



## THE ESSENCE AND SPIRIT OF LA FONDA THE ONLY RELAIS & CHÂTEAUX IN ANDALUSIA

Welcome to La Fonda,

Where every dish is a celebration of seasonality, tradition and culinary excellence. Immerse yourself in a unique gastronomic experience, where the quality of our local and farm-fresh produce is combined with our passion for cooking.

At La Fonda, we honour our land and our roots by creating each dish with love and dedication. Our commitment to sustainability and respect for the environment is reflected in every detail, from the source of our ingredients to the presentation on your table.

Discover the essence of our flavours in every bite, in every aroma, in every moment you share in our restaurant. We invite you to enjoy a gastronomic experience that goes beyond food: it is a journey of the senses, a tribute to the richness of our land and the passion for good food.

Welcome to La Fonda, where the soul of the cuisine  
comes alive in every dish!

*Juan Cruz Escarrá*

Executive Chef of La Fonda



RP: Recommended pairing. Not included in the price.

## STARTERS

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### Creamy black kale croquettes

with prawn tartar

10€

RP: Manzanilla Pastora

### Baby spinach salad

with Cantonese-style cashew nuts, grilled goat cheese,  
roasted pears and braised artichoke slices

12€

RP: Wolfberger Riesling 2021

### Asparagus in textures

accompanied by cured red mullet and morbier crumble

18€

RP: Terras mancás 2022

### Mazamorra cordobesa

accompanied by sultanas in argan oil, anchovies and anchovies in vinegar

15€

The typical Cordoba soup is a cold soup similar to ajoblanco, but thicker, or salmorejo, but without the tomato. Its origin is believed to be Roman, due to the inclusion in Apicius' culinary treatise of a dish made from a mixture of bread, oil, vinegar, water and garlic. Its ancient presence in Spanish cuisine makes it likely that it gave its name to the majados of Latin America.

RP: Finca La Caraballas, Chardonnay 2015

## ENTREE

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### Creamy Freekeh

of Jospier-roasted king prawns, coral aioli

19€

RP: Finca La Caraballas, Chardonnay 2015

### Double-cooked Jospier-roasted leeks

accompanied by black pudding with amontillado, payoyo cheese siphon  
and crispy shallot

16€

RP: Mirlo Viognier 2022

Please inform your server of any food-related allergies.

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## MAINS

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### Rack of roasted lamb

roasted vegetables, Mediterranean seasoning and lamb demiglace

35€

RP.: Deja vú Rosé, tempranillo 2022

### Spicy chicken

seasoned in herb and lemon oil served with corn and potato millefeuille

25€

RP: Piú Garnacha 2022

### Iberian cheek pieces from Ronda

on "Joel Robuchon" mashed potatoes, ratte potato chips, amontillado demiglace sauce

28€

Each cheek piece is a unique piece, with an unforgettable texture and flavour. They come from the selection of the best pigs from a farm in Ronda where the animals grow in total freedom and feed on acorns from the countryside.

RP: Miguelon Tempranillo 2017

### Catch of the day

accompanied by grilled fennel and pak choi, creole sauce and micro mix of sprouts.

25€

RP: Godelia Godello 2019

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## GRILLED

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Daily selection of the best meat, fish and seafood, prepared in our wood-fired oven

All our meats are accompanied by 1 garnish and 1 sauce

### MEAT

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15- 30 días de maduración

Entrecote Origen 39€ (300gr)

Entrecote Marela 48€ (300gr)

T-bone steak 130€ (1kg)

Sirloin steak 30€ (200gr)

Entraña 25€ (200gr)

### FISH

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Every day, we offer you our selection of fish, shellfish and crustaceans, from local and Iberian fisheries, as well as our meat, of pure Spanish tradition.

## SIDES

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Crispy potato millefeuille

Seasonal salad

Mustard potato 'Tostón' and Mediterranean condiments

Grilled vegetables

Josper-grilled sweet potato, sour cream

Padrón peppers

## SAUCES

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Demi-glace

Miso beurre blanc

Chimichurri

Garlic confit aioli

Criolla sauce

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Extra side 6€

Extra sauce 3€

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## DESSERTS

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### CHEESE PLATTER

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Premium selection of local cheeses  
with seasonal fruit & jams

18€

### SWEET

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#### Merengada

Payoyo cheese ice cream on tres leches sponge cake,  
burnt meringue flavoured with black orange

12€

RP: Vino dulce natural Callejón del Crimen, Chardonnay

#### Lemons from my land

Málaga lemon cream tartlet, bergamot and toasted  
almond ice cream

10€

RP: Cocktail Earl Grey

#### Málaga cocoa millefeuilles

Namelaka chocolate and tonka bean, cocoa  
mucilage gel, carob ice cream

14€

As a result of our search for local produce, we have found  
cocoa in Malaga. A small patacón in La Axarquía that has  
managed to grow cocoa of 100% Malaga origin, making it the  
first plantation of this product in the whole of Europe.

RP: Vino naranja Oliveros, Pedro Ximenez

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