

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, Ceviches

- Seabass ceviche, salsa verde 19
- Yellowfin tuna crudo 18
- Heritage tomato ceviche (V) 14
- King prawn cocktail 15

Tacos, Tostadas, Quesadillas

- Baja fish tacos (N) 12
- Buttermilk fried chicken tacos 11
- Wild mushroom tacos (V) 9
- Steak and grilled cheese costras 12
- Beetroot and burrata tostadas (V) 10
- Crab tostadas 19
- Truffle quesadillas (V, N) 15

Fonda Signatures

(served with tortillas)

- Bone-in short rib, mole (N) 31
- Slow cooked lamb birria 35
- Whole wild bream, fried Progreso-style 31
- Roasted cauliflower, salsa roja (V, N) 22
- Pork shoulder carnitas (for 2) 46

Sides

- Refried beans, fresh cheese (V) 6
- Pickled carrot and red cabbage (V) 6
- Mexican red rice (V) 6
- Avocado (V) 4

Salsas

- Roja, Verde, Macha 5

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)