SMALL PLATES

*Indicates Gluten Free

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

Watermelon Tomato Clear Gazpacho
Avocado | Heirloom Tomatoes | Crispy Shallots  10

La Plazuela Caesar Salad
Fresh Romaine Hearts | Queso Cotija Caesar Dressing | Seasonal Tomatoes
Sourdough Croutons  11

Watermelon Heirloom Tomato Caprice
Watermelon | Fresh Pulled Mozzarella | Heirloom Tomatoes | Red Chile Pistachios | Mint Basil Vinaigrette
EVOO | Balsamic Reduction | Micro Basil  18

Blue Corn Lump Crab Cake
Lump Crab | Blue Corn | Chile de Arbol | Preserved Lemon Aioli | Smoked Tomato Jam | Arugula
Pistachio | Pickled Red Onion  19

Chile con Queso
Warm Crispy Corn Tortilla Chips | Melted Queso with Green Chile | Sautéed Spanish Chorizo Palacios  14

* 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 of more.

Lane Warner, CEC, Executive Chef | Randy Tapia, Chef de Cuisine | Carol Anglin, Manager
SPECIALTIES OF THE CHEF

Pan Seared Sea Bass
Pan Seared Sea Bass | Preserved Lemon Lacquer | Sweet Pea Purée | Green Chile Grit Cake
Sautéed Morel Mushrooms 43

Petite Filet Mignon
Char-Grilled Petit Filet | Wild Mushroom Demi | Huitlacoche White Truffle Whipped Potatoes
Fresh Seasonal Vegetables 38

Pappardelle Pasta
Pappardelle Pasta | Olive Oil | White Wine Butter Sauce | Baby Portobello Mushrooms | Cherry Tomatoes
Roasted Cipollini Onions | Asparagus | Artichoke Hearts | Roasted Bell Peppers | Squash 22
with Chicken 28 with Shrimp 29

Local Bison Short Rib Tacos
Pulled Short Rib Meat | Raspberry Chipotle Crema | Pickled Cabbage | Pickled Red Onion
Green Rice | Black Beans 26

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

NORTHERN NEW MEXICO SPECIALTIES
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 and Fried
Red | Green | Christmas Chile 23