



La Plazuela

AT LA FONDA

Dinner

Soups, Salads and Appetizers

Tableside Guacamole*

Prepared fresh with your choice of ingredients,
served with yellow corn tortilla chips 17

*** Tortilla Soup**

Roasted tomato-pasilla chile chicken broth, pulled chicken,
Mexican cheeses, avocado, lime tortilla strips 8

Creamy Poblano Corn Chowder

Chunky chowder, roasted poblano, roasted corn, sweet onions,
russet potatoes, bell peppers, crispy leeks
cup 6 bowl 8

Santa Fe Wedge *

Iceberg, crispy bacon, hardboiled egg, avocado, roasted pistachio,
cranberry, local Tucumcari feta cheese, red chile ranch 13

La Fonda Caesar

Fresh romaine hearts chopped, queso cotija dressing,
seasonal tomatoes, sourdough croutons 11

Assorted Field Greens

Apple cider vinaigrette, grilled pear, blue cheese,
seasonal cherry tomatoes, crispy leeks, roasted pine nuts 13

Quail Breast Tacos

Pan seared, mango glaze, sweet potato taco shells,
roasted corn-black bean salsa, queso fresco 12

American Wagyu Striploin

Char-grilled, Hatch green chile jam,
hollandaise, grilled French bread 16

Ahi Tuna Tartar

Honey avocado mousse, crispy shallots,
soy chile dressing, crispy wontons 17

City of Santa Fe Ordinance – Water is served on request only

* indicates gluten free

We add a 20% gratuity for parties of six or more.

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

Lane Warner, CEC, Executive Chef

Carol Anglin, La Plazuela Manager

Fall 2018/Winter 2019

Specialties of the Chef

All entrées are served with fresh baked bread

Beef Tenderloin Medallions

Pan seared medallions, poblano potato gratin, sautéed spinach,
Madeira wine demi-glace 33

Huitlacoche Tamal

Grilled sweet corn, pistachios, green chile cream, cashew cake,
barley salad (grilled apples, dried figs, red onions),
fresh seasonal vegetables 20

Scottish Salmon

Sustainably raised, roasted, charred sweet corn red onion vinaigrette,
spicy couscous, fresh seasonal vegetables 33

*** Leg of Lamb**

Chile roasted, sauce naturel, red onion marmalade,
poblano potato gratin, fresh seasonal vegetables 27

Pork Shank

Braised, sauce naturel, cheesy green chile grits,
slow cooked red onion confit, sautéed spinach 26

*** 1855 Top Sirloin**

Char-grilled, smoky jalapeno béarnaise,
warm fingerling potato salad,
fresh seasonal vegetable 31

Shrimp Pasta

Ziti pasta, shrimp, creamy Alfredo, green chile,
portobello mushrooms, pine nuts, roasted bell peppers
available tossed with extra virgin olive oil and garlic 25

Redbird Free Range Chicken Breast *

Char-grilled, cranberry-Hatch green chile relish,
warm fingerling potato salad, fresh seasonal vegetables 24

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 6oz filet mignon, two fresh white corn
Mexican cheese enchiladas, red/green/Christmas chile 32

Rellenos de La Fonda

Two green chiles filled with Mexican cheeses, lightly beer battered,
shallow fried, red/green/Christmas chile 20

Enchiladas del Norte

Two fresh white corn tortillas, shredded beef/chicken/Mexican cheeses,
red/green/Christmas chile 21

Fajitas

Choice of marinated grilled beef skirt steak 22,
chicken breast 19, shrimp 21

– or a combination of any two –

with bell peppers and sweet Spanish onions.

Served with fresh white corn or flour tortillas

Fajitas for two 39

Tacos*

Fresh white corn tortillas, red/green/papaya-avocado salsas,
queso fresco, calabacitas rancheros, black beans

grilled red snapper 21 pork carnitas 20

grilled vegetables 15

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