



Lunch

La Plazuela Restaurant

Soups, Salads and Appetizers

La Plazuela Tortilla Soup*

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

Green Gazpacho*

Light refreshing puree of cucumbers, bell peppers and tomatillos,
garnished with fresh local goat yogurt and extra virgin olive oil
Cup 6 Bowl 8

Fresh Pea Soup*

Pureed peas, leeks, and potatoes simmered in light chicken stock with a crème fraiche drizzle 8

La Fonda Cobb*

Chopped and stacked romaine hearts, roasted turkey breast, seasonal tomatoes, avocado,
jicama, crispy applewood smoked bacon and blue cheese tossed with an apple cider vinaigrette 14

La Fonda Caesar Salad

Fresh romaine hearts tossed with Queso Cotija Caesar dressing,
seasonal cherry tomatoes and sourdough croutons 11
add char-grilled chicken breast 16

Caprese Salad

Heirloom tomatoes, Mozzarella, fresh basil, roasted garlic, extra virgin olive oil
and a balsamic reduction served with a crostini, 10

Crunchy Kale Salad*

Wrapped in a parmesan cheese crisp, carrots, cucumber, crispy leeks,
garbanzo beans and strawberry-pasilla chile vinaigrette 10

Ethel's Chicken Salad

Served on Boston Bibb lettuce with green grapes, toasted almonds,
served with a papaya vinaigrette and crunchy croustades 12

Crabcakes

Lump crabcakes, pan fried in a panko breadcrumb crust
and served with spicy lemon aioli and smoked tomato concasse 17

Chicken Quesadilla*

Southwest blackened chicken, served with char-grilled pineapple salsa and cilantro sour cream 10

Rockfish Fish Ceviche

Tossed with avocado mango, black beans, red onion and serrano,
served on crispy tostadas with red chile mayonnaise 13

La Plazuela Sandwiches

Served with your choice of seasoned French fries, sweet potato fries or house side salad. We also have gluten free bun.

Hatch Green Chile Cheeseburger

Freshly ground all natural beef patty grilled to order and topped with roasted Hatch green chile,
served on toasted telera bread with your choice of American, Swiss or cheddar 15

Torta de Borrego

Braised lamb shoulder carnitas, served on toasted telera bread topped with avocado,
tomato, grilled red onions, arugula, local feta cheese and lemon-cilantro aioli 17

Roasted Green Chile Turkey Melt

Sliced roasted turkey, Hatch green chile, heirloom tomatoes, crispy apple-wood smoked bacon,
leaf lettuce, asadero cheese and roasted garlic aioli on whole wheat bread 13

Torta de Carnitas

Pork carnitas served on toasted telera bread with roasted red salsa, topped
with fresh avocado puree, smoked jalapeño aioli, shredded lettuce and tomatoes 11

Grilled Portobello

Portobello mushroom served with goat cheese, spinach, grilled squash
and red onion, and honey mustard vinaigrette on Kaiser bun 10

Water is served upon request only

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

Specialties of the Chef

Shrimp Diablo*

Sautéed with garlic and chile de arbol, served with pan butter sauce,
roasted piñon green rice and fresh seasonal vegetables 18

Rainbow Trout

Oven broiled fillets topped with cilantro-lemon butter sauce served with sautéed spinach,
piñon and mushrooms, roasted cauliflower couscous and fresh seasonal vegetables 22

Top Sirloin*

Char-grilled and served with cilantro chimichurri, seasonal tomatoes,
warm fingerling potato salad and grilled baby romaine hearts 24

Pork Tenderloin*

Char-grilled medallions served with fresh peach salsa,
roasted piñon green rice and fresh seasonal vegetables 17

Chicken Breast

Char-grilled organic chicken breast served with cilantro-honey mustard
vinaigrette, warm fingerling potato salad and fresh seasonal vegetables 15

Penne Pasta

Penne pasta tossed with extra virgin olive oil, fresh garlic, asparagus, oyster mushrooms,
seasonal tomatoes, roasted yellow bell peppers, toasted piñon and served with parmesan cheese 13
with shrimp 18

Roasted Cashew Cake

Served with roasted piñon green rice, steamed sugar snap peas, broccolini, rainbow quinoa pilaf,
roasted cauliflower couscous, sweet corn flan and smoky tomato sauce 15

Northern New Mexico Specialties

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

Rellenos de La Fonda

Two green chiles filled with Mexican cheeses, lightly beer-battered and shallow-fried,
topped with your choice of New Mexico Hatch red, green or Christmas chile 18

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 New Mexico Hatch red, green or Christmas chile 17
with two eggs 19

La Plazuela Combination

A red chile pork tamale, chile relleno and Mexican cheese enchilada,
topped with your choice of New Mexico Hatch red, green or Christmas chile 19

Red Chile Pork Tamales

Two tamales topped with your choice of New Mexico 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 New Mexico Hatch red, green or Christmas chile 15

Fajitas

Your choice of marinated and grilled beef skirt steak, chicken breast, shrimp
– or a combination of any two – with bell peppers and sweet Spanish onions.

Accompanied with corn or flour tortillas or both

19 for One / 27 for Two

Tacos

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 and red, green
and papaya salsas, served with green onion jicama slaw and black beans 19

Vegetarian tacos 15

La Plazuela Carne Asada

Char-grilled top sirloin on a bed of creamy rajas and served with refried beans,
cheese enchilada, guacamole and pico de gallo 17

Huevos Rancheros

Two eggs over easy, served on corn tortillas and smothered with your choice of
New Mexico Hatch red, green or Christmas chile, asadero cheese and crispy tortilla strips.

Accompanied with smoky black beans, posole and a warm tortilla 14

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. Sorry, we do not accept personal checks.

* indicates gluten free