, local organic produce from our small farms. This is how I like to eat and how I like to cook, clean flavors, rustic and simple. Enjoy.