

TO START

Sikil Pak 9

Roasted pumpkin seed
mole, pine, totopos

Queso de Aro 12

Fresh cheese, martajada
sauce, tortillas

Ceviche 19

Sea bass, rhubarb
aguachile, almond cream

MAINS

Served with fresh corn tortillas

Mole 29

Slow-cooked beef short rib,
mole poblano

Carnitas 27

Confit pork shoulder,
chicharrón

Suadero 24

Maitake and oyster mushrooms,
smoked pasilla salsa

Pulpo a la Talla 39

Grilled octopus, ratte potato, bone
marrow, flour tortillas

ADD

Frijoles 6

Refried beans,
queso fresco

Xnipec 5

Pickled
vegetables,
jalapeño &
honey dressing

COMAL

Tostada 7

Baked beetroot, seaweed oil,
elderflower vinegar

Baja Taco 10

Battered Cornish cod,
chipotle, wheat tortilla

Tetela 9

Chorizo, new potato,
hispi cabbage

Costra 12

Aged beef fillet, grilled
cheese, wheat tortilla

SPECIALS

Crudo 27

Cured bluefin tuna, kohlrabi, pickled scotch
bonnet, soy & sesame salsa

Quesadillas 18

Oaxaca cheese, wild garlic,
salsa verde, crème fraîche (2 pieces)

Gringa 17

Maitake mushroom, Spenwood cheese,
achiote, wheat tortilla

Cachanilla 21

Smoked beef rump tartare, asparagus,
pasilla chili, tostada

+10g *Oscietra caviar* 25

FONDA

DESSERTS

Nieve 6

Chocolate sorbet, smoked
pasilla chili oil

Churros 12

Cinnamon, arbol sugar,
butterscotch cream

Arroz con Leche 10

Rice pudding, rhubarb, cinnamon,
mezcal custard

Santiago's Cheesecake 9

Blackcurrants, meco chili

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 14.5% and a cover charge of £1 per person for unlimited Belu filtered water will be added to your bill.

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