



SANTA ANA CAFE
" T U Y U N A "

*Build Your
Own Burger!*

Think it...

Build it...

Eat it!

tamaya.hyatt.com

505-771-6037



RESORT AND SPA
NEAR SANTA FE AND ALBUQUERQUE

Topping Suggestions

Cheese:

- **American** - The classic hamburger cheese
- **Blue** – Bold and salty tartness is balanced by a creamy texture
- **Cheddar** - Adds a pleasant hint of caramel
- **Pepper Jack** - Gives burgers a spicy edge
- **Provolone** – Gives a smokey taste to the burger
- **Swiss** – Stays firm while it melts over the burger

Toppings:

- **Avocado** - Imparts a buttery richness
- **Bacon** – Classic topping adds a salty meaty note
- **Caramelized Onions** – Adds a sweet and savory element to the burger
- **Fried Egg** – Enriches the flavor of beef
- **Grilled Pineapple** – Helps to keep a juicy burger
- **Roasted Peppers** – Give a sweet smokey accent
- **Sauteed Mushrooms** – Boosts the savory qualities of a burger
- **Wasabi Slaw** – Adds a cool crunch

Build Your Own Burger!

1) Choose your Patty

- Beef
- Chicken
- Tuna
- Veggie

2) Choose your Temperature

- Medium
- Medium Well
- Well

3) Choose your Side

- French Fries
- Potato Chips
- Steak Fries
- Sweet Potato Fries
- Wasabi Slaw

4) Choose your Bun

- Corn Meal Duster Kaiser
- Green Chile
- Oat

5) Choose your Cheese

\$.50 each

- American
- Blue Cheese
- Cheddar
- Pepper Jack
- Provolone
- Swiss

6) Choose your Toppings

\$.50 each

- Caramelized Onions
- Crispy Green Chile
- Fried Onion Straws
- Jalapeño
- Roasted Green Chile
- Roasted Pepper
- Roasted Tomato
- Sauteed Mushrooms
- Spicy Sprouts
- Wasabi Slaw

7) Choose your Spread

- BBQ Sauce
- Chipolte Cilantro-Mayo
- Herb Mayo
- Honey Dijon
- Red Chile Aioli
- Teriyaki Sauce

\$1.00 each

- Avocado
- Bacon Slices
- Fried Egg
- Grilled Pineapple
- Guacamole

**Consuming raw or under cooked meats, poultry, seafood, eggs, and/or shellfish may increase your risk of food borne illness