



TO START

Sikil Pak 9

Roasted pumpkin seed
mole, pine, totopos

Queso de Aro 11

Fresh cheese, martajada
sauce, tortillas

Ceviche 14

Scottish sea trout,
butternut squash
aguachile

MAINS

Served with fresh corn tortillas

Mole 27

Slow-cooked short rib,
mole poblano

Carnitas 25

Confit pork shoulder,
chicharrón

Suadero 23

Hen of the woods and oyster
mushrooms, smoked pasilla salsa

Adobado 29

Charred monkfish, ratte potato,
spicy kelp butter

ADD

Frijoles 6

Refried beans,
queso fresco

Xnipec 5

Pickled
vegetables,
jalapeño &
honey dressing

COMAL

Tetela 9

Chorizo, new potato,
hispi cabbage

Costra 12

Aged ribeye, grilled cheese,
wheat tortilla

Baja Taco 8

Beer-battered Cornish cod,
chipotle, wheat tortilla

Tostada 7

Baked beetroot, seaweed oil,
elderflower vinegar

SPECIALS

Crudo 25

Cured bluefin tuna, kohlrabi, pickled
scotch bonnet, soy & sesame salsa

Callo 27

Confit Orkney scallop, gooseberries,
sesame & burnt habanero salsa, corn
chicharrón

Quesadillas 28

Oaxaca cheese, black truffle,
salsa verde, crème fraîche (2 pieces)

Gringa 28

Lobster al pastor, Spenwood cheese,
wheat tortillas

FONDA

DESSERTS

Nieve 6

Chocolate sorbet, smoked pasilla
chili oil

Tamal 11

Corn steamed cake, dates,
butterscotch

Arroz con Leche 9

Rice pudding, quince, cinnamon,
mezcal custard

Santiago's Cheesecake 8

Blackcurrants, meco chili

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 13.5% and a cover charge of £1 per person for unlimited Belu filtered water will be added to your bill.

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