La Fonda del Bosque

LUNCH MENU

APPETIZERS

Chinese BBQ Duck Quesadilla - 8
Slow roasted duck tossed in a Chinese BBQ sauce, caramalized 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 7
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.

Hatch Green Chile Cobb Salad - 12
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 - 13
Organic greens, assorted vegetables, citrus marinated steak, black bean and corn relish, pico de gallo, queso fresco, & fresh avocado.
-Mesquite tofu can be substituted.

Soup of the Day - Cup 5 / Bowl 7
Salad of the Day - 11
Cup of Soup & Half Green Salad Combo - 8
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” - 10
Layers of turkey breast, ham, jalapeño jack cheese, asadero, green chile, fresh avocado, lettuce, tomato, with mustard and sriracha mayo.

Albuquerque French Dip - 11
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.

Meatless Meaty - 9
Sautéed domestic mushrooms, sliced black olives, basil pesto cream cheese and asadero cheese, grilled on whole wheat bread.

Burger of the Day - 10

ENTREES

Belizean Stewed Chicken - 12
Achiote marinated chicken breast and thigh, stewed with red bell peppers, onions, and carrots. Served with coconut rice and plantains.

Mesquite Steak Taco Plate - 10
Mesquite steak tacos (2), topped with guac, pico, cabbage slaw and queso fresco, served with calabacitas, salsa, and a side salad with your choice of dressing.

Carne Adovada Red Chile Mac and Cheese - 13
Penne pasta baked in asadero, jalapeno jack and cheddar, topped with carne adovada and house red chile. Served with a side salad with your choice of dressing.

Crepe of the Day - 12
Ask your server, changes daily. Served with a side salad and your choice of dressing.

Wild Mushroom Chile Relleno - 10
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 - 11
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.

DESSERTS

Churro / with dipping sauce - 8  •  Mexican Chocolate Brownie - 4 / a la mode 7

Dessert of the day - Market

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!