

# FONDA

COMIDA MEXICANA

NYC Summer Restaurant Week\* \$42.00

3-Course Dinner

July 24<sup>th</sup> – August 18<sup>th</sup> 2017

(not available on Saturdays)

## Appetizers (please choose one)

### Guacamole *[Serves two]*

Guacamole made to order, served with chips and pasilla de Oaxaca salsa.

*-Or-*

### Flautas de Pollo

Two crispy tortillas filled with shredded chicken topped with salsa verde, pasilla de Oaxaca salsa, queso fresco and crema.

### Taquitos de Camaron

Three soft corn tortillas filled with diced sautéed shrimp with garlic and serrano peppers, served with a creamy smoky salsa.

### Avocado Gazpacho

Chilled Avocado soup served with diced cucumbers, watermelon, olive oil and chives

### Ensalada de Sandia

Diced watermelon, cucumbers, queso fresco and chives with a lime juice-olive oil dressing

## Entrees (please choose one)

### Pollo Norteño

Boneless achiote marinated chicken tossed with melted Chihuahua cheese. Served in a skillet topped with chiles serranos "toreados" and cured red onions, served with warm hand pressed tortillas.

### Carne Asada

Grilled skirt steak with a sweet corn mushroom sauce, served with green bean escabeche

### Pork Adobo

Ancho chile braised pork shoulder served with black beans, pickled red onions and warm corn tortillas

### Pescado Veracruzano

Fillet of Cod served over guajillo-saffron rice covered with chunky tomato sauce with olives, capers and pickled jalapenos

### Enchiladas Vegetarianas

Soft corn tortillas filled with carrots, zucchini, corn kernels, pickled jalapenos and Chihuahua cheese; Topped with your choice of tomatillo serrano sauce or roasted tomato habanero sauce, crema, queso fresco and cilantro.

## Desserts (please choose one)

### Tres leches de la casa

Citrus three milk soaked sponge cake served with Chantilly cream and fresh berries

### Pastel de Mousse de Mango

Mango mousse cake with strawberry ginger sauce