

TO START

Aguachile 6

Oyster, cucumber,
elderflower

Sikil Pak 9

Roasted pumpkin seed
mole, pine, totopos

Queso de Aro 12

Fresh cheese, martajada
sauce, tortillas

Crudo 19

Seabass, rainbow carrots,
scotch bonnet, hazelnut

MAINS

Served with fresh corn tortillas

Mole 31

Slow-cooked beef short rib,
mole poblano

Suadero 25

Maitake and oyster mushrooms,
smoked pasilla salsa

Pulpo a la Talla 39

Grilled octopus, ratte potato,
bone marrow, flour tortillas

Carnitas (serves 2) 46

Confit pork shoulder,
pickled red onion, chicharrón

ADD

Frijoles 6

Refried beans,
queso fresco

Xnipec 5

Pickled
vegetables,
jalapeño
honey dressing

COMAL

Tostada 16

Crab, sweetcorn,
tarragon, arbol chili

Baja Taco 10

Battered Cornish cod,
chipotle, wheat tortilla

Tetela 9

Roasted cauliflower,
new potato, hispi cabbage

Costra 12

Aged beef fillet, grilled
cheese, wheat tortilla

SPECIALS

Ceviche 27

Bluefin tuna, heritage tomato,
black cherries

Quesadillas (2 pieces) 26

Oaxaca cheese, black truffle,
salsa verde, crème fraîche

Gringa 17

Maitake mushroom, Spenwood cheese,
achiote, wheat tortilla

Cachanilla 21

Beef tartare, trombetta
courgette, tostada

+10g *Oscietra caviar* 25

FONDA

DESSERTS

Nieve 7

Raspberry sorbet, smoked
pasilla chili oil

Churros 12

Cinnamon, chocolate,
butterscotch, arbol

Arroz con Leche 10

Rice pudding, black cherries,
cinnamon, mezcal custard

Tamal 11

Strawberry corn cake,
guajillo chili, cream

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.

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