



# Dinner

## La Plazuela Restaurant

### Soups, Salads and Appetizers

#### **Tableside Guacamole\***

Prepared with your choice of ingredients, served with corn tortilla chips 13

#### **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 8

#### **Fresh Pea Soup\***

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

#### **La Plazuela Caesar Salad**

Fresh romaine hearts tossed with Queso Cotija Caesar dressing,  
seasonal tomatoes and sourdough croutons 11

#### **Spinach Salad**

Baby spinach tossed with strawberries, red grapes, spicy pecans and honey mustard vinaigrette 11

#### **Grilled Asparagus\***

Served with arugula, caramelized shallots and burnt orange vinaigrette 12

#### **Heirloom Tomatoes\***

Locally grown tomatoes served with petite greens, fresh herb vinaigrette and a Cotija cheese crisp 12

#### **Pork Carnitas**

Lightly fried and served on crispy polenta cakes with roasted jalapeño salsa and orange-achiote syrup 12

#### **Crabcakes**

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

#### **Grilled Spinalis Tacos\***

Served with tomatillo salsa, onion-cilantro-jalapeño mixto and jicama slaw 12

#### **Squash Blossoms**

Filled with creamy goat cheese, lightly tempura fried  
and served with smoky tomato sauce 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.

# **Specialties of the Chef**

*All entrées are served with fresh baked bread*

## **Petite Filet Mignon Oscar\***

Pan seared and served with béarnaise, king crabmeat, asparagus and roasted garlic buttermilk mashed potatoes 33

## **10 oz. Barrel Cut “1855” Ribeye\***

Char-grilled and served with roasted onion-garlic jus lie, warm fingerling potato salad and fresh seasonal vegetables 39

## **Lamb Rack**

Roasted Colorado lamb served with cilantro-mint chimichurri, roasted cauliflower couscous and fresh seasonal vegetables 35

## **Beeler’s “Heluka” Pork Chop\***

Char-grilled organic, free range pork served with fresh thyme Marsala jus, warm fingerling potato salad and fresh seasonal vegetables 29

## **Alaskan Salmon\***

Pan seared, served with sweet pea-roasted serrano sauce, warm fingerling potato salad and fresh seasonal vegetables 25

## **Chilean Sea Bass\***

Wine poached and served with roasted tomato butter sauce, roasted cauliflower mash and fresh seasonal vegetables 42

## **Chicken Breast**

Pan roasted organic “airline” chicken breast served with tarragon demi, roasted garlic buttermilk mashed potatoes and fresh seasonal vegetables 22

## **Fettuccini Pasta**

Tossed with extra virgin olive oil, garlic, fresh peas, spinach, leeks, morel mushrooms, asparagus and aged parmesan 20

## **Cauliflower Steak**

Char-grilled, topped with sautéed leeks, mushrooms and sweet corn, served with roasted cashew cake and spicy papaya cream 18

## **Garlic Polenta Stack**

Ratatouille, black bean-sweet corn relish, sautéed spinach, served with roasted cauliflower couscous and balsamic reduction 15

# **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 petite filet mignon served with two Mexican cheese enchiladas and your choice of New Mexico 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 New Mexico 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 New Mexico Hatch red or green or Christmas chile 17  
with two eggs 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 by 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