SMALL PLATES

Tablesine Guacamole*
Prepared Fresh with Your Choice of Ingredients | Yellow Corn Tortilla Chips 17

La Plazuela Signature Tortilla Soup*
Roasted Tomato-Pasilla Chile Chicken Broth | Pulled Chicken
Mexican Cheese Blend | Avocado | Lime Tortilla Strips 9

Roasted Green Chile-Sweet Corn Chowder
Hatch Green Chile | Roasted Corn | Onions | Potatoes | Bell Peppers | Fried Leeks 8

Grilled Pear and Baby Spinach
Baby Spinach | Cranberry Vinaigrette | Jamon Serrano Chips | Roasted Hazelnuts
Red Onion | Shaved Manchego Cheese 12

La Fonda Caesar
Romaine Hearts | Queso Cotija Dressing | Cherry Tomatoes
Sourdough Croutons 11

Chickpea and Kale
Kale | Chickpeas | Red Chile-Sundried Tomato Vinaigrette | Goji Berries | Piñon
Fresh Cilantro | Parmesan Crisp 13

Pork Carnitas
Crispy Green Chile-Smoked Cheddar Polenta Cakes | Grilled Tomatillo Salsa
Orange-Achiote Reduction 16

American Wagyu
Hatch Green Chile Jam | Hollandaise | Grilled French Bread 16

Jumbo Lump Crab Cake
Roasted Serrano Chile-Lemon Aioli
Smoked Tomato-Cilantro Concasse | Crispy Leeks 19

*Indicates Gluten Free

Our meaty plant-based soy protein can be substituted.
It’s Vegan | Vegetarian | Gluten Free | Nut 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, Manager
SPECIALTIES OF THE CHEF
All Entrées are Served with Fresh Baked Bread

Long Island Crescent Farms Duck Breast
Pan Seared | Roasted Peach Salsa | Port Reduction | Fingerling Potato Salad | Sautéed Spinach 39

New Mexico Buffalo Tenderloin
Char Grilled | Ancho Chile-Blueberry Demi-Glace
Wild Mushroom-Creamy Risotto | Seasonal Vegetables 58

Rock Shrimp Pasta
Ziti Pasta | Creamy Green Chile Alfredo | Baby Portobello Mushrooms | Cipollini Onions
Roasted Pine Nuts | Asparagus | Roasted Bell Peppers 29

Iberico Pork Tenderloin
Pan Roasted Medallions | Pineapple-Achiote Glaze | Papaya Vinaigrette
Green Herbed Rice | Seasonal Vegetables 38

Huítlacoche Tamal
Grilled Sweet Corn | Pistachio-Green Chile Cream | Cashew Cake
Barley Salad-Grilled Apples-Dried Figs - Red Onions | Seasonal Vegetables 22

El Pollo
All Natural Chicken Breast | Air-Chilled | Pan-Roasted
Smoky Green Chile Cheddar Polenta | Cherry Demi-Glace | Seasonal Vegetables 29

Alaskan Sockeye Salmon
Pan Seared | Lemon-Cilantro Butter Sauce | Wild Mushroom Creamy Risotto
Sautéed Baby Spinach 28

1855 Top Sirloin*
Char-Grilled | Fresh Herb Chimichurri | Fingerling Potato Salad
Seasonal Vegetables 32

NORTHERN NEW MEXICO SPECIALTIES
Except for the Tacos, All NM Specialties are Served with Pork Posole | Pinto or Black Beans
Sour Cream | Shredded Lettuce | Pico de Gallo | Guacamole | Sopaipilla

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

Rellenos de La Fonda
Two Green Chiles filled with Mexican Cheese Blend | Lightly Beer Battered
Shallow-Fried | Red | Green | Christmas Chile 23

Enchiladas del Norte
Two Fresh White Corn Tortillas | Shredded Beef | Chicken | Mexican Cheese Blend
Red | Green | Christmas Chile 22

Fajitas
Red and Green Bell Peppers | Sweet Spanish Onions
Fresh White Corn Tortillas or Flour Tortillas
Beef Skirt Steak 25 | Chicken Breast 20 | Shrimp 26

Tacos*
Fresh White Corn Tortillas | Red and Green and Papaya-Avocado Salsas | Queso Fresco
Calabacitas Rancheras | Black Beans
Grilled Red Snapper 25 | Pork Carnitas 21 | Grilled Vegetables 16