

FONDA

PRIVATE DINING + EVENTS



Informal, busy and full of colour, fondas in Mexico are woven into daily life.

We bring that same energy to Mayfair's Heddon Street, where vivid pinks, warm terracotta and tonal greens set the tone.

Fonda's menu celebrates the vibrancy of Mexican cuisine through seasonal salsas, crudos, ceviches, tacos, tostadas and more - designed for sharing, ingredient-led and packed with bold flavours.

The drinks follow suit, with agave-led cocktails, margaritas, palomas and seasonal serves.

Made for long lunches, late nights and everything in between, our spaces are lively, flexible and ideal for intimate dinners, celebrations and private events alike.

Click [here](#) for a 3D tour of the restaurant.

Capacities

Ground Floor — 102 seated | 150 standing
Sala Rosa — 36 seated | 60 standing





SALA ROSA



SALA ROSA DINING ROOM

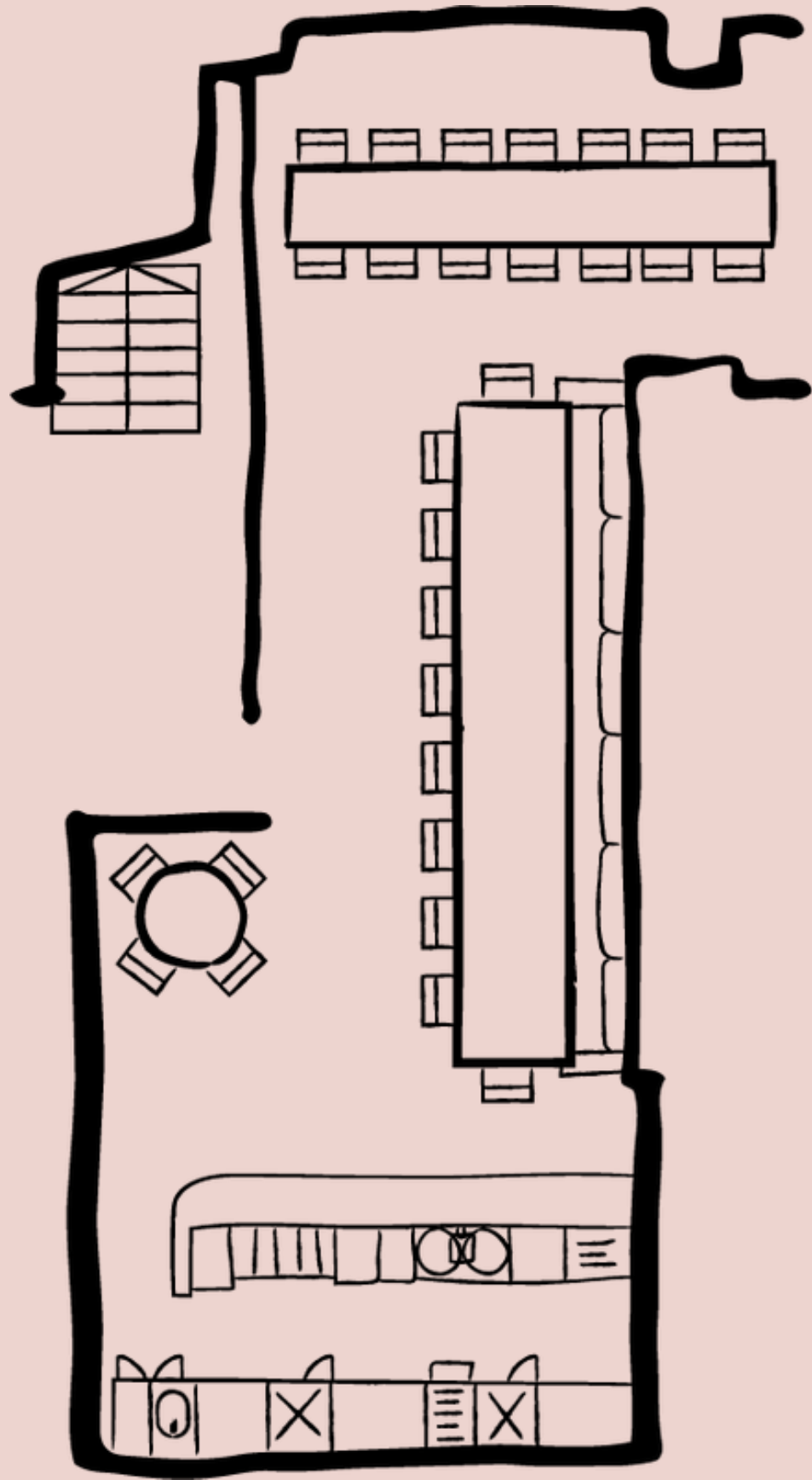
Downstairs at Fonda, Sala Rosa captures the vibrant energy of Mexico's after-hours venues.

Decorated with contemporary Mexican artwork, the intimate, pink-hued space features its own bar and a custom sound system, making it ideal for groups.

