

FONDA

Cocktails

- Fonda margarita 14
- Champagne paloma 15
- Gooseberry spritz (non-alc) 10

Snacks

- Roasted pumpkin seed mole (V) 9
- Aguachile oyster, apple 6
- Sweetcorn esquites (V) 9

Crudos, Ceviches

- Yellowtail crudo 22
- Seabass ceviche, salsa verde 21
- Tomato and plum ceviche (V) 14

Tacos, Tostadas, Quesadillas

- (two per portion)
- Tuna tostadas (N) 16
- Baja fish tacos (N) 14
- Wild mushroom tacos (V) 12
- Beef fillet and grilled cheese costras 14
- Buttermilk fried chicken tacos 13
- Beetroot and burrata tostadas (V) 12
- Truffle quesadillas (V, N) 16

Trio of Salsas

- Roja, Verde, Macha 5

Fonda Signatures

- (served with tortillas)
- Bone-in short rib, mole (N) 46
- Slow-cooked lamb birria 38
- Yucatán-style butterflied bream 36
- Roasted cauliflower, salsa roja (V, N) 22
- Pork shoulder carnitas 42

Sides

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

Desserts

- Churros, chocolate and caramel (V) 12
- Santiago's cheesecake (V) 10
- Chocolate sorbet, pasilla (V) 8
- Fig and mezcal rice pudding (V) 10

V: Vegetarian **N:** Nuts. 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)

