FONDA

| Aguachile oyster, cucumber, elderflower | 6 |
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| Roasted pumpkin seed mole, pine, totopos | 9 |
| Crab tostada, sweetcorn, tarragon, arbol chilli | 16 |
| Seabass crudo, rainbow carrots, scotch bonnet, hazelnut | 19 |
| Fresh 'queso de aro' cheese, martajada sauce, tortillas | 12 |
| Bluefin tuna ceviche, heritage tomato, black cherries | 27 |
| Beef tartare cachanilla, smoked chilli, tostada (add 10g Oscietra caviar +25) | 21 |
| Baja fish taco, chipotle, wheat tortilla | 10 |
| Roasted cauliflower tetela, new potato, hispi cabbage | 9 |
| Steak costra, grilled cheese, wheat tortilla | 12 |
| Black truffle quesadillas, salsa verde, crème fraîche (2 pieces) | 26 |
| Mushroom gringa, spenwood cheese, achiote, wheat tortilla | 17 |
| Served with fresh corn tortillas | |
| Slow-cooked beef short rib, mole poblano | 31 |
| Oyster and maitake mushroom suadero, smoked pasilla salsa | 25 |
| Grilled octopus, ratte potato, bone marrow, flour tortillas | 39 |
| Pork shoulder carnitas, pickled red onion, chicharrón (serves 2) | 46 |
| Refried beans, fresh cheese | 6 |
| Pickled vegetables, jalapeño honey dressing | 5 |
| Raspberry sorbet, smoked pasilla chilli oil | 7 |
| Churros, chocolate, butterscotch, arbol | 12 |
| Rice pudding, black cherries, mezcal custard | 10 |
| Strawberry tamal, guajillo chilli, cream | 11 |

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.