

FONDA

Lunch Chef's Selection

Roasted pumpkin seed mole v

Baja fish taco, chipotle

Cauliflower and hispi cabbage tetela v

Supplement: truffle quesadilla, walnut (+10pp) v

Slow-cooked beef short rib, peanut mole

Wild mushroom, pasilla glaze v

(served with corn tortillas)

Refried beans, fresh cheese v

Green salad, jalapeño honey v

Fig and mezcal rice pudding v

60

Please inform us of any allergies before ordering. Whilst every precaution is taken, we cannot guarantee the total absence of allergens in our dishes due to the proximity to allergens both on site and on our suppliers' premises. A discretionary service charge of 15% and a cover charge of £1.5 per person for unlimited Belu filtered water will be added to your bill.

FONDA

Dinner Chef's Selection

Roasted pumpkin seed mole v
Bluefin tuna ceviche, beetroot, hazelnut

Baja fish taco, chipotle
Mushroom and cheese gringa v

Supplement: Truffle quesadilla, walnut (+10pp) v

Slow-cooked beef short rib, peanut mole
Wild mushroom, pasilla glaze v
(served with corn tortillas)

Refried beans, fresh cheese v
Green salad, jalapeño honey v
Roasted new potatoes

Fig and mezcal rice pudding v