





## STARTERS

### TABLESIDE GUACAMOLE <sup>VI</sup><sup>G</sup>

Prepared Fresh with Choice of Ingredients | Warm Crispy Tortilla Chips MP

### ARTISANAL BREAD BOARD <sup>V</sup>

House Blue Corn Muffins | Artisanal Bread | House Whipped Butter 8

### SIGNATURE LA FONDA TORTILLA SOUP <sup>G</sup>

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

### MANGO GAZPACHO <sup>V</sup>

Mango | Cucumber Pepper Relish 11

### HEIRLOOM TOMATO AND BURRATA <sup>VI</sup><sup>G</sup>

Local Heirloom Tomato | Pesto | Burrata Cheese | Aged Balsamic 20

### SCALLOP & BISON RISOTTO CAKE <sup>G</sup>

Seared Diver Sea Scallop | Beck & Bulow Bison Short Rib Risotto Cake | Creamy Horseradish  
Beet Reduction | Roasted Red Pepper Coulis | Micro Beets 21

### LA FONDA CAESAR <sup>V</sup>

Fresh Romaine Hearts | Queso Cotija Caesar Dressing | Cherry Tomatoes | Sourdough Croutons 11  
Add Red Bird Farms Chicken Breast 8

### CLASSIC WEDGE SALAD <sup>G</sup>

Baby Red Heirloom Tomatoes | Crispy Bacon | Maytag Blue Cheese or Red Chile Ranch Dressing  
Perfect Egg | Cracked Black Pepper 15

## NORTHERN NEW MEXICO SPECIALTIES

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

*Add Sunnyside Cage-Free Egg 3*

### RELLENOS DE LA FONDA

Two Hatch Green Chiles filled with Mexican Cheese Blend  
Lightly Beer Battered | Shallow-Fried | Shredded Lettuce  
Red Chile | Green Chile | Christmas Chile 23

### ENCHILADAS

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

### FILET Y ENCHILADAS

Char-Grilled 6 oz Filet | Two Fresh White Corn Tortillas | Mexican Cheese Blend  
Red Chile | Green Chile | Christmas Chile 42

<sup>V</sup>Vegetarian | <sup>G</sup>Gluten Free

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

Dinner 1 | Spring 2022R3



## CHEF SPECIALTIES

### CAMPFIRE TROUT <sup>Ⓒ</sup>

Roasted Tri-Color Fingerling Potatoes | Haricots Verts | Crispy Bacon  
Sunnyside Cage-Free Egg 27

### KUROBUTA PORK

Char-Grilled Pork Chop | Pearl Pasta | Rainbow Swiss Chard  
Applewood Smoked Bacon | Cherry Chile Demi 34

### MIDNIGHT PASTA

Squid Ink Pasta | Red Chili Glazed Shrimp | Applewood Smoked Bacon  
Roasted Sweet Corn | Heirloom Tomatoes | Basil Caper Aioli 32

### HUITLACOCHÉ TAMAL & CORN <sup>∨</sup>

Char-Grilled Young Corn | Corn Purée | Black Beans | Mushroom  
Corn & Spinach Hard Taco | Huitlacoche Tamal 28

Add Red Bird Farms Chicken Breast 6

### LA FONDA STEAK FRITES

Beck and Bulow Hanger Steak | House Made Steak Fries | Rocket Greens  
Caramelized Onions | Poblano Rajas | Ancho Chile Demi Glaze 49

### ORANGE POACHED SALMON

Alaskan King Salmon | Orange Tabbouleh | English Peas | Orange Carrot Cream  
Hearts of Palm | Kumquat | Pea Tendril Salad 35

### CHICKEN PANZANELLA

Redbird Bone-In Chicken Breast | Cucumbers | Roasted Green Chile | Heirloom Tomato  
Red Onion | Croutons | Basil Cream | Chicken Jus 29

#### MONDAY - THURSDAY

Please ask Your Server about  
Tonight's **Blue Plate** Special

#### FRIDAY | SATURDAY | SUNDAY

Slow Roasted 1855 Prime Rib  
Hollandaise | Grilled Asparagus  
Silky Potato | Creamy Horseradish  
Mojo Picante | Au Jus MP

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Dinner 2 | Spring 2022R3