



La Fonda  
On the Plaza

## Dinner

# La Plazuela Restaurant

### Appetizers, Soups and Salads

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|----------------------------------|--|
| *Tableside Guacamole             | Prepared fresh with your choice of ingredients, served with corn tortilla chips 12   |
| Roast Duck Tamal                 | Served in a banana leaf with sweet onion chipotle cream and smoked tomato-cilantro concasse 12   |
| *Pork Carnitas                   | Fried and served on crispy polenta cakes with roasted jalapeño salsa and orange-achiote syrup 10   |
| Lump Crab Cakes                  | Pan fried in panko breadcrumbs, served with roasted garlic-spicy lemon aioli and jicama slaw 17  |
| Fried Oyster Bites               | Served on crispy bacon and avocado, topped with spicy remoulade 12   |
| *La Plazuela Tortilla Soup       | Roasted tomato-pasilla chile chicken broth with pulled spicy chicken, Mexican cheeses, diced avocado and lime tortilla strips 8  |
| Roasted Green Chile-Corn Chowder | Chunky chowder with Hatch green chile, roasted corn, onions, potatoes, bell peppers and topped with crispy fried leeks Cup 6 Bowl 8  |
| French Onion Soup                | Classic French onion soup with caramelized onions and cognac, topped with gruyere cheese and served with croustade 10  |
| La Fonda Caesar Salad            | Fresh romaine hearts tossed with Queso Cotija dressing, seasonal tomatoes and sourdough croutons 10  |
| *Grilled Pear and Spinach Baby   | Baby spinach tossed with warm cranberry vinaigrette, topped with Jamon Serrano chips, roasted hazelnuts, red onion and Manchego cheese, served with a grilled Bosc pear 11 |
| *Chickpea and Kale               | Kale and chickpeas tossed with red chile-sundried tomato vinaigrette, goji berries, pine nuts and fresh cilantro, served in a parmesan crisp 12                            |
| *Roasted Beets and Citrus        | Sliced roasted beets served with grapefruit and orange sections, topped with micro greens, Marcona almonds and almond vinaigrette 12                                       |

\* indicates gluten free

Water served on request

There are no artificial trans fats in any of the food we serve.

We add a 20% gratuity for parties of six or more. Sorry, we do not accept personal checks.

## Specialties of the Chef

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|---------------------------------------|---|
| *Seared Lamb Chops                    | Spicy mint chimichurri, creamy sweet potato polenta and fresh seasonal vegetables 36  |
| Char-Grilled New York Strip           | Chipotle-BBQ vinaigrette, roasted fingerling potato salad and fresh seasonal vegetables 39  |
| Char-Grilled Filet Mignon             | Red wine-porcini mushroom demi-glace, creamy buttermilk mashed potatoes and fresh seasonal vegetables 34  |
| *Pan Roasted “Airline” Chicken Breast | Hatch green chile chutney, papaya cream, roasted fingerling potato salad and fresh seasonal vegetables 24   |
| Long Island Duck Breast               | Pan roasted with dried cherry-chile demi-glace, creamy sweet potato polenta and fresh seasonal vegetables 29  |
| *Oven Poached Salmon                  | Cilantro hollandaise, roasted butternut squash quinoa and fresh seasonal vegetables 29  |
| *Pan Seared Halibut                   | Lemon butter sauce, creamy buttermilk mashed potatoes and fresh seasonal vegetables 36  |
| Braised Pork Shank                    | Chile-apple cider glazed with creamy sweet potato polenta and fresh seasonal vegetables 32  |
| Penne Pasta                           | Tossed with roasted peppers, sundried tomatoes, crimini mushrooms, green beans, leeks, butternut squash, toasted pine nuts in a roasted butternut squash cream sauce 17 |
| Cashew Cake                           | Roasted and served with creamy sweet potato polenta, roasted butternut squash quinoa, grilled cauliflower steak, steamed broccoli and roasted tomato sauce 18           |

## Northern New Mexico Specialties

*All, except for the tacos, are served with your choice of pinto or black beans, pork posole, pico de gallo, guacamole, sour cream, shredded lettuce and sopaipillas.*

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|-------------------------|---|
| Filet y Enchiladas      | Char-grilled petite filet mignon served with two Mexican cheese enchiladas topped with your choice of local Hatch red, green or Christmas chile 32  |
| Rellenos de La Fonda    | Two green chiles filled with Mexican cheeses, lightly beer battered and shallow fried, topped with your choice of local Hatch red, green or Christmas chile 19  |
| Enchiladas del Norte    | Two rolled yellow corn tortillas filled with your choice of shredded beef, chicken or Mexican cheeses and topped with your choice of local Hatch red, green or Christmas chile 17 add two eggs 19   |
| Red Chile Pork Tamales  | Two tamales topped with your choice of local Hatch red, green or Christmas chile 16   |
| Burrito La Plazuela     | A flour tortilla filled with your choice of shredded beef or chicken and topped with your choice of local Hatch red, green or Christmas chile 15  |
| Fajitas de Santa Fe     | Your choice of marinated and grilled beef skirt steak or chicken breast or shrimp – or a combination of any two – with bell peppers and sweet Spanish onions, served with corn or flour tortillas or both<br>19 for One 27 for Two  |
| *Tacos de San Francisco | Your choice of pork carnitas, rockfish or vegetarian (portobello mushroom, grilled sweet potato, sweet onion, squash and cilantro) in two fresh corn tortillas with queso fresco, accompanied with red, green and papaya salsas, served with green onion jicama slaw and black beans 19 vegetarian tacos 15 |

\* indicates gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.