



Family run and operated

Ask Us about La Casa de la Raza




Our Story:



Cafe La Fonda started out as a catering company created to help fund the mental health outreach programs out of Casa de la Raza, As demand for mental health services grew our family decided to open Cafe La Fonda to not only help fund our community efforts but also help bring job training and routine to individuals looking to become self sufficient. Our team works together to bring you traditional dishes Mexican dishes in a home style atmosphere.

STARTERS:



GUACAMOLE | \$14.50 
Mashed avocado tossed with salt, pepper, tomato onion and lime juice served wth dipping chips

CEVICHE | \$14.50
Fish marinated in a lemon vinaigrette, tossed with pico de gallo and served with a spicy tamarind sauce garnished with avocado



POZOLE VERDE | \$16.50
Hominey and shredded chicken slow cooked in a tomatillo broth served with a side of tostadas and veggie toppings

MENUDO | \$16.50
Tripe slow cooked in savory red broth served with a side of fixings and three hand pressed corn tortillas

SUNRISE CLASSICS:

FRENCH TOAST | \$14.50
Two slices of French toast, served with your choice of potatoes and a side of seasonal fruit
Optional: Make it a combo.. \$2.00

THE WAFFLE | \$14.50 
One beligiun waffle served with seasonal fruit and your choice of potatoes topped with powdered sugar
Optional: Make it a combo \$2.00


CHILAQUILES | \$14.50
Red or green salsa smothered chips and two eggs made your way, topped with queso fresco, sour cream served with a side of chorizo beans and your choice of potatoes

CHILAQUILES TORTA | \$14.50
Red or green salsa smothered chips and two eggs made your way, topped with queso fresco, sour cream served on a soft white Bolio bread



AVOCADO TOAST | \$14.50 
Sourdough toast topped with whipped avocado, eggs your way tomatoes, and Lemon pepper

Optional: Add a mole spread for a Oaxacan twist!

PANCAKES | \$14.50 
Three pancakes served with seasonal fruit and your choice of potatoes; topped with powdered sugar

Optional: Make it a combo \$2.00

THE SANDWICH | \$14.50
Sourdough, melted cheese, eggs made your way, sliced tomato and your choice of bacon or ham or sausage

EGGS PLATE | \$14.50
Two eggs made your way, bacon or sausage, your choice of potatoes and a side of toast
Optional: Substitute for egg, white scramble



STEAK & EGGS | \$18.50
Sliced flank steak a side of your choice of potatoes and two eggs made your way

THE OMELETTE | \$18.50
Whipped eggs, mozzarella cheese stuffed with your choice of shredded chicken, shredded beef, chorizo, ham or puerco in salsa verde. Topped with a drizzle of our La Fonda Cilantro Jalapeño Dressing. Served with your choice of potatoes, and seasonal fruit

Veggie lovers: Sub meat for mixed veggies

MACHACA | \$18.50
Shredded beef scrambled with Pico de Gallo and eggs. Served with your choice of potatoes and La Fonda Chorizo Baked Beans

EGGS BENEDICT | \$18.50
Served with your choice of potatoes and seasonal fruit with your choice of bacon, ham or shredded beef

RANCHEROS | \$18.50
Two eggs any style on top of two layers of tostadas filled with La Fonda Chorizo Beans and rice. Topped