



Vegan dishes

SCAN FOR PICTURES OF OUR DISHES

SNACKS

★ Twice-cooked artichokes 5,45 with runny yolk and ham shavings	Cod fritters 5,65 with romesco sauce	★ Iberico ham 13,95 with tomato-rubbed coca bread
"Bravas de La Fonda" 4,65	Truffle croquettes 6,20	Fried eggs broken on chips 8,40 with Iberico ham shavings
★ Spanish potato omelette 7,70 with confit onions and tomato-rubbed crystal bread	Mussels steamed in fresh fennel, 7,95 de hinojo, cítricos y canela	Garlic prawns 9,75
Mini baby-cuttlefish croquettes 6,75 with lime aioli	★ Baby octopus cooked in onion 9,95 with a hint of spice, crushed potatoes and lemon aioli	Tomato-rubbed coca bread 1,95
		Andalusian-style breaded calamari 7,95

PERFECT PAIRING

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★ ★ ★

BIG BEER 0,5L 4,50

APEROL SPRITZ 6,50

SANGRIA 0,5L 7,50

LIGHT STARTERS

★ Salad with goat-cheese shavings 6,25 raspberries, sprouts, kale and nori	Cod esqueixada 6,95 with freshly grated tomatoes, Kalamata olives and crispy onion
Caesar salad 6,75 with crunchy chicken	Beef carpaccio 11,95 with steak tartare dressing, ricotta, pine nuts, kumquat and yucca crisps
Quinoa bowl 5,95 with orange, prunes, walnuts and lime vinaigrette	Creamy pumpkin soup 5,90 with vanilla-marinated prawns and sprouts
Green salad 3,95 with tomato, courgette and portobello mushrooms	Gazpacho with croutons 5,20 seasonal

PASTA LOVERS

Mezzi rigatoni Bolognese 8,95
with melted provolone cheese and fresh thyme

Truffled tagliatelle 9,95
with burrata and asparagus

Roast-chicken cannelloni 7,95
with black chanterelles

Roasted-veggie ravioli 9,70
with housemade tomato sauce, black olives, soya sprouts and basil

NO PAELLA
NO LIFE

★ **SEAFOOD PAELLA**

13,95
PRICE PER SERVING

Mixed paella (Min. 2 persons) with calamari, sausages, ribs and shrimp	13,20 pp
Chicken and vegetable paella (Min. 2 persons)	10,95 pp
La Fonda fideuà (Min. 2 persons)	10,95 pp
Octopus and artichokes paella (Min. 2 persons)	13,95 pp
Empordà-style black rice (Min. 2 persons) with cuttlefish in its own ink	12,95 pp
Vegetable paella (Min. 2 persons)	9,95 pp
Truffled porcini risotto with Parmesan cloud and portobello mushrooms	11,20 pp

VAT included | If you have any food allergies or intolerance, please let our staff know.



MEAT

★ Chicken paillard Provençal with asparagus and truffled parmentier	8,95
Thai red curry with Iberico pork sirloin and jasmine rice	10,60
“Butifarra” (Country sausage) with confit seasonal mushrooms and shoestring potatoes	9,20
★ Chicken with foie sauce and crunchy gnocchi	9,95
Spicy beef tartare with whole-grain mustard ice cream and crackers	12,20
Roasted duck magret with red-berry sauce	13,50
Beef entrecôte with rosemary and chips	14,95
Beef stew with Rioja wine wild mushrooms and herb mash	14,95
“Cheeseburger Adiccted” and housemade chips	11,60
Roasted shoulder of lamb with green garlic and fried sliced potatoes	21,95

FISH

★ Grilled calamari with snow peas	11,80
Tuna belly with soy marinade pearl onions and snow peas	13,20
Suquet monkfish stew (Min. 2 persons) with potatoes and mash picada sauce	12,95 pp
Confit octopus with Vitelotte potatoes	16,90
Cod fillet with “samfaina” crunchy onion and black-olive dust	13,95
★ “Zarzuela” Seafood and calamari stew (Min. 2 persons)	14,60 pp
Roasted gilt-head bream with stir-fried seasonal vegetables	14,85
Grilled salmon with sautéed courgette and black chanterelles	14,40

WATER & Soft drinks

Water	2,05	Tónica	2,20
Sparkling water	2,10	Coca Cola	2,80
Lemon Fanta	2,80	Coca Cola zero	2,80
Orange Fanta	2,80	Bitter Royal Bliss	2,80
Club Soda	2,20	Peach juice	2,50
Sprite	2,80	Freshly squeezed orange	3,95
Nestea	2,80		

COFFEE & Tea

Coffee	1,85	Mint Tea	2,35
Double espresso	2,95	Camomile	2,35
Cortado	1,95	Green Tea	2,75
Coffee with milk	2,05	Red Tea pu Erh	2,75
Americano	1,95	English Breakfast Tea	2,75
Capuccino	2,85	Fruits of the forest Tea	2,75
Irish Coffee	6,10	Glass of milk	2,45
Decaffeinated coffee	1,85		
Instant Decaff coffee	1,75		
Carajillo Absolut	3,05		
Carajillo Bailey's	3,35		
Carajillo Ballantine's	3,35		
Carajillo Orujo	2,65		
Carajillo Pujol	2,85		

BEER

1,95	2,85	4,50
Estrella Damm		

Túria	3,25
Estrella Damm	2,65
Voll Damm	2,85
FREE Damm	2,65
FREE D. Tostada	2,85

SANGRIA

4,50	7,50	12,00

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HERE'S A LITTLE
GIFT
FROM US

AT LA FONDA WE LOVE
MUSIC

So here's a playlist from our favourite DJ to take with you.



Playlist by DAVES GUMMIUS



MENÚS

TAKE A LOOK
AT OUR
MENUS

**HOW HAS BEEN YOUR
EXPERIENCE WITH US?**

We'd love to hear from you!





SCAN FOR PICTURES OF OUR DISHES

DESSERTS | FOR THOSE WITH A SWEET TOOTH...

★ **TIM BAON 4,75**
a favourite of our most loyal diners

Neapolitan ice cream slice	3,95	"Crema Catalana"	4,45
★ Greek-yoghurt sponge raspberry sorbet and confit red berries	4,65	Chocolate coulant with vanilla ice cream	5,95
Freshly whipped cream profiteroles with chocolate sauce	3,95	★ Tiramisú made to order	5,95
Warm cheesecake	5,95	Chocolate truffles with cocoa powder	4,90
Trio of citrus sorbets	5,25	Housemade cake with chocolate sauce	6,25
Irish coffee	6,10		

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