

FONDA

COMIDA MEXICANA

NYC Restaurant Week 3-Course Dinner \$42 (not available on Saturdays)

Appetizers

Guacamole

(Serves two)

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

Or choose one of the following

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, red onions and green apple tossed with a lemon olive oil vinaigrette

Entrees

(Your choice of)

Pollo Norteño

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

Carnitas de Fonda

Slow braised pork shoulder, salsa verde, pickled poblano peppers, charro beans and tortillas to build your own tacos,

Salmon con Piña

Pan seared pumpkin seed crusted salmon fillet served over sweet potato mash with a pineapple jalapeño sauce

Arrachera con Rajas

Grilled, sliced skirt steak with melted cheese and creamy poblanos, served with hand pressed tortillas to make your own tacos

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

Morenitas

Warm chocolate brownie with vanilla ice cream

Arroz con Leche