



La Fonda

On the Plaza

La Plazuela Restaurant

Appetizers, Soups and Salads

Tableside Guacamole

Prepared fresh with your choice of ingredients and served with Fresh Tortilla Chips 12

Camarones Rellenos

Two Jumbo Prawns filled with Mexican Cheeses, wrapped in Applewood-Smoked Bacon, Pan Roasted and served with Petite Greens and Papaya-Chive Vinaigrette 15

Diver Scallop wrapped in Jamon Serrano

Seared and served with New Mexico Goat Cheese Cream and Toasted Pinon Nuts 9

Tamal La Fonda

Corn Masa stuffed with Grilled Sweet Corn, Roasted Shallots, Chile Poblano, Squash Blossoms, and Queso Fresco. Served with Smoked Tomato Coulis and Black Bean Salsa 6

La Plazuela Tortilla Soup

Garnished with Shredded Smoked Chicken Breast, Avocado and Asadero Cheese 8

Roasted Butternut Squash Soup

A Creamy Puree topped with Toasted Pumpkin Seeds and Lavender Honey Crème Fraiche 7

La Fonda Caesar

Fresh Romaine Hearts tossed with Cotija Cheese Caesar Dressing and garnished with Seasonal Tomatoes and Sourdough Croutons 11

Grilled Pear Salad with Pomegranate Vinaigrette

With Watercress and Baby Spinach, Crispy Jamon Serrano, Manchego Cheese and Smoked Marcona Almonds 8

*There are no artificial trans fats in any of the food we serve.
We add an 18% gratuity for parties of six or more.
Sorry, we do not accept personal checks.*

Specialties of the Chef

All entrées are served with fresh baked bread and fresh seasonal vegetables.

Filet Mignon with Ancho Chile Demi-Glace

Char-Grilled and served with Smoky Cheddar-Roasted Garlic Mashed Potatoes 34

Roasted Chicken Breast with Spicy Bean Ragout

Bone-In Free Range Chicken served with Natural Jus and Sweet Corn Flan 19

Mustard and Herb-Crusted New Mexico Lamb

Roasted Leg of Lamb served with Apple Cider Demi-Glace, Roasted Fingerling Potato Salad and Red Onion Relish 24

Chipotle-Glazed La Plazuela Meatloaf

Freshly Ground Angus Beef Sirloin with Fire-Roasted Green Chile Tomato Sauce and Smoky Cheddar-Roasted Garlic Mashed Potatoes 16

Osso Buco La Fonda

Braised Veal Shanks served with Spanish Sherry Sauce and Smoky Cheddar-Roasted Garlic Mashed Potatoes 23

Wine-Poached Fillet of Salmon

Accompanied by Roasted Garlic-Saffron Couscous and Toasted Pumpkin Seed Vinaigrette 25

Roasted Pecan Butter-Crusted Mahi Mahi

Served with a Golden Raisin-Cranberry Emulsion and Red Chile Goat Cheese Gnocchi 25

Vegetarian Grilled Red Pepper Polenta Cake

Served with a Sweet Corn-Caramelized Shallot Tamal, Sautéed Spinach and Shitake Mushrooms. Accompanied by a Salad of Smoked Tofu, Soybeans, Fennel and Cauliflower 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 Home-Made Sopapillas

Filete y Enchiladas

Char-Grilled Petite Filet Mignon served over two Yellow Corn Enchiladas with your choice of Red, Green or Xmas Chile 30

Rellenos La Fonda

Two Green Chiles filled with Mexican Cheeses, lightly Beer-Battered and Shallow-Fried, topped with your choice of Red, Green or Xmas Chile 17

Enchiladas del Norte

Two Yellow Corn Tortillas filled with your choice of Shredded Beef or Chicken or Mexican Cheeses and topped with your choice of Red, Green or Xmas Chile 16 Add two Eggs 18

Red Chile Pork Tamales

Two Tamales topped with your choice of Red, Green or Xmas Chile 15

Burrito La Plazuela

A Flour Tortilla filled with your choice of Shredded Beef or Chicken and topped with your choice of Red, Green or Xmas Chile 14

Fajitas

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.

Accompanied by Corn or Flour Tortillas, or both
18 for One 26 for Two

Tacos

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 Applewood Jicama Slaw and Black Beans 18