

FONDA

COMIDA MEXICANA

NYC Restaurant Week Winter 2018

4-Course Dinner \$42

(not available on Saturdays)

Starter

Guacamole

[Serves two]

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

Appetizers

(Your choice of)

Crema Conde

Black velvet soup with roasted poblano peppers, diced queso fresco and crispy tortillas.

Flautas Ahogadas

Crispy tortillas filled with potato and Mexican chorizo topped with tomatillo salsa verde roasted tomato salsa,

Pickled cabbage, crema and queso fresco.

Fonda Salad

Arugula, radishes and red onions tossed with a simple lemon and olive oil vinaigrette

Entrees

(Your choice of)

Salmon con Crema de Poblano

Pan seared pumpkin seed crusted salmon fillet served over diced vegetables and a poblano cream sauce.

Pollo en Mole Blanco

Roasted chicken quarters in a white almond mole, served with asparagus pickled jalapeños, olives and capers

Carne Asada con Hongos

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

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

(Your choice of)

Choco - leches

Belgian chocolate tres leches sponge cake with white chocolate and cajeta sauce

Budin de Banana

Warm brioche and banana bread pudding served with guava and cajeta sauce

Morenitas

Bitter -sweet chocolate with cajeta sauce and fresh made whipped