



LUNCH AT LA PLAZUELA | 11AM - 2 PM

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

LA FONDA CAESAR

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

ETHEL'S CHICKEN SALAD

Boston Bibb Lettuce | Green Grapes
Toasted Almonds | Crunchy Croustades
Papaya Vinaigrette 17

HANDHELDS

HATCH GREEN CHILE CHEESE SMASHBURGER

GREEN CHILE SMACKDOWN EDITION

NM Grassfed Beef | Roasted Hatch Green Chile
Buffalo-Green Chile Bratwurst | Caramelized Onions
Heirloom Tomato | Avocado Aioli | Romaine Lettuce
American Cheese | Toasted Bacon Bun 18

FRENCH DIP

Thin-Sliced Slow Roasted 1855 Prime Rib
Caramelized Onions | Telera Bun | Au Jus Lie
Swiss Cheese 20

BUTTERMILK OPEN-FACED FRIED CHICKEN SANDWICH

French Bread | Applewood Smoked Bacon
Avocado | Tomato | Shredded Lettuce
Honey-Serrano Vinaigrette 14

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

CHEF SPECIALTIES

FREE-RANGE CHICKEN BREAST*

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

RAINBOW TROUT*

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

PAPPARDELLE PASTA

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

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*

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

CARNE ASADA BORRACHA

Beer Marinated | Char Grilled Sirloin Steak
Chorizo Refritos | Roasted Green Chile
Roasted Tomato Sauce | Cheese Enchilada
Pico de Gallo | Guacamole | Sour Cream 28

DESSERT

CHOCOLATE MOLTEN CAKE

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

FLAN*

Creamy Vanilla Custard | Caramel Sauce
Fresh Raspberries 9

SORBET TRIO 8

LEMON CURD

Raspberry Coulis | Raspberries | Whipped Cream 10

*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