

## Sunday Specials

### **Cochinita Pibil** 52

Serves 2-3

One of the great dishes of the Yucatán Peninsula. Blythburgh pork from Suffolk, marinated in achiote and citrus, wrapped in banana leaf and cooked overnight

Served in the middle of the table with corn tortillas, pickled onions, avocado and Habanero salsa

### **Bloody Maria** 12

Lost Explorer Espadín mezcal, tomato, jalapeño brine, chilli salt

# FONDA

## Cocktails

Fonda margarita	14
Champagne paloma	14
Gooseberry spritz (non-alc)	10

## Snacks

Aguachile oyster, apple	6
Roasted pumpkin seed mole v	9
Mexican fresh cheese, salsa	7

## Crudos and Ceviches

Yellowfin tuna crudo	19
Beef tartare, smoked chilli mayo	16
King prawn cocktail	15

## Tacos, Tostadas and Quesadillas (two per portion)

Baja fish taco N	12
Buttermilk fried chicken taco	11
Steak and grilled cheese costra	12
Beetroot and burrata tostada v	10
Crab tostada	19
Truffle quesadillas v, N	15

## Large Plates

Whole beef short rib, mole N	31
Grilled wild mushrooms, pasilla glaze v	22
Halibut T-bone al pastor	32
Pork shoulder carnitas (for 2)	46

## To Add

Refried beans, fresh cheese v	6
Pickled carrot and red cabbage v	6

## Desserts

Chocolate sorbet, pasilla v	8
Fig and mezcal rice pudding v	10
Churros, chocolate and caramel v	12
Santiago's cheesecake v	10

N: Nuts

V: Vegetarian. Please speak to your server for vegan options.

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% will be added to your bill, alongside a £1.50 charge for unlimited Belu filtered water (per person)

## Lunch Chef's Selection

Roasted pumpkin seed mole <sub>v</sub>  
Mexican fresh cheese, salsa

Baja fish taco <sub>N</sub>

*Supplement: truffle quesadilla (+8pp) <sub>v, N</sub>*

Pork shoulder carnitas, corn tortillas  
Refried beans, fresh cheese <sub>v</sub>

Fig and mezcal rice pudding <sub>v</sub>

45

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## Lunch Chef's Selection – Vegetarian

Roasted pumpkin seed mole  
Beetroot and burrata tostada

Battered squash Baja taco <sub>N</sub>

*Supplement: Truffle quesadilla (+8pp) <sub>N</sub>*

Grilled wild mushrooms, pasilla glaze  
(served with corn tortillas)

Refried beans, fresh cheese

Fig and mezcal rice pudding

45

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