



LACA  
SITA

FONDA MEXICANA

EAT

## ANTOJITOS SNACKS

### FUNDIDO 90

Hot pot of melted cheese, chorizo, tomato and jalapeño served with corn tortilla chips

### TORTILLA CHIPS & SALSA (V) (GF) (N) 55

Crispy corn tortillas served with a selection of salsas of the day

### ESQUITES (V) (GF) 25

Charred sweet corn, chipotle mayo, parmesan and spices

### BAJA HOT WINGS 85

Crispy hot wings in jalapeno, lime and coconut crust. (3pieces)

### TORTITAS (V) (GF) 50

Mexican style corn and jalapeño fritters served with chipotle mayo

### CEVICHE LACASITA (GF) 75

Fresh snapper in a ginger tiger's milk with spring onions  
cherry tomatoes and home made crispy tortillas

### NACHOS LIBRES (V) 90

Homemade tortillas, bean puree, braised mochomos beef, mozzarella, salsa, guacamole and sour cream

## TOSTADITAS MINI CRISPY CORN TORTILLAS WITH TOPPINGS

### CHORIZO (V) (GF) 60

Spicy pork chorizo sausage topped with guacamole, radish and pickled red onion

### TINGA DE POLLO (GF) 60

Smoky shredded chicken with avocado, beans and corn salsa

## TACOS THREE PIECES SERVED IN OUR HOME MADE AUTHENTIC SOFT CORN TORTILLAS (GF)

\* ALSO AVAILABLE: CRISPY TOSTADA / ICEBERG LEAVES \*

### SWEET POTATO (V) (GF) (N) 80

Roasted Sweet Potatoes, Spicy romesco sauce, shaved almonds, feta, spring onions and coriander

### JACAMOLE (V) (GF) 80

Shredded jackfruit in adobo sauce with guacamole, pineapple salsa, crispy jackfruit and pickled onion

### CARNE ASADA (GF) 140

Black Angus Rib-eyed steak, chipotle mayo, queso and salsa roja

### CARNITAS (GF) 85

Triple Pork: Shoulder & Belly Confit + crispy crackling, pineapple salsa & verde

### POLLO ADOBADO (GF) 80

Adobo marinated chicken and refried beans topped with fresh pico de gallo salsa and avocado

### PESCADO (GF) 85

Anatto rubbed fresh market fish with chipotle mayo, fennel and pico de gallo

## QUESADILLAS TOASTED FLOUR TORTILLAS WITH DELICIOUS FILLINGS • CHOOSE FULL OR HALF SIZE

### QUESO (V) 40 / 80

Three cheese with grilled zucchini and fresh oregano

### MOCHOMOS SINALOENSES 55 / 110

Sinaloan style shredded beef served with pico de gallo

### POLLO EN PIPÍAN (N) 50 / 100

Shredded chicken in toasted pumpkin seed sauce with light jalapeño spice mixed with mushroom and rocket

### DE LUXE 10 / 20

Add guacamole, salsa roja and sour cream

## PLATOS LARGER PLATES

### ENCHILADAS DE PATO (GF) (N) 140

Rolled soft corn tortillas filled with shredded duck in a rich fig mole sauce topped with pico de gallo, toasted almonds, lime crema and cheese

### CHEEKY MOLE POBLANO (GF) (N) 160

Beef cheek slowly braised in red mole. Served with rice, corn crema, crispy leek, lime cured avocado and corn tortillas

### TAQUITOS PLATANOS (V) (GF) (N) 80

Plantain, rolled in crispy corn tortillas, topped with mole verde, bean puree, toasted almonds

### POLLO DE MOLE AMARILLO (GF) (N) 200 / 380

Half / whole boneless organic chicken with yellow mole sauce. served with tortillas and salsas. ideal for sharing (approx. 600gr)

### ADODO RIBS 120

Slow roasted pork ribs in homemade smokey adobo sauce

## ENSALADAS Y LADOS

### SALADS & SIDES

### KALE CRUNCH (V) (GF) (N) Kale cabbage, mint, coriander, crunchy peanuts & parmesan 60

### ARROZ VERDE (V) (GF) Green lime and coriander Mexican rice 30

### FRIJOLES REFRITOS (V) (GF) Spiced refried beans 35

### CHORIZO ROASTED CHATS (GF) (V) Baby potatoes, chorizo, ranchero sauce and sour cream 60

### BROCCOLI Y PIPIAN (V) (GF) (N) Chargrilled broccoli, toasted pumpkin seed sauce, salsa mexicana 80

### COLIFLOR CAMPUR (V) (GF) (N) 90

Cauliflower cous cous bowl with pico de gallo, guacamole, coconut salad, tortitas de elote, green leaves, sweet potato cubes, corn salsa, chia and sesame seeds

## TORTAS MEXICAN BURGERS AND SANDWICHES

### TORTA DE POLLO MILANESE 100

White roll, crumbed spiced chicken, guacamole, slaw, Lacalaca green sauce and chipotle mayo

### PAMBАЗO 100

White roll dipped in delicious ranchero sauce and filled with chorizo, crispy chats, fetta cheese, lettuce and crema

## SHARING IS CARING 250 P/P

OUR SHARING MENU IS PERFECTO TO SAMPLE A BIT OF EVERYTHING,  
EIGHT DISHES TO SHARE, 4 PEOPLE MINIMUM

## POSTRES DELICIOUS MEXICAN INSPIRED DESSERTS

### BANOFFEE PIE (V) 55

Coconut and thyme biscuit base topped with layers of banana, dulce de leche and sumac cream

### CHOCOLATE BROWNIES (V) (N) 55

served warm with chocolate sauce and vanilla ice cream

### CHURROS CON CHOCOLATE (V) 55

Light, sweet and heavenly crispy traditional Mexican fried pastries served with a warm molten chocolate sauce to dip

(V) VEGETARIAN • (VE) VEGAN • (GF) GLUTEN FREE • (N) CONTAINS NUTS

NEW - ALL CHORIZO DISHES CAN BE MADE VEGETARIAN / VEGAN

NO SEPARATE BILLS PLEASE