



DINNER MENU



STARTERS

LOCAL HEIRLOOM TOMATO TART

Spanish Goat Cheese | Poached Egg | EVOO
Smoked Salmon | Red Onion Frisée Salad 18

QUAIL BREAST

Marinated Quail | White Corn Polenta | Honey Mustard
Tellicherry Pepper | Port Wine Reduction 23

SIGNATURE LA FONDA TORTILLA SOUP*

Roasted Tomato-Pasilla Chile | Chicken Broth | Pulled Chicken | Mexican Cheese Blend
Avocado | Lime | Tortilla Strips 11

TABLESIDE GUACAMOLE*

Prepared Fresh with Choice of Ingredients | Warm Crispy Tortilla Chips 21

CHILLED CORN SOUP

Bacon Corn Relish | Crème Fraiche | Chives | Chile Oil 11

STRAWBERRY GOAT CHEESE SALAD*

Organic Arugula | Strawberries | Goat Cheese | Apple Vinaigrette | Candied Walnuts | Balsamic Reduction 19

LA FONDA CAESAR*

Fresh Romaine Hearts | Queso Cotija Caesar Dressing | Cherry Tomatoes | Sourdough Croutons 17
Add Red Bird Farms Chicken Breast 9

ARTISANAL BREAD BOARD*

House Blue Corn Muffins | Artisanal Bread | House Whipped Butter 4/person

NORTHERN NEW MEXICO SPECIALTIES

*Served with Pork Posole | Pinto or Black Beans | Sour Cream
Pico de Gallo | Guacamole | Sopaipilla*

ENCHILADAS

Two Fresh White Corn Tortillas | Mexican Cheese Blend | Shredded Beef or Chicken
Red Chile | Green Chile | Christmas Chile 24

FILET Y ENCHILADAS

Char-Grilled 6oz Filet | Two Fresh White Corn Tortillas | Mexican Cheese Blend
Red Chile | Green Chile | Christmas Chile 44

RELLENOS DE LA FONDA

Two Hatch Green Chiles filled with Mexican Cheese Blend
Lightly Beer Battered | Shallow-Fried | Shredded Lettuce
Red Chile | Green Chile | Christmas Chile 25

Add Char-Grilled 6oz Filet 20

*** Can be modified for Vegetarian or Gluten-Friendly. Ask your server about Vegan options.**

While we offer gluten-friendly menu options, we are not a gluten-free kitchen. We offer products with peanuts, tree nuts, soy, milk, eggs, wheat as well as other possible allergens. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, wheat or other allergies.

All Seafood is Sustainably Harvested. | There are no artificial trans fats in any of the food we serve.

Consuming raw or undercooked meats | poultry | seafood | shellfish | eggs may increase your risk of foodborne illness.

Menu items and prices are subject to change without notice. | City of Santa Fe Ordinance – Water is served on request only.

We add a 22% gratuity for parties of five or more.



CHEF SPECIALTIES

TIGER PRAWNS *

Tajin Grilled Tiger Prawns | Wild Rice Cake | Shrimp Velouté
Sweet Soy | Pea Shoot Salad 35

LAMB CHOPS

Lamb Chops | Pearl Pasta Risotto | Rainbow Chard | Brandy Mint Shallots
Mustard Demi-Glace 47

LA FONDA STEAK FRITES

Flat Iron Steak | House Made Steak Fries | Swiss Chard
Caramelized Onions | Applewood Bacon | Chimichurri Sauce
Ancho Chile Demi Glaze 33

HUITLACOCHÉ TAMAL & CORN *

Char-Grilled Broccolini | Corn Purée | Black Beans | Mushroom
Caramelized Onion Cream | Corn & Spinach | Hard Taco
Huitlacoche Tamal 29

Add Red Bird Farms Chicken Breast 9

GREEN CHILE MAC & CHEESE

Sage Derby-Fontal-Gruyere Cheese | English Peas
Dungeness Crab | Applewood Bacon | Hatch Green Chile 38

DIVER SCALLOPS

Wild Mushroom Ravioli | Baby Spinach | Piñon-Cilantro Pesto
Preserved Lemon Salad 45

FREE RANGE CHICKEN BREAST

Roasted Corn-Farro Salad | Harissa Carrots | Apple Cider Reduction 35

MONDAY - THURSDAY

Please ask Your Server about
Tonight's **Blue Plate** Special

FRIDAY | SATURDAY | SUNDAY

Slow Roasted Prime Rib
Hollandaise | Grilled Asparagus
Silky Potato | Creamy Horseradish
Mojo Picante | Au Jus MP

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