FONDA

Festive Chef's Selection

Roasted pumpkin seed mole (V)
Sweetcorn esquites (V)
Yellowfin tuna crudo

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

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

Pork shoulder carnitas
(served with tortillas)

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

Fig and mezcal rice pudding (V)

65pp

V: vegetarian **N**: nuts. Please speak to your server for vegan options.

Please ask about allergens and inform us of dietary requirements.
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

Festive Chef's Selection

Roasted pumpkin seed mole (V)
Sweetcorn esquites, truffle (V)
Yellowfin tuna crudo

Buttermilk fried chicken taco, caviar
Truffle quesadilla

Slow-cooked lamb birria
or
Pork shoulder carnitas
(served with tortillas)

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

Fig and mezcal rice pudding (V)
Chocolate sorbet, pasilla (V)

85pp

V: vegetarian **N**: nuts. Please speak to your server for vegan options.

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