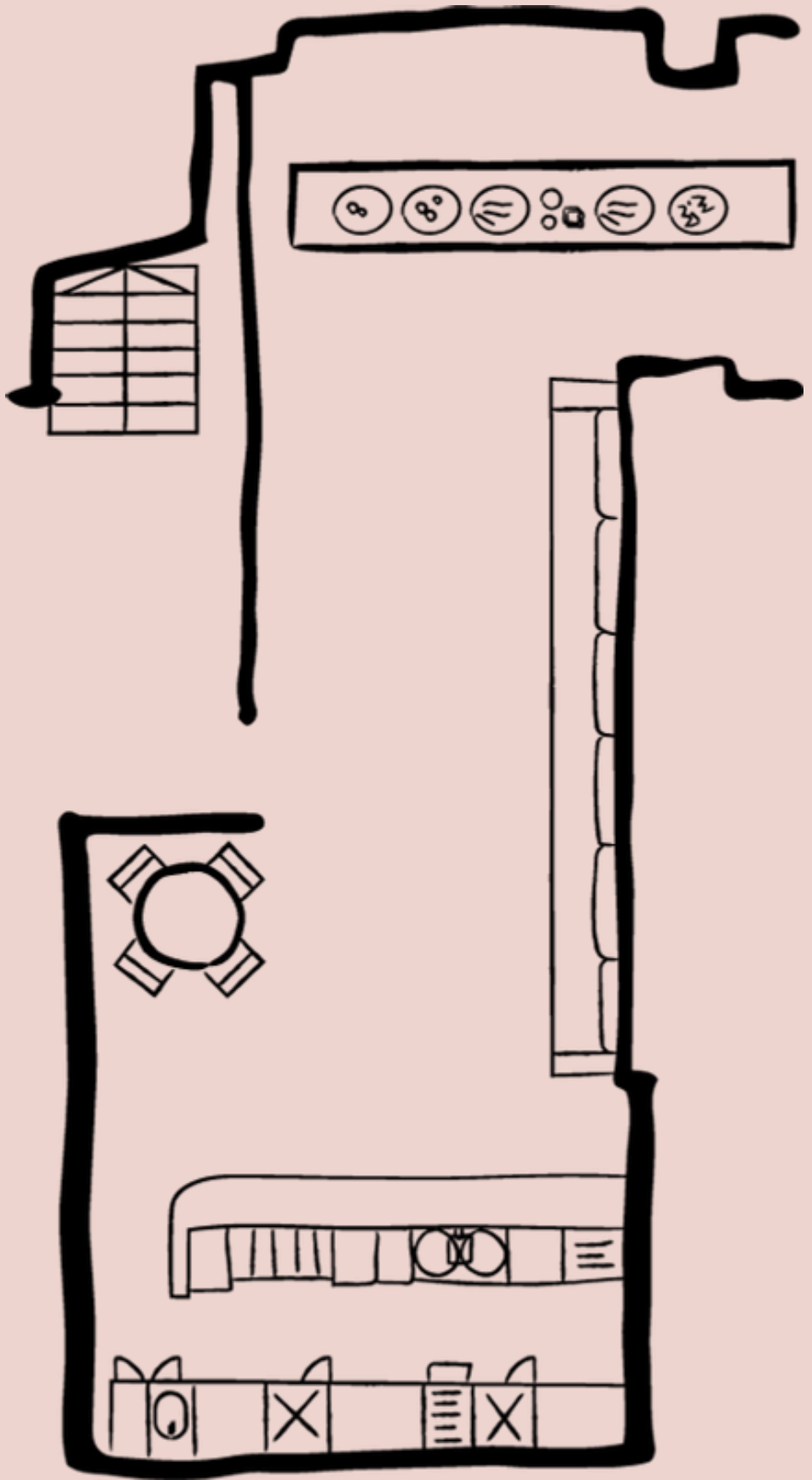
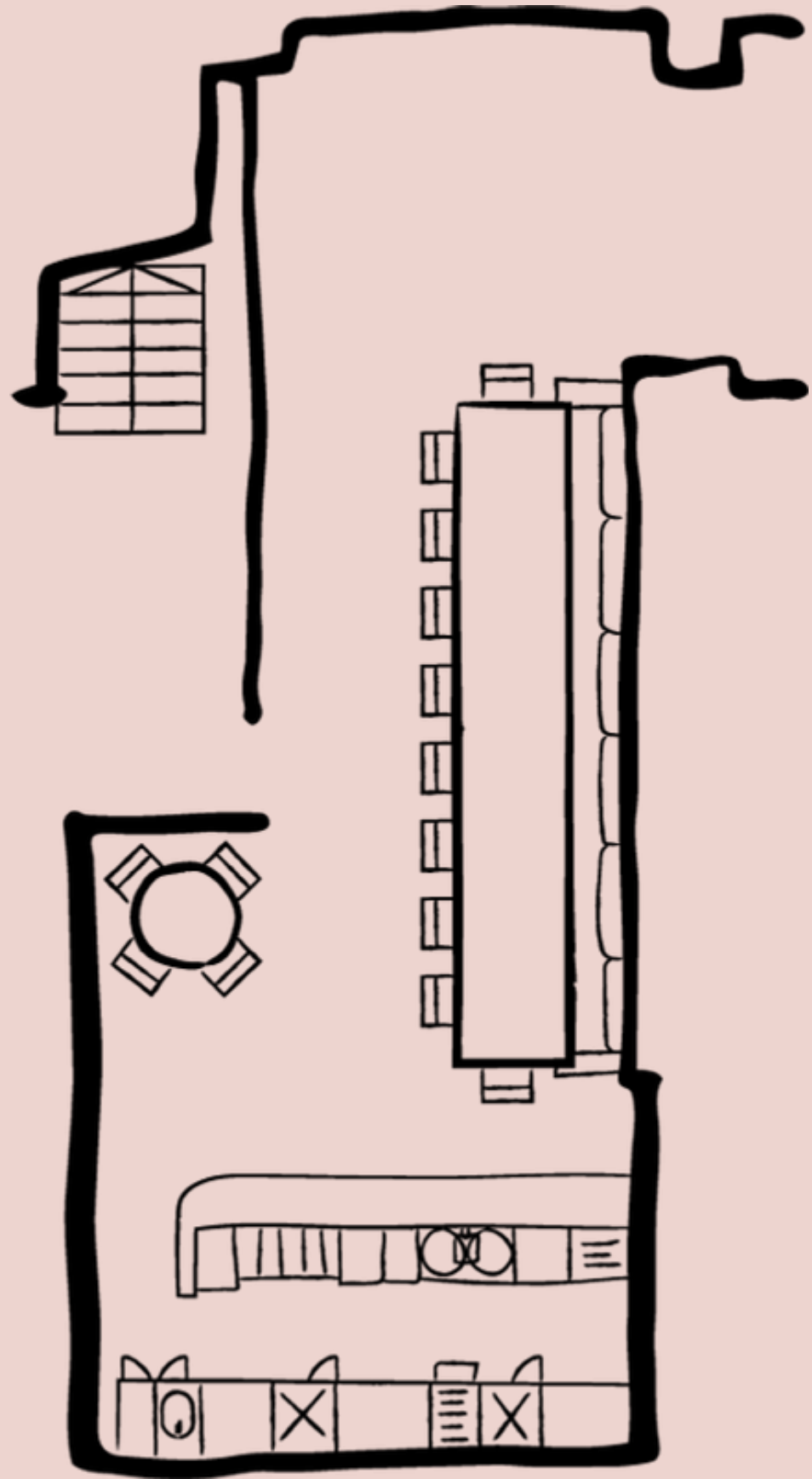
For seated events, we can accommodate up to 36 guests with our group sharing menu. For standing events, we offer space for up to 60 guests, complemented by our canapés menu.



SALA ROSA CAPACITIES



Up to 36 guests, seated



Up to 60 guests, standing

FOOD + DRINK



FONDA

Standing Chef’s Selection

Canapes

- Roasted pumpkin seed mole (V)
- Baja cod (N)
- Buttermilk fried chicken
- Beetroot and burrata tostadas (V)
- Tuna tostadas (N)
- Truffle quesadillas (V, N)
- Seabass ceviche, salsa verde

Bowls

- Yellowtail crudo
- Tomato and cherry ceviche (V)
- Roasted cauliflower, salsa roja (V, N)
- Short rib, mole, Mexican rice (N)

Dessert

- Santiago’s cheesecake (V)

65pp

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% and a cover charge of £1.50 per person for unlimited Belu filtered water will be added to your bill.

FONDA

Chef’s Selection

- Roasted pumpkin seed mole (V)
- Sweetcorn esquites (V)
- Yellowtail crudo

- Baja fish taco (N)
- Beetroot and burrata tostada (V)

Supplement: Truffle quesadilla +8pp (V, N)

- Pork shoulder carnitas
- with corn tortillas

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

- Strawberry and mezcal rice pudding (V)

65pp

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FONDA

Chef’s Selection

- Roasted pumpkin seed mole (V)
- Sweetcorn esquites (V)

- Seabass ceviche, salsa verde
- Yellowtail crudo

- Buttermilk fried chicken taco
- Truffle quesadilla (V, N)

- Slow-cooked lamb birria
- or
- Pork shoulder carnitas

- Refried beans, fresh cheese (V)
- Mexican red rice (V)

- Pickled carrot and red cabbage (V)

- Chocolate sorbet, pasilla (V)
- Strawberry and mezcal rice pudding (V)

85pp

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Our bar team is available to discuss beverage options ahead of your event. We also have 750ml bottles of the Fonda margarita (with tequila or mezcal) and Champagne Paloma, perfect for passing around and sharing at the table.



CONTACT US

We'd love to hear about your event - get in touch to arrange a visit or discuss your requirements.

ENQUIRE

12 Heddon Street, London, W1B 4BZ
fondalondon.com | [@fondarestaurant](https://www.instagram.com/fondarestaurant)

EXPLORE OUR RESTAURANTS

MJMK Restaurants is a group of diverse dining concepts across London, each offering its own unique atmosphere and experience.

Explore our venues and find the perfect setting for your next event.

mjmk.co.uk