FONDA

Chef's Selection

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

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

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.

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

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

Lunch Chef's Selection

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

Baja fish taco (N)

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

Pork shoulder carnitas
(served with tortillas)

Refried beans, fresh cheese (V)

Fig and mezcal rice pudding (V)

45pp

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

Chef's Selection - Vegetarian

Roasted pumpkin seed mole
Sweetcorn esquites
Butternut squash aguachile

Battered squash Baja taco (N)
Beetroot and burrata tostada

Supplement: Truffle quesadilla +8pp (N)

Grilled wild mushrooms, pasilla glaze
(served with tortillas)

Pickled carrot and red cabbage
Refried beans, fresh cheese

Fig and mezcal rice pudding

55pp

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

Lunch Chef's Selection - Vegetarian

Roasted pumpkin seed mole
Sweetcorn esquites

Battered squash Baja taco (N)

Supplement: Truffle quesadilla +8pp (N)

Grilled wild mushrooms, pasilla glaze
(served with tortillas)

Refried beans, fresh cheese

Fig and mezcal rice pudding

45pp

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.