



Lunch

La Plazuela Restaurant

Appetizers, Soups and Salads

Lump Crab Cakes	Pan fried in panko bread crumbs and served with smoked tomato concasse and lemon cilantro aioli 17
Dry Aged Duck Quesadilla	Served with goat cheese, crème fraiche, frisee and cranberry-pear chutney 15
French Onion Soup	Classic French onion soup garnished with pulled braised beef short rib, croustade and topped with gruyere cheese 13
*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 a special blend of Hatch green chile, roasted corn, onions, potatoes and bell peppers, topped with crispy fried leeks 8
*La Fonda Cobb	Chopped and stacked romaine lettuce with grilled chicken breast, avocado, jicama, applewood smoked bacon, blue cheese and seasonal cherry tomatoes tossed with apple cider vinaigrette 13
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
*Spinach Salad	Baby spinach, tossed with cranberry vinaigrette and topped with jamon Serrano crisp, roasted slivered almonds and manchego cheese 11
*Kale Taco Salad	Tossed with roasted corn, black beans, seasonal cherry tomatoes, green onions, Mexican cheeses, spicy red salsa vinaigrette in a fried tortilla corn chalupa 10 add char-grilled chicken breast 16

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 avocado, tomato, grilled red onions, arugula, local feta cheese and lemon-cilantro aioli 17
Roasted Turkey Club	Sliced roasted turkey, seasonal tomatoes, crispy applewood smoked bacon, leaf lettuce and roasted garlic aioli on your choice of whole wheat or white toast 12
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
Vegan Mushroom Torta	Served on toasted Kaiser Roll with roasted mushrooms, black bean and avocado puree, pickled onions and cilantro 12
Grilled Jalapeño Popper Panini	Filled with smoked cheddar and cream cheese, roasted jalapenos, and crispy applewood smoked bacon on Hawaiian bread 12

Water is provided on request only

* indicates gluten free

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Lane Warner, CEC, Executive Chef

Fall/Winter 15/16

Specialties of the Chef

*Flat Iron Steak	Char-grilled and accompanied by garlic-poblano scalloped potatoes, fresh herb compound butter and fresh seasonal vegetables 22
*Rainbow Trout	Pan-fried in blue cornmeal-pinon crust with sautéed potatoes and onions and fresh seasonal vegetables 22
Chicken Pot Pie	Filled with roasted chicken, sweet potatoes, peas, sweet corn, pearl onions, carrots, creamy guajillo chile-chicken veloute and topped with light pastry crust 16
Mac & Cheese	In a creamy sharp white cheddar cream with chive gratinee and croustades 12 add grilled shrimp 17 add grilled chicken breast 15
Roasted Cashew Cake	Accompanied by baked sweet potato mash, roasted mushrooms, fresh seasonal vegetables, steamed broccoli, sautéed spinach, red pepper hummus and roasted tomato coulis 18
*Achiote Pork Loin	Roasted and served with spicy tomatillo sauce, baked sweet potato mash and fresh seasonal vegetables 18

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 19
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, 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, accompanied with green onion jicama slaw and black beans 19 Vegetarian 18
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.