



Lunch
La Plazuela Restaurant
Appetizers, Soups and Salads

Lump Crab Cakes	Pan fried in panko breadcrumbs, served with roasted serrano chile-lemon aioli and smoked tomato-cilantro concasse 17
Smoked Chicken Quesadilla	Smoked chicken and asadero cheese, served with grilled pear-roasted corn salsa and cilantro crème fraiche 10
French Onion Soup	Classic French onion soup with caramelized onions and cognac, topped with gruyere cheese and served with croustade 10
*La Plazuela Tortilla Soup	Roasted tomato-pasilla chile chicken broth with pulled spicy chicken, Mexican cheeses, diced avocado and lime tortilla strips 8
Roasted Green Chile-Corn Chowder	Chunky chowder with Hatch green chile, roasted corn, onions, potatoes, bell peppers and topped with crispy fried leeks Cup 6 Bowl 8
*La Fonda Cobb	Chopped and stacked romaine hearts, roasted turkey breast, seasonal tomatoes, avocado, jicama, crispy applewood smoked bacon, tossed with an apple cider vinaigrette and topped with blue cheese 14
La Fonda Caesar Salad	Fresh romaine hearts tossed with Queso Cotija dressing, seasonal cherry tomatoes and sourdough croutons 11 add char-grilled chicken breast 16
Spinach Salad	Baby spinach, topped with hot bacon dressing, red onions, hardboiled egg, spicy candied walnuts and feta cheese 9
*Frisee and Apple Salad	Frisee and queso fresco tossed with apple cider vinaigrette, dried cherries and local pistachios served over sliced Granny Smith apples 12 add chicken 16
Baked Brie	Topped with dried cranberries and walnuts, served with orange blossom honey and crunchy croustades 11

La Plazuela Sandwiches

Served with your choice of French fries, sweet potato fries, beer battered onion rings, or house side salad. Gluten free buns are available upon request.

Torta de Borrego	Braised lamb shoulder carnitas, served on toasted telera bread topped with fresh 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, sliced tomatoes, crispy applewood smoked bacon, leaf lettuce, asadero cheese and roasted garlic aioli on whole wheat bread 13
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 Carnitas	Pork carnitas served on toasted telera bread, topped with fresh avocado, smoked jalapeno aioli, shredded lettuce, tomatoes and served with roasted red salsa 11
Grilled Portobello	With sweet onion relish, sliced pears, blue cheese and baby spinach on toasted focaccia bread 11

* indicates gluten free There are no artificial trans fats in any of the food we serve. Water is provided on request only

Specialties of the Chef

Top Sirloin	Char-grilled and served roasted with garlic-poblano chile compound butter, apple cider demi-glace, warm fingerling potato salad and fresh seasonal vegetables 22
Rainbow Trout	Pan-Fried fillets in a blue corn crust, served with warm fingerling potato salad, lemon-cilantro butter sauce and fresh seasonal vegetables 22
Chicken Pot Pie	Filled with grilled organic free-range chicken breast, sweet peas, sweet corn, pearl onions, carrots, creamy guajillo chile-chicken veloute and topped with light pastry crust 16
Mac & Cheese Gratin	Tri-color cheese tortellini tossed with sundried tomatoes, roasted peppers, crimini mushrooms, green beans, roasted garlic and smoky cheddar cheese sauce 16 add grilled chicken breast 21 add grilled shrimp 23
Roasted Cashew Cake	Roasted cashew cake served with portabella-barley risotto, creamy sweet potato polenta, steamed broccoli, and braised endive with roasted tomato sauce 14
Green Chile Meatloaf	Local Hatch green chile and pine nuts, baked with a spicy ketchup glaze, served with smoked tomato coulis, roasted garlic-buttermilk mashed potatoes and fresh seasonal vegetables 15
Pork Brisket	Char-grilled, served with a smoky chipotle barbeque vinaigrette, warm fingerling potato salad and fresh seasonal vegetables 16

Northern New Mexico Specialties

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

La Plazuela Carne Asada	New Mexico top sirloin char-grilled, served on a bed of creamy rajas, accompanied with refried beans, red chile cheese enchilada, guacamole and pico de gallo 17
Rellenos de La Fonda	Two green chiles filled with Mexican cheeses, lightly beer battered and shallow fried, topped with your choice of local 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 local Hatch red, green or Christmas chile 17 add two eggs 19
Red Chile Pork Tamales	Two tamales topped with your choice of local 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 local Hatch red, green or Christmas chile 15
Fajitas de Santa Fe	Your choice of marinated and grilled beef skirt steak, chicken breast or 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 de San Francisco	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, accompanied with green onion jicama slaw and black beans 19 Vegetarian 15
La Plazuela Combination	A red chile pork tamale, chile relleno and a Mexican cheese enchilada, topped with your choice of local Hatch red, green or Christmas chile 17
Huevos Rancheros	Two eggs over easy, served on corn tortillas and smothered with local Hatch red, green or Christmas chile, asadero cheese and crispy tortilla strips accompanied with smoky black beans, posole and a warm tortilla 14

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.