



La Fonda
On the Plaza

Dinner La Plazuela

Appetizers, Soups and Salads

Tableside Guacamole	Prepared fresh with your choice of ingredients, served with fresh corn tortilla chips 12
Pork Belly	Santa Fe Nut Brown Ale braised and served with spicy cranberry-green chile relish and cauliflower puree 9
Diver Scallop	Wrapped in Jamon Serrano, pan-seared and served with white bean-poblano chile succotash 16
Dungeness Crab Cakes	Pan fried, served with lemon-cilantro butter sauce and smoked tomato concassé 15
La Plazuela Tortilla Soup	Garnished with shredded chicken, avocado, Asadero cheese and lime tortilla strips 8
Roasted Corn-Poblano Chowder	A chunky chowder filled with roasted corn and poblano chile, potatoes and peppers, garnished with crispy fried poblano strips cup 5 bowl 7
La Fonda Caesar	Fresh romaine hearts tossed with Cotija Caesar dressing, garnished with seasonal tomatoes, red onion slices, and sourdough croutons 9
Grilled Bosc Pear	Baby spinach, tossed with pomegranate vinaigrette and topped with Jamon Serrano crisp, roasted Marcona almonds and Manchego cheese 12
Duck Breast Salad	Lavender honey smoked duck breast sliced and served with arugula, local feta cheese, apple cider vinaigrette and crispy tortilla strips 15

There are no artificial trans fats in any of the food we serve.
We add a 20% gratuity for parties of six or more. Sorry, we do not accept personal checks.

Specialties of the Chef

Felix River Ranch Lamb Shank	Locally raised lamb, braised and served with naturel jus lie, white bean-poblano succotash and fresh seasonal vegetables 34
Green Chile Meatloaf	Ground sirloin combined with roasted piñon and Hatch green chile, topped with tangy ketchup and baked, served with roasted tomato-sweet onion sauce, buttermilk mashed potatoes and fresh seasonal vegetable 15
Filet Mignon	Pan-roasted and served with Chanterelle mushroom demi-glaze, poblano chile-potato gratin and fresh seasonal vegetables 36
Pollo Real Chicken Breast	Pan-roasted local free range chicken breast served with authentic Puebla mole, creamy sweet potato polenta and fresh seasonal vegetables 22
Whole Boneless Rainbow Trout	Oven-roasted whole boneless rainbow trout served with lemon-cilantro butter sauce, white bean-poblano succotash and fresh seasonal vegetables 25
Grouper	Sautéed and served on roasted tomato-chile guajillo ratatouille served with creamy sweet potato polenta 28
Flat Iron Steak	Cast iron seared and served with a Spanish sherry reduction, poblano chile-potato gratin and fresh seasonal vegetables 19
Tortellini	Tossed with olive oil, garlic, butternut squash, broccolini, Swiss chard and roasted chile poblano, topped with toasted pumpkin seeds and Manchego cheese 15
Roasted Red Bell Pepper	Stuffed with sautéed winter greens, leeks, shiitake mushrooms and sweet corn, served with butternut squash puree, poblano chile-potato gratin, cauliflower flan, quinoa pilaf and roasted tomato-sweet onion sauce 18

Northern New Mexico Specialties

All, except for the tacos, are served with your choice of pinto or black beans, pork posole, pico de gallo, guacamole, sour cream, shredded lettuce and sopaipillas.

Filet y Enchiladas	Char-grilled petite filet mignon served with two Mexican cheese enchiladas with your choice of local Hatch red, green or Christmas chile 30
Rellenos de La Fonda	Two green chiles filled with Mexican cheeses, lightly beer battered and shallow fried, topped with your choice of local Hatch red, green or Christmas chile 17
Enchiladas del Norte	Two rolled yellow corn tortillas filled with your choice of shredded beef or chicken or Mexican cheeses and topped with your choice of local Hatch red or green or Christmas chile 16 add two eggs 18
Red Chile Pork Tamales	Two tamales topped with your choice of local Hatch red, green or Christmas chile 15
Burrito La Plazuela	A flour tortilla filled with your choice of shredded beef or chicken and topped with your choice of local Hatch red, green or Christmas chile 14
Fajitas de Santa Fe	Your choice of marinated and grilled beef skirt steak or chicken breast or shrimp – or a combination of any two – with bell peppers and sweet Spanish onions, served with corn or flour tortillas or both 18 for One 26 for Two
Tacos de San Francisco	Your choice of pork carnitas or Huachinango (red snapper) in two fresh corn tortillas with Asadero cheese and red, green and papaya salsas, accompanied by jicama slaw and black beans 18