



DINNER AT LA PLAZUELA | 4-9 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

ARTISANAL BREAD 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

LA FONDA BREAD PUDDING

Baguettes | Croissants | Mexican Chocolate  
Piñon | Raisins | Crème Anglaise 9

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