

La Plazuela Restaurant

Dinner

Soups, Salads and Appetizers

Tableside Guacamole*

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

***Chilled Beet Fennel Soup**

A light, refreshing puree of roasted beets, cabbage, fennel
and ginger topped with yogurt Cup 6 Bowl 8

Chilled Melon Soup

A refreshing puree of fresh seasonal melons garnished
with crème fraiche and melon balls Cup 6 Bowl 8

***Tortilla Soup**

Roasted tomato-pasilla chile chicken broth garnished with shredded chicken,
Mexican cheeses, avocado and lime tortilla strips 8

La Fonda House Caesar Salad

Freshly cut romaine hearts tossed with seasonal tomatoes,
sourdough croutons and Cotija cheese Caesar dressing 10

***Kale Salad**

Shredded kale tossed with papaya vinaigrette, topped with crispy jamon Serrano,
asiago cheese, orange segments, carrots and spiced walnuts 12

***Garden Salad**

Baby Green and spinach, tomatoes, carrots, red onion, cucumber and queso fresco tossed with
raspberry vinaigrette 10

Heirloom Tomato

Served with baby field greens, Cotija cheese crisp, roasted Marcona almonds,
fried goat cheese and balsamic reduction 15

***Grilled Asparagus and Beets**

Char-grilled and served with caramelized shallots, arugula and burnt orange vinaigrette 9

Squash Blossoms

Locally grown filled with goat cheese, flash fried in tempura batter
and served with roasted tomato sauce 13

Crab Cakes

Sautéed in a breadcrumb crust and served with cucumber-carrot salad and spicy remoulade 19

Quail Tacos

Roasted quail shredded and served in sweet potato taco shells with bourbon barbeque sauce,
topped with papaya-avocado salsa and queso fresco 14

***Grilled Patagonian Shrimp**

Sweet wild caught cold water shrimp with grilled romaine,
papaya vinaigrette and avocado-pineapple salsa 14

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

Sea Bass

Pan roasted and served with spicy citrus herb vinaigrette,
saffron Israeli couscous and fresh seasonal vegetables 38

*Petite Filet Mignon

Char-grilled and served with fresh chive compound butter,
roasted garlic-buttermilk smashed potatoes and fresh seasonal vegetables 31

*Free Range Chicken

Pan roasted chicken breast, achiote-lemon marinated,
served with cilantro-papaya vinaigrette, Mexican green rice and fresh seasonal vegetables 22

Ruby Red Trout

Pan seared and served with lemon-cilantro butter sauce,
wild mushroom risotto and fresh seasonal vegetables 25

St. Louis Pork Ribs

Lightly smoked and grilled with a chipotle barbeque glaze,
served with warm fingerling potato salad and jicama slaw 22

Lamb Chops

Char-grilled Colorado lamb chops with mint chimichurri,
saffron Israeli couscous and fresh seasonal vegetables 36

*Tri Tip Steak

Char-grilled medium rare with a spicy rub, served with port wine reduction, grilled squashes and tomatoes
and roasted garlic-buttermilk smashed potatoes 22

Roasted Chile Poblano

Filled with sautéed leeks, eggplant, mushrooms and sweet corn,
served with roasted red pepper sauce, pan seared heirloom cherry tomatoes,
balsamic reduction and grilled blue corn polenta 15

Penne Pasta

Tossed with arugula pesto, cherry tomatoes, broccoli florets, portobello mushrooms,
artichoke hearts, roasted red bell peppers, parmesan cheese and toasted pinon 15

La Fonda Cashew Loaf

Served with warm fingerling potato salad, rainbow quinoa pilaf, steamed broccoli florets,
sautéed sugar snap peas, grilled cauliflower, diced avocado and roasted tomato sauce 17

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, red snapper 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 20
Vegetarian tacos 15

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