



La Plazuela Restaurant

Lunch

Soups, Salads and Appetizers

* 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 with grilled chicken breast 17

* La Fonda Cobb

Fresh romaine hearts, roasted turkey breast, seasonal tomatoes, avocado, jicama,
Applewood smoked bacon, hardboiled egg, blue cheese, apple cider vinaigrette 14

Local Heirloom Tomato

Baby greens, raspberry/balsamic vinaigrette, local feta cheese, jicama, carrots, brioche croutons 15

Strawberry-Avocado-Chickpea Salad

Boston Bibb lettuce, papaya vinaigrette, green grapes, crunchy croustades 15

Turkey Quesadilla

Braised dark meat, asadero cheese, crispy flour tortillas,
chipotle barbeque sauce, avocado papaya salsa 13

Shrimp Ceviche

Crispy flour chalupa, serrano chile, avocado, plantain chips 15

Chicken Taquitos

Roasted chicken, chile de arbol salsa, sour cream sauce,
guacamole, mango vinaigrette, frisee 12

La Plazuela Sandwiches

Served with your choice of seasoned French fries, sweet potato fries,
onion rings or house side Caesar salad, we offer gluten free buns.

Hatch Green Chile Cheeseburger

Fresh beef patty, roasted Hatch green chile, toasted brioche bun, choice of American,
Swiss or cheddar cheese 15 with applewood smoked bacon 17

Torta de Borrego

Braised lamb shoulder, toasted telera bread, avocado, tomato,
grilled red onions, arugula, Asadero cheese, lemon-cilantro mayonnaise 19

Open Face Smoked Brisket

BBQ chipotle vinaigrette, wheat bread, grilled sweet corn-black bean salad,
pickled onion, local feta cheese 17

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

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

* indicates gluten free

Specialties of the Chef

Chicken

Pan roasted breast, mango vinaigrette, local kale, spicy green rice 17

Rainbow Trout

Grilled fillets, aji amarilla-papaya butter sauce,
creamy red pepper polenta, fresh seasonal vegetables 23

Grilled Cauliflower Steak

Cashew Loaf, local sautéed vegetables, roasted corn-black bean salad,
quinoa pilaf, creamy red pepper polenta 13

*** Pork Tenderloin**

Chile rubbed and char-grilled, papaya-avocado salsa,
roasted garlic mashed potatoes, fresh seasonal vegetables 16

Char-Grilled Flat Iron

Local Heirloom tomatoes, baby greens, roasted garlic, balsamic glaze 25

Northern New Mexico Specialties

Except for the tacos and carne asada, the other dishes are accompanied by pork posole, your choice of pinto or black beans, sour cream, pico de gallo, guacamole and sopaipilla

Rellenos de La Fonda

Two green chiles filled with Mexican cheeses, lightly beer battered,
shallow fried, red/green/Christmas chile 22

Enchiladas del Norte

Two fresh white corn tortillas, shredded beef/chicken/Mexican cheeses,
red/green/Christmas chile 21

La Plazuela Combination Plate

Chile relleno, red chile pork tamale, cheese enchilada,
Mexican cheeses, red/green/Christmas chile 19

Burrito

Large flour tortilla, shredded beef/chicken/Mexican cheeses,
red/green/Christmas chile 16

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/green bell peppers/sweet Spanish onions, fresh white corn tortillas or flour tortillas
marinated beef skirt steak 25 marinated 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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City of Santa Fe Ordinance – Water is served on request only

Lane Warner, CEC, Executive Chef

Carol Anglin, La Plazuela Manager

Spring/Summer 2018