



DINNER AT LA PLAZUELA | 4-10 PM

STARTERS

CHIPS, SALSA & GUACAMOLE*

Warm Crispy Tortilla Chips | Housemade Salsa
Guacamole 15

SIGNATURE LA FONDA TORTILLA SOUP*

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

CHILE CON QUESO

Crispy Tortilla Chips | Melted Queso
Green Chile 14

SOUTHWEST MUFFIN BOARD

Warm Jalapeño Yellow & Blue Corn Muffins
Whole Butter | Black Salt 8

LA FONDA CAESAR

Fresh Romaine Hearts | Queso Cotija Caesar Dressing
Cherry Tomatoes | Sourdough Croutons 11
Add Grilled Chicken 6

LOCAL HEIRLOOM TOMATO

Locally Grown Tomatoes | Local Feta
Micro Greens | Fresh Herb Vinaigrette
Cotija Cheese Crisp 14

CHEF SPECIALTIES

FREE-RANGE CHICKEN BREAST*

Pan Roasted Chicken | Sweet Corn Salad
Roasted Red Pepper Vinaigrette | Seasonal Vegetables 28

PAPPARDELLE PASTA

Fresh Peas | Leeks | Morels | Spinach | Olive Oil
Roasted Garlic | Arugula | Pesto | Aged Parmesan 22
Add Redbird Chicken Breast 6

RELLENOS DE LA FONDA

Two Green Chiles filled with Mexican Cheese Blend
Lightly Beer Battered | Shallow-Fried | Pinto or Black
Beans | Sour Cream | Shredded Lettuce | Pico de Gallo
Red | Green | Christmas Chile 23

PAPAYA GLAZED CAULIFLOWER

Cashew Cake | Roasted Leeks | Portobello & Sweet Corn
Sautéed Spinach & Tomatoes | Rainbow Quinoa Pilaf
Roasted Red Pepper Coulis 24

1855 BONE IN NY STRIP

Pommes Daughinoise | Seasonal Vegetables
Sherry Reduction 65

CHIMAYO CHILE GLAZED SALMON*

Tomatillo Salsa | Creamy Yellow Pepper Polenta
Seasonal Vegetables 30

ENCHILADAS

Two Fresh White Corn Tortillas | Mexican
Cheese Blend | Shredded Beef or Chicken
Red Chile | Green Chile | Christmas Chile 21
*Served with Pork Posole | Pinto or Black Beans
Sour Cream | Pico de Gallo | Guacamole | Sopaipilla*

FILET Y ENCHILADAS

Char-Grilled 6 oz Filet | Two Fresh White Corn Tortillas
Mexican Cheese Blend | Red Chile | Green Chile
Or Christmas Chile 35
*Served with Pork Posole | Pinto or Black Beans
Sour Cream | Pico de Gallo | Guacamole | Sopaipilla*

RAINBOW TROUT*

Blue Corn Crusted Trout | Papaya-Avocado Salsa
Yukon Gold Potatoes and Sweet Onions
Seasonal Vegetables 24

DESSERT

CHOCOLATE MOLTEN CAKE

Rich Double Chocolate Cake | Dark Chocolate Truffle Center
Dark Rum Cream Anglaise 8

LEMON CURD

Raspberry Coulis | Raspberries | Whipped Cream 10

FLAN*

Creamy Vanilla Custard | Caramel Sauce
Fresh Raspberries 9

SORBET TRIO 8

*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 | Carol Anglin, La Plazuela Restaurant Manager