



La Plazuela
AT LA FONDA

SMALL PLATES

Tableside Guacamole*

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

Chips | Salsa | Guacamole* 15

Tortilla Soup*

Roasted Tomato-Pasilla Chile Chicken Broth | Pulled Chicken
Mexican Cheese Blend | Avocado | Lime Tortilla Strips 8

Gazpacho

Local Tomato | Bell Pepper | Cucumber | Crème Fraiche
Garlic Croutons | Micro Greens 8

Watermelon and Goat Cheese*

Seasonal Watermelon | Whipped Goat Cheese
Arugula | Pistachio | Balsamic Reduction 13

La Fonda Caesar

Romaine Hearts | Queso Cotija Dressing | Cherry Tomatoes
Sourdough Croutons 11

Heirloom Tomatoes*

Local Tomatoes | Local Feta | Herb Vinaigrette | Cotija Cheese Crisp
Micro Greens 14

Quail Breast Tacos

Pan-Seared | Mango Glaze | Sweet Potato Taco Shells
Roasted Corn-Black Bean Salsa | Queso Fresco 12

American Wagyu Striploin

Hatch Green Chile Jam | Local Heirloom Tomato-Garlic Coulis | Grilled Baguette 16

Lump Crab Cake

Roasted Serrano Chile-Lemon Aioli
Smoked Tomato-Cilantro Concasse | Crispy Leeks 18

City of Santa Fe Ordinance – Water is served on request only. * Indicates gluten free
Consuming raw or undercooked meats, poultry, seafood, shellfish, or 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 | Victor Holguin-Garcia, Manager

SPECIALTIES OF THE CHEF

All Entrées are Served with Fresh Baked Bread

Local Lamont Ranch Buffalo Tenderloin*

Char-Grilled | Agave-Thyme Compound Butter | Buttermilk-Garlic Mashed Potatoes | Seasonal Vegetables 58

Mahi Mahi*

Char-Grilled | Red Chile Butter | Papaya-Lime Salsa
Rainbow Quinoa | Seasonal Vegetables 28

Duck Penne

Grilled Duck Sausage | Heirloom Cherry Tomatoes | Shiitake Mushrooms
Roasted Yellow Bell Peppers | Goat Cheese 25 Vegetable 19

Pork Tenderloin

Pan-Roasted Medallions | Pineapple-Achiote Glaze | Papaya Vinaigrette
Green Herbed Rice | Fresh Seasonal Vegetables 24

Huitlacoche Tamal

Grilled Sweet Corn | Pistachio-Green Chile Cream | Cashew Cake
Barley Salad | Seasonal Vegetables 21

Jumbo Shrimp

Chile Rubbed Brochettes | Apple-Jicama Salad | Roasted Piñon | Mango Vinaigrette 33

Redbird Free Range Chicken Breast

Pan-Roasted | Goat Cheese | Shiitake Mushrooms | Jamon Serrano Wrapped
White Truffle-Orange Blossom Honey Demi-Glace | Buttermilk-Garlic
Mashed Potatoes | Seasonal Vegetables 28

1855 Top Sirloin*

Char-Grilled | Herb Chimichurri | Warm Fingerling Potato Salad | Seasonal Vegetables 31

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 34

Rellenos de La Fonda

Two Green Chiles filled with Mexican Cheese Blend | Lightly Beer Battered
Shallow-Fried | Red | Green | Christmas Chile 22

Enchiladas del Norte

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

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
Fajitas for Two 39

Tacos*

Fresh White Corn Tortillas | Red and Green and Papaya-Avocado Salsas | Queso Fresco
Calabacitas Rancheros | Black Beans
Grilled Red Snapper 24 Pork Carnitas 20 Grilled Vegetables 15