

La Plazuela Restaurant

Appetizers, Soups and Salads

Roasted Duck or Smoked Chicken Quesadilla

With Asadero Cheese and Roasted Poblano Chile. Grilled between two Flour Tortillas and served with a Smoky Chipotle Barbeque Sauce 10

Crab Cakes with Smoky Red Pepper Remoulade

Served with Black Bean and Roasted Corn Salsa 11

Shrimp, Poblano Chile and Black Garlic Tamale

Banana Leaf filled with Corn Masa and served with Mole Amarillo 12

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 9 Add Chicken 3

La Fonda Cobb

Sliced and Stacked Romaine Hearts tossed with Apple Cider Vinaigrette and served with Roasted Turkey Breast, Seasonal Tomatoes, Avocado, Jicama, Applewood-Smoked Bacon, and Maytag Blue Cheese 13

Spinach Salad with Smoked Bacon and Warm Honey Mustard Dressing

Topped with Spiced Pecans, Dried Cranberries and Red Onion 8

Specialties of the Chef

All are served with Fresh Seasonal Vegetables

Wine-Poached Fillet of Salmon

Accompanied by Ancho Chile-Ginger Sauce and Roasted Shallot-Saffron Couscous 15

Medallions of Mahi Mahi

Oven-Baked and served with Caramel Apple Cider Vinaigrette and Creamy Roasted Garlic-Cilantro Risotto 14

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

Roasted Stuffed Chicken Breast

Filled with Cornbread-Cranberry Stuffing and served with Natural Jus and Spicy Bean Ragout 12

Mac & Cheese with Shrimp

Baked with a Smoked White Cheddar Cheese Sauce and garnished with Shrimp sautéed in White Wine with Crushed Red Pepper. Accompanied by our La Plazuela House Salad 14

Vegetarian Stuffed Roasted Poblano Chile

Filled with Sautéed Spaghetti Squash, Leeks and Sweet Corn. Accompanied by Red Onion-Endive Salad, Roasted Root Vegetables, Shallot-Saffron Couscous, and Smoked Tomato Coulis 10

*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.*

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

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 Xmas Chile 14

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

La Plazuela Combination

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

Red Chile Pork Tamales

Two Tamales topped with your choice of Red, Green or Xmas Chile 12

Burrito La Plazuela

A Flour Tortilla filled with your choice of Shredded Beef or Chicken and topped with 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
16 for One 22 for Two

Tacos

Your choice of Pork Carnitas or Huachinango (Red Snapper) in two fresh Corn Tortillas with Asadero Cheese. Accompanied by Red, Green and Papaya Salsas, Apple-Jicama Slaw and Black Beans 15

Huevos Rancheros

Two Eggs over easy and served on Corn Tortillas and smothered with Red or Green Chile, Asadero Cheese and Crispy Tortilla Strips. Accompanied by Smoky Black Beans, Posole and a Warm Tortilla 11

Sandwiches

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

La Plazuela Hamburger

Fresh-Ground Black Angus Beef grilled to order, served plain or with Cheese (American, Cheddar or Swiss) and/or Green Chile on Toasted Telera Bread 12
Add: Avocado, Bacon or Mushrooms 2 each

Honey-Lime Chicken Breast Sandwich

Grilled and Sliced Honey-Lime Marinated Chicken Breast garnished with Avocado, Bibb Lettuce, Chihuahua Cheese, Sliced Tomatoes and Spicy Cilantro Honey-Mustard Vinaigrette.
Served on Toasted Telera Bread 12

Smoked Cheddar and Roasted Green Chile Melt

Your choice of Meatloaf or Roasted Turkey served on Brioche with Smoked Cheddar Cheese, Roasted Green Chile and Sundried Tomato Aioli 9

Santa Fe Grilled Cheese

Grilled Brioche filled with Mexican Cheeses, Grilled Tomatoes, Green Chile and served with Cilantro Aioli 10