



Lunch

La Plazuela Restaurant

Appetizers, Soups and Salads

Dungeness Crab Cakes	Pan-roasted and served with grilled sweet corn salad and lemon-cilantro butter sauce 14
Pollo Real Quesadilla	Your choice of flour or wheat tortillas filled with local “Pollo Real” chicken and Asadero cheese, served with warm grilled pear salsa 11
Empanada	Stuffed with figs, shrimp, chile and piñon, accompanied with authentic Puebla mole 8
Roasted Corn-Poblano Chowder	A chunky chowder with roasted corn and poblano chile, potatoes and peppers, garnished with crispy poblano strips Cup 5 Bowl 7
La Plazuela Tortilla Soup	With shredded chicken, avocado, Asadero cheese and lime tortilla strips 8
Spinach Salad	Baby spinach topped with hot bacon dressing, red onions, hardboiled egg and local feta cheese 8
La Fonda Cobb	Chopped and stacked romaine hearts, roasted turkey breast, seasonal tomatoes, avocado, jicama, applewood smoked bacon and Maytag Blue Cheese tossed with apple cider vinaigrette 13
Frisee and Apple Salad	Tossed with dried cherries, local pistachios and apple cider vinaigrette 12
La Fonda Caesar Salad	Fresh romaine hearts tossed with Cotija Caesar dressing and garnished with seasonal tomatoes, red onion slices and sourdough croutons 9 add chicken breast 12

La Plazuela Sandwiches

Served with your choice of house side salad, sweet potato fries or seasoned French fries.

Torta de Puerco	Pork carnitas with grilled red onions, queso Chihuahua, avocado, tomato and roasted garlic-jalapeño mayonnaise 10
Torta de Pollo	Honey-lime marinated and char-grilled chicken breast, topped with applewood smoked bacon, grilled onions, tomato, avocado and habanero-cilantro honey mustard 12
Panini	Ethel’s chicken salad Panini on multi-grain bread with Asadero cheese 9
Kit Carson Burger	Freshly ground black angus beef grilled to order, served plain or with your choice of cheese (American, Swiss or smoked cheddar) and/or green chile on toasted Telera bread, add avocado, applewood smoked bacon, sautéed onions or mushrooms 13

Specialties of the Chef

Flat Iron Steak	Char-grilled and served with roasted tomato-sweet onion vinaigrette, baby greens and quinoa pilaf 16
Rainbow Trout	Pan-fried fillets accompanied by lemon-cilantro butter sauce, quinoa pilaf and fresh seasonal vegetables 16
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 vegetables 13
Shrimp Diablo	Sautéed with chile de arbol, garlic and white wine, served with roasted piñon-avocado rice and seasonal vegetables 16
Winter Vegetable Tart	A light pastry filled with creamy sweet potato polenta and topped with grilled and roasted fennel, yellow beets, bell peppers, carrots and shallots, served with quinoa pilaf, cauliflower mashed and sautéed winter greens 13
Vegetarian Lasagna	Roasted squashes and red bell peppers, spinach, black olives, nopalitos, ricotta and Cotija cheese layered in fresh pasta, filled with roasted tomato sweet onion sauce 11

Northern New Mexico Specialties

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

La Plazuela Carne Asada	Char-grilled flat iron steak served on a bed of creamy rajás and accompanied by refried beans, cheese enchilada, guacamole and pico de gallo 16
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
La Plazuela Combination	A red chile pork tamale, chile relleno and a Mexican cheese enchilada, topped with your choice of local Hatch red, green or Christmas chile 17
Huevos Rancheros	Two eggs over easy, served on corn tortillas and smothered with local Hatch red, green or Christmas chile, Asadero cheese and crispy tortilla strips accompanied with smoky black beans, posole and a warm tortilla 11

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.