



La Fonda

On the Plaza

La Plazuela Restaurant

Dinner

Appetizers, Soups and Salads

Tableside Guacamole

Prepared Fresh with your choice of ingredients, served with Fresh Corn Tortilla Chips 12

Red Snapper-Mango Ceviche

This light refreshing dish is made with Avocados, Red Onion, Roasted Yellow Bell Peppers, Cilantro, Tomatoes, Serrano Chiles, Romaine Lettuce Spears and Lime Tortilla Strips 11

Camarones Rellenos

Two Jumbo Prawns filled with "Local" Green Chile Jack Cheese, wrapped in Applewood Smoked Bacon, Pan Roasted and served with Petite Greens and Mango Vinaigrette 15

Squash Blossoms

Stuffed with "Local" New Mexico Goat Cheese, Lightly Battered and Fried, served with a Fresh Tomato Salsa 6

La Plazuela Tortilla Soup

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

Melon Soup

A light refreshing Puree of the freshest Seasonal Melon, garnished with Crème Fraîche and Melon Balls 7

La Fonda Caesar

Fresh Romaine Hearts tossed with Cotija Caesar Dressing, garnished with Pear Tomatoes, Red Onion Slices, and Sourdough Croutons 9

Heirloom Tomato Salad

Freshly sliced and stacked with Baked New Mexico Goat Cheese, Petite Greens, Extra Virgin Olive Oil and Balsamic Reduction 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.

Specialties of the Chef

All entrées are served with Fresh Baked Bread

Braised “Felix Ranch” Lamb Shank

Served with a Natural Jus Lie, Spring Gremolata,
Roasted Piñon Couscous and Fresh Seasonal Vegetables 22

Pork Baby Back Ribs

Grilled with a Spicy Tamarind Rub, served with Fire-Roasted Pineapple Salsa, Barbeque-Chipotle
Vinaigrette, Artichoke-Fingerling Potato Hash and Fresh Seasonal Vegetables 19

Filet Mignon

Char Grilled 8oz Filet served with Apple Cider Demi-Glace,
Artichoke-Fingerling Potato Hash and Fresh Seasonal Vegetables 34

Free-Range Chicken

Sautéed Fresh “Local Farmers Market” Chicken Breast accompanied by
Creamy Morel Mushroom Polenta, Ancho Chile Reduction and Fresh Seasonal Vegetables 20

Whole Boneless Rainbow Trout

Pan Roasted and served with Fresh Lemon-Cilantro Vinaigrette,
Artichoke-Fingerling Potato Hash and Fresh Seasonal Vegetables 18

Sea Bass

Pan Roasted Fillet topped with Serrano/Basil/Marcona Almond Butter
and served with Roasted Piñon Couscous and Fresh Seasonal Vegetables 25

Roasted Chile Poblano

Stuffed with Sautéed Broccolini, Leeks, Wild Mushrooms and Sweet Corn,
accompanied by Roasted Piñon Couscous, Artichoke-Fingerling Potato Hash,
Sweet Pea Flan, Roasted Tomato Coulis and Balsamic Syrup 18

New York Strip

Pan Seared 10oz choice Strip Steak served with Apple Cider Demi-Glace,
Artichoke-Fingerling Potato Hash and Fresh Seasonal Vegetables 24

Tofu Tacos

Fresh Soft Corn Tortillas filled with Sautéed Tofu, topped with
Jicama Radish Salad, served with Black Beans and Calabacitas Rancheras 16

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 Red, Green or X-mas Chile 30

Rellenos de La Fonda

Two Green Chiles filled with Mexican Cheeses, Lightly Beer-Battered
and Shallow Fried, topped with your choice of Red, Green or X-mas 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 Red or Green or X-mas Chile 16 Add two eggs 18

Red Chile Pork Tamales

Two Tamales topped with your choice of Red, Green or X-mas 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 X-mas 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.

Served with 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 Jicama Slaw and Black Beans 18