



La Fonda

On the Plaza

La Plazuela Restaurant

Lunch

Appetizers, Soups and Salads

La Fonda Shrimp Cocktail

Served with Spicy Horseradish-Tomatillo Sauce and Papaya-Avocado Relish 9

“Talus Wind Ranch” Turkey Quesadilla

With Asadero Cheese, Pico de Gallo, Guacamole, Mesclun Greens, and Spicy Buttermilk Dressing 10

Melon Soup

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

La Plazuela Tortilla Soup

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

BLT Salad

Heirloom Tomatoes, Applewood Smoked Bacon, Butter Lettuce,
Arugula, Frisee, Breadsticks and Red Chile Ranch Dressing 12

La Fonda Cobb

Chopped and stacked Romaine Hearts, Roasted Turkey Breast, Pear Tomatoes, Avocado, Jicama,
Applewood Smoked Bacon and Maytag Blue Cheese tossed with Apple Cider Vinaigrette 13

Heirloom Tomato Salad

Accompanied by Petite Greens, Spanish Sherry Vinaigrette and Cotija Cheese Crisp 8

La Fonda Caesar Salad

Fresh Romaine Hearts tossed with Cotija Caesar Dressing and garnished
with Pear Tomatoes, Red Onion Slices and Sourdough Croutons 9 Add Chicken Breast 12

La Plazuela Sandwiches

Served with your choice of Apple-Jicama Slaw, Sweet Potato Fries or Seasoned French Fries

“Talus Wind Ranch” Turkey Panini

Turkey Carnitas in Adobo topped with Roasted Corn Black Bean Relish
and Crème Fraîche stuffed into Grilled Ciabatta Bread 11

Hamburger

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 12
Add Avocado, Applewood Smoked Bacon or Mushrooms 2 each

Torta de Puerco

Pork Carnitas with Grilled Red Onions, Queso Chihuahua,
Avocado, Tomato and Roasted Garlic-Jalapeno Mayonnaise 10

Chicken Salad Panini

Chicken Salad tossed in a Spicy Habanero/Cilantro/Honey Mustard Vinaigrette,
served on Brioche with Arugula and New Mexico Goat Cheese 9

Specialties of the Chef

“Talus Wind Ranch” Turkey Breast Medallions

Pan Roasted and served with Roasted Corn Black Bean Relish, Barbeque-Chipotle Vinaigrette, Roasted Piñon Couscous and Fresh Seasonal Vegetables 14

Free Range Chicken Breast Cutlets

Pan Seared and served with Tomatillo Demi-Glace, Artichoke-Fingerling Potato Hash and Fresh Seasonal Vegetables 12

Champagne Poached Alaskan Halibut

Accompanied with Papaya Coulis, Red Lentil Salad and Fresh Seasonal Vegetables 15

Medallions of Salmon

Char Grilled and accompanied by Roasted Sweet Corn Vinaigrette, Artichoke-Fingerling Potato Hash, and Fresh Seasonal Vegetables 15

Asparagus Tart

Topped with New Mexico Goat Cheese and Wild Mushrooms, served with Fava Bean Mash, Red Lentil Salad, Sautéed Broccolini, Smoked Paprika Marcona Almonds, Roasted Tomato Coulis and Balsamic Syrup 10

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.

La Plazuela Carne Asada

Char Grilled Flat Iron Steak served on a bed of Creamy Rajas 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 Red, Green or X-mas Chile 14

Enchiladas del Norte

Two rolled yellow Corn Tortillas filled with your choice of Shredded Beef, Chicken or Mexican Cheeses and topped with your choice of Red or Green or X-mas Chile 16 Add two eggs 18

La Plazuela Combination

A Red Chile Pork Tamale, Chile Rellenos and a Mexican Cheese Enchilada, topped with your choice of Red, Green or X-mas Chile 17

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.

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

Huevos Rancheros

Two Eggs Over Easy and served on Corn Tortillas and smothered with Red, Green or X-mas Chile, Asadero Cheese and Crispy Tortilla Strips. Accompanied by 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.