



La Plazuela
AT LA FONDA

SMALL PLATES

Signature La Fonda Tortilla Soup*

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

Seasonal Tomato Gazpacho

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

La Fonda Caesar

Romaine Hearts | Queso Cotija Dressing | Local Cherry Tomatoes | Sourdough Croutons 11
Grilled Chicken 17 Grilled Shrimp 18

La Fonda Cobb*

Romaine Hearts | Roasted Turkey Breast | Seasonal Tomatoes | Avocado | Jicama
Applewood Smoked Bacon | Hardboiled Egg | Blue Cheese | Apple Cider Vinaigrette 14

Ethel's Chicken Salad

Matchstick Red Apple | Boston Bibb | Grapes | Toasted Almond
Papaya Vinaigrette | Croustades 15

Cóctel de Camaron*

Lightly Poached Gulf Shrimp | Spicy Tomato Broth | Avocado
Cucumber | Cilantro | Lime Tortilla Chips 15

Grilled Sirloin Quesadilla

Roasted Jalapeño Salsa | Pico de Gallo | House Guacamole | Crema | Cilantro 17

Baked Brie

Local Honey | Pistachios | Strawberry | Croustades 14

LA PLAZUELA SANDWICHES

Choice of Seasoned French Fries | Sweet Potato Fries | Onion Rings | House Side Caesar Salad
Gluten Free Options Available Upon Request.

Hatch Green Chile Cheeseburger

Locally Raised Buffalo | Half-Pound Patty | Hot Hatch Green Chile | Agave Caramelized Onions
Sharp White Cheddar Cheese | Shredded Lettuce | Diced Tomato
Locally Baked Telera Bun 19 with Applewood Smoked Bacon add 2

Torta de Borrego

Braised Lamb Shoulder | Locally Baked Telera Bread | Avocado | Tomato
Grilled Red Onion | Arugula | Asadero Cheese | Lemon-Cilantro Aioli 19

Torta de Pollo

Redbird Chicken Breast | Locally Baked Telera Bread | Avocado | Grilled Red Onion
Seasonal Tomato | Mexican Cheese Blend | Arugula Spicy Cilantro-Honey Mustard Dressing 17

Santa Fe Turkey Wrap

Roasted Turkey Breast | Flour or Wheat Tortilla | Crispy Applewood Smoked Bacon
Pico de Gallo | Avocado | Shredded Lettuce | Roasted Garlic Aioli 14

SPECIALTIES OF THE CHEF

Rainbow Trout*

Oven-Baked | Chile-Spiced | Green Herbed Rice | Lemon-Cilantro
Butter Sauce | Fresh Seasonal Vegetables 23

Seasonal Roasted Vegetable Tart

Roasted Beets | Smashed Grilled Cauliflower | Caramelized Sweet Potato Polenta
Sautéed Broccolini | Cashew Cake | Roasted Tomato Coulis 16

Pork Tenderloin

Chile-Glazed | Pan-Roasted Medallions | Apple-Jicama Slaw
Papaya Vinaigrette | Green Herbed Rice 20

Top Sirloin*

Char-Grilled | Local Heirloom Tomatoes | Red Onion Escabeche
Mesclun Greens | Roasted Tomato Vinaigrette 25

Redbird Free Range Chicken Breast

Char-Grilled | Roasted Sweet Corn and Black Bean Salad
Chipotle Barbeque Vinaigrette | Sautéed Broccolini 17

NORTHERN NEW MEXICO SPECIALTIES

Except for the Tacos and Carne Asada, All NM Specialties are Served with Pork Posole
Pinto or Black Beans | Sour Cream | Pico de Gallo | Guacamole | Sopapilla

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 or Chicken or Mexican Cheese Blend
Red | Green | Christmas Chile 21

La Plazuela Combination Plate

Chile Relleno | Red Chile Pork Tamale | Cheese Enchilada | Mexican Cheese Blend
Red | Green | Christmas Chile 21

Burrito

Large Flour Tortilla | Shredded Beef or Chicken | Mexican Cheese Blend
Red | Green | Christmas Chile 17

Carne Asada

Char-Grilled Flat Iron Steak | Creamy Poblano Rajas
Refried Beans | Red Chile Cheese Corn Tortilla Enchilada | Guacamole | Pico de Gallo 25

Fajitas

Red and Green Bell Peppers | Sweet Spanish Onions | Fresh White Corn Tortillas or Flour Tortillas
Marinated Beef Skirt Steak 25 Marinated 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

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