

# La Plazuela Restaurant

## Lunch

### Soups, Salads and Appetizers

#### **\*Tortilla Soup**

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

#### **\*Chilled Melon Soup**

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

#### **\*Chilled Beet Fennel Soup**

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

#### **Cobb Salad**

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

#### **Ethel's Chicken Salad**

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

#### **La Fonda House Caesar Salad**

Freshly cut romaine hearts tossed with seasonal tomatoes, sourdough croutons  
and cotija cheese Caesar dressing 10 w/chicken breast 15

#### **\*Garden Salad**

Baby greens and spinach, tomatoes, carrots, red onion, cucumber  
and queso fresco tossed with raspberry vinaigrette 10 add grilled chicken breast 15

#### **Local Heirloom Tomato Salad**

Sliced and served with extra virgin olive oil, balsamic reduction, roasted garlic cloves,  
local feta cheese and fresh basil served with crunchy croustades 11

#### **Chicken Quesadilla**

Char-grilled chicken breast with Chihuahua cheese and roasted poblano chile,  
served with grilled pineapple salsa and cilantro sour cream 12

#### **Crab Cakes**

Sautéed in a breadcrumb crust and served with tomato concasse and roasted garlic aioli 19

#### **\*Shrimp Ceviche**

Lightly poached and marinated in fresh lime juice with cilantro, Spanish onions and chile Serrano,  
served on fried corn tortillas, garnished with mango and avocado 10

#### **Baked Brie**

Served with apples and strawberries, orange blossom honey, candied pecans and crunchy croustades 15

### La Plazuela Sandwiches

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

#### **Torta De Puerco**

Crispy pork carnitas topped with caramelized onions, roasted jalapeno-garlic aioli,  
Chihuahua cheese, sliced avocado and tomato, served on toasted telera bread 13

#### **Hatch Green Chile Cheeseburger**

Grilled freshly ground beef patty topped with roasted Hatch green chile and topped with American,  
Cheddar or Swiss cheese, served on toasted Kaiser bun 11 add bacon 13

#### **Torta de Borrego**

Tender braised lamb shoulder, served on toasted telera bread topped with sliced seasonal tomatoes,  
sliced avocado, caramelized onion, arugula, local feta cheese and lemon-cilantro aioli 16

#### **Turkey Cuban**

Roasted turkey breast, sweet pickles, meaux mustard mayonnaise  
and garlic mojo Served on a toasted Kaiser bun with 10

#### **Vegetable Caprese Panini**

Buffalo mozzarella, olive-cilantro pesto, arugula, pickled red onions  
and tomato Served on Ciabatta bread 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 Brochettes**

Grilled on rosemary skewers, served with char-grilled pineapple salsa, avocado-coconut cream and brown rice salad 19

## **Rainbow Trout**

Pan seared fillets served with chipotle maitaise, rainbow quinoa pilaf and sautéed spinach 22

## **\*Flat Iron Steak**

Char-grilled and served with sliced local heirloom tomatoes, pickled red onions, baby greens and tomato vinaigrette 24

## **Penne Pasta**

Tossed with extra virgin olive oil, roasted garlic, asparagus, cherry tomatoes, roasted yellow bell pepper and local asiago cheese 13 w/ shrimp 20

## **\*Chicken Breast**

Pan-roasted, served with Mexican green rice, spicy mango vinaigrette and fresh seasonal vegetables 17

## **\*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 13

## **\*Red Snapper Veracruzana**

Pan roasted and served with Mexican green rice, sauce Veracruzana and fresh seasonal vegetables 21

# 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. Served with 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

## **La Plazuela Carne Asada**

Char-grilled top sirloin on a bed of creamy rajas and served with refried beans, a 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