



Dinner

La Plazuela Restaurant

Soups, Salads and Appetizers

*** Tableside Guacamole**

Prepared fresh with your choice of ingredients,
served with yellow corn tortilla chips 16

*** Tortilla Soup**

Roasted tomato-pasilla chile chicken broth, pulled chicken,
Mexican cheeses, avocado, lime tortilla strips 8

*** Mango Gazpacho**

Puree of mango, cucumbers, roasted yellow bell peppers, green grapes,
orange juice, olive oil, serrano chile, cilantro cup 6 bowl 8

La Fonda Caesar

Fresh romaine hearts chopped, queso cotija dressing,
seasonal tomatoes, sourdough croutons 9

Fresh Local Heirloom Tomatoes

Asadero cheese, extra virgin olive oil, cracked black pepper, kosher salt,
basil, crustades, roasted garlic cloves, balsamic 15

Baby Field Greens

Nopalitos, strawberries, apples, roasted Marcona almonds,
raspberry/balsamic vinaigrette 13

*** Camarones Rellenos**

Jumbo prawns, jalapeño bacon, Mexican cheeses,
roasted red pepper vinaigrette, avocado aioli, watercress 25

Ahi Tuna Crudo

Avocado, watermelon, queso fresco, radish, spiced wonton chips 18

*** Tamal**

Turkey adobo, goat cheese cream, tomato concasse 13

Water is served on request only

* indicates gluten free

We add a 20% gratuity for parties of six or more.

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

Lane Warner, CEC, Executive Chef

Carol Anglin, La Plazuela Manager

Spring/Summer 2018

Specialties of the Chef

All entrées are served with fresh baked bread

Filet Mignon

Char-grilled with caramelized onions, button mushrooms, thyme jus lie, roasted garlic mashed potatoes, fresh seasonal vegetable 32

Pork Tenderloin

Pan seared medallions, grilled sweet corn-black bean salad, BBQ-chipotle vinaigrette, sautéed spinach 19

Huitlacoche Tamal

Grilled sweet corn, pistachios, green chile cream, cashew cake, barley salad/grilled apples, figs, red onions, fresh seasonal vegetables 20

Scottish Salmon

Sustainably raised, seared, tomatillo-poblano relish, rainbow quinoa pilaf, chardonnay butter emulsion, forest mushrooms-spinach 33

Barrel Cut 1855 Ribeye

Char-grilled, smoky jalapeno béarnaise, warm fingerling potato salad, fresh seasonal vegetable 40

Rock Shrimp Pasta

Ziti pasta, rock shrimp, creamy Alfredo, green chile, portobello mushrooms, pine nuts, roasted bell peppers 22
available tossed with extra virgin olive oil and garlic

Free Range Chicken Breast

Char grilled, mango cream, green chile chutney, roasted garlic mashed potatoes fresh seasonal vegetable 27

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.

Filet y Enchiladas

Char-grilled 6oz filet mignon, two fresh white corn Mexican cheese enchiladas, red/green/Christmas chile 32

Rellenos de La Fonda

Two green chiles filled with Mexican cheeses, lightly beer battered, shallow fried, red/green/Christmas chile 19

Enchiladas del Norte

Two fresh white corn tortillas, shredded beef/chicken/Mexican cheeses, red/green/Christmas chile 17

Fajitas

Red/green bell peppers/sweet Spanish onions, fresh white corn tortillas or flour tortillas
beef skirt steak 25 chicken breast 15 shrimp 26

* Tacos

Fresh white corn tortillas, red/green/papaya-avocado salsas, queso fresco, calabacitas rancheros, black beans
grilled red snapper 21 pork carnitas 16 grilled vegetables 15

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