

La Fonda del Bosque



LUNCH MENU

APPETIZERS

Chinese BBQ Duck Quesadilla - 8

Slow roasted duck tossed in a Chinese BBQ sauce, caramelized balsamic onions and jack cheese served with a mango salsa.

Guacamole & Trio of Salsas - 8

House made guacamole and pico de gallo, mango salsa and chipotle salsa, served with house made chips.

Guacamole & Chips - 7

House made guacamole, served with house made chips.

SOUPS & SALADS

Soups and Salad are served with our house made sage bread.

Salads come with your choice of house made dressing: balsamic (Vegan & GF), ranch (GF), chipotle ranch (GF) or miso thai (Vegan & GF) dressing.

Green Chile Chicken Soup - Cup 5 / Bowl 8

Pan seared chicken, green chile, tomatoes, potatoes, cilantro in a creamy chicken broth.

House Organic Green Salad - Half 5 / Full 8


Organic greens, tomatoes, carrots, mushrooms, bell peppers and cucumbers.
•Add a Cup of Soup - 2

Hatch Green Chile Cobb Salad - 14

Organic greens, mesquite chicken breast, hard boiled eggs, Hatch green chile, queso fresco, bacon, avocado, tomatoes, carrots, mushrooms, bell peppers and cucumbers.

South West Steak Salad - 15

Organic greens, assorted vegetables, citrus marinated steak, black bean and corn relish, pico de gallo, queso fresco, & fresh avocado.
-Mesquite tofu can be substituted.



All entrees are fresh and made to order. Please allow time to prepare.
An 18% gratuity will be added to tables of 6 or more. - Thank you!



SANDWICHES

Sandwiches come with your choice of Green Salad, or House Made Fries or House Made Potato Chips. Gluten Free Bread available upon request (add \$1).

Southwestern "Dagwood" - 14

Layers of turkey breast, ham, jalapeño jack cheese, asadero, green chile, fresh avocado, lettuce, tomato, with mustard and sriracha mayo.

Albuquerque French Dip - 13

Tender, thin slices of beef topped with jack cheese and Hatch green chile, served on a French roll with green chile red wine au jus.

Burger of the Day - 12

ENTREES

Mesquite Steak or Chicken Taco Plate - 13

Mesquite steak or chicken tacos (2), topped with guac, pico, cabbage slaw and queso fresco, served with calabacitas, salsa, and a side salad with your choice of dressing.

-Mesquite Tofu can be substituted.

Crepe of the Day - 14

Ask your server, changes daily. Served with a side salad and your choice of dressing.

Wild Mushroom Chile Relleno - 11

New Mexico green chile (1 relleno) stuffed with caramelized shiitake and mushrooms, caramelized onions, roasted garlic, goat cheese and asadero cheese, beer battered and fried, served on a bed of corn and red bell pepper coulis, served with a side salad.

Green Chile Chicken Pasta - 13

Penne pasta with pan seared chicken served in a green chile, tomato, cilantro, white wine cream sauce topped with cotija cheese.

*Tofu can be substituted.

Coffee Tofu Steak - 13

Red chile and coffee rub tofu on a bed of cilantro, lime, quinoa with seasonal mixed vegetables, topped with sweet red chile tahini sauce.

*Gluten Free & Vegan

DESSERTS

Churro / with dipping sauce - 10

Mexican Chocolate Brownie - 6 / a la mode 8

Tres Leches Flan - 7

DRINKS

Sodas, Coffee, Iced Tea, Hot Tea - 2.50

Juice, Bottled Teas, Tonic Water - 3

Fresh Lemonade, Craft Beverages, Ginger Beer, Pellegrino - 4

La Fonda Del Bosque at the National Hispanic Cultural Center
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**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*