



DINNER
SMALL PLATES

Signature La Fonda Tortilla Soup*

Roasted Tomato-Pasilla Chile | Chicken Broth | Pulled Chicken
Mexican Cheese Blend | Avocado | Lime Tortilla Strips 9

Roasted Green Chile-Corn Chowder

Chunky Chowder | Hatch Green Chile | Roasted Corn | Potatoes
Bell Peppers | Crispy Fried Leeks 8

La Fonda Caesar

Fresh Romaine Hearts | Queso Cotija Caesar Dressing
Cherry Tomatoes | Sourdough Croutons 11
Add Grilled Chicken 17

Roasted Beet & Queso Fritto Salad

Local Roasted Beets | Brazilian Seared Cheese | Kale & Mixed Greens
Roasted Red Bell Peppers | Orange Segments | Avocado | Piñon
Pomegranate Molasses | Blood Orange Vinaigrette 18

Chile con Queso

Warm Crispy Corn Tortilla Chips | Melted Queso | Green Chile
Sautéed Spanish Chorizo Palacios 14

Jamon Serrano Wrapped Jumbo Scallop*

Pan Seared Jumbo Scallop | Butternut Squash Puree
Chimayo Red Chile Maple Glaze | Beet Gastric 18

*Indicates Gluten Free

All seafood is sustainably harvested.

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

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

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

Lane Warner, CEC, Executive Chef | Randy Tapia, Chef de Cuisine | Carol Anglin, Manager



SPECIALTIES OF THE CHEF

Pan Seared Salmon*

Purple Cauliflower Purée | Sweet Potato Flan | Smoked Sea Salt Caramel
Seasonal Grilled Vegetables | Agre Dulce 28

Pappardelle Pasta

Pappardelle Pasta | Roasted Red Bell Peppers | Roasted Butternut Squash
Fresh Kale | Caramelized Onions | Goat Chèvre | Spiced Walnuts
Fire Roasted Tomato Cream 22
Add Duck & Foie Gras Sausage 26

Local Bison Short Rib Tacos*

Pulled Short Rib Bison | Mojo Picon | Purple Cabbage Grilled Pineapple Slaw
Pickled Red Onion | Micro Cilantro
Green Rice | Black Beans 26

Huitlacoche Tamal

Grilled Sweet Corn | Amaretto Cream | Cashew Cake
Butternut Squash Piñon | Green Chile | Cous Cous Salad with Grilled Apples, Dried Figs,
Green Onions, Charred Orange Vinaigrette | Seasonal Vegetables 22

NORTHERN NEW MEXICO SPECIALTIES

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

Filet y Enchiladas

Char-Grilled 6oz Filet | White Corn Mexican Cheese Enchiladas
Red | Green | Christmas Chile 35

Enchiladas del Norte

White Corn Tortillas | Shredded Beef or Chicken or Mexican Cheese Blend
Red | Green | Christmas Chile 21

Rellenos de La Fonda

Two Green Chiles | Mexican Cheese Blend
Lightly Beer Battered | Shallow-Fried
Red | Green | Christmas 22