

To start...

	1/2 Portion	Portion
Iberian cured ham (from acorn-fed pigs).	16,00	24,00
D.O. Manchego cheese platter (creamy, soft and mild, mature and in oil) ⑦⑧		11,00
Partridge pate made with arbequina olive oil. ③⑤⑦		9,50
Scrambled egg, potatoes and chistorra sausage. ①③		10,50
Braised octopus with parmentier potatoes and pepper. ②		21,00
Potato salad with king prawns. ②③④		10,50
Red tuna tataki with wasabi mayonnaise and ponzu sauce. ④		15,50
Clams à la mariniere. ① ⑭		19,50
Tempura of vegetables and prawns. ①②③④		14,00
Our classic croquettes (6 croquettes). ①③⑦⑧		9,00
<i>Create your selection. 1,5€ per unit</i>		
Artichoke hearts with cream of pistachio ①⑧		14,00

Garden produce

Marinated partridge salad. ①		11,00
Fonda's sea salad with <i>gulas</i> (a kind of surimi) and prawns ②④		9,00
Almagro aubergine, tuna, spring onion, roast pepper and slices of Manchego cheese salad. ④⑦		9,90
White tuna belly salad served on tomatoes and spring onions. ④		11,50

Cold soups

Gazpacho ① / Ajo Blanco ① / Salmorejo cordobes ①		6,00
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Fried fish and seafood

	1/2 Portion	Portion
Small cod cubes in baby squid tempura and fried new potatoes. ①④		14,50
Fried marinated tope shark ①④		11,50
Whitebait with fried egg. ①③④		10,50
Chopitos (fried small squids) ①⑭		13,00
Cod cheeks (fried or pil-pil style) ①④		17,00
Fried anchovies ①④		8,00
Fried shrimp cake (6ud) ①④		9,00
<i>Fritura malagueña</i> (Fried fish platter) ①④⑭	14,00	22,00

* Bread and appetizers 1,60 € per Diner

VAT INCLUDED IN THE PRICE

Rice dishes

Rice dishes minimum 2 people
Price per diner

Wild mushroom and Manchego cheese Risotto. ③ ⑦	12,50 €	Cuttlefish and artichokes. ④	14,50 €
Black rice with baby squid. ④	13,90 €	Baby squid. ④	13,90 €
Arroz a banda (rice cooked in fish broth). ② ④	15,50 €	Arroz del Senyoret (peeled seafood). ② ④ ⑭	14,90 €
Brothy king prawn rice. ② ④	15,50 €	Kokotxas of hake and scallops. ④ ⑭	15,50 €
Foie gras, pork pluma and penny bun mushrooms.	14,50 €	Kid and rosemary.	14,90 €
Brothy lobster. ② ④ ⑭ (1/2 brothy lobster per person)	21,90 €	Ribs and penny bun mushrooms (brothy).	12,90 €
Alicante style. ①	13,90 €	Monkfish, clams and prawns ④ ⑭	16,50 €

Prepared to your taste: dry, creamy or soupy rice.

Seafood

Gillardeau oyster (ud) ⑭	4,00
White prawn from Huelva Extra Large (100gr) ②	15,00
White prawn from Huelva Large (100gr) ②	10,00
Blue and red shrimp Extra Large (100gr) ②	18,00
King prawns from Sanlúcar (100gr) ②	9,00

From the sea

Cantabrian hake (grilled, "romana" or galician style) ④	19,50
Grilled red tuna fillet. ① ④	17,00
Grilled sole or sole meunière. ① ④ ⑦	21,00
Cod confit, black pil-pil sauce and wild green asparagus ① ④	15,00
Orio style sea bass cooked in salt (minimum 2 people) ④	per person 16,00

Meat dishes

Shoulder of kid.	24,00
La Fonda steak tartare. ③ ⑩	20,00
Braised Iberian "pluma" with Pedro Ximenez reduction and green apple.	14,70
Galician beef tenderloin with foie.	24,00
Galician beef entrecote with roast piquillo peppers and wild green asparagus.	19,00
Galician rib-eye steak.	Kg / 42,00

ALLERGEN LIST



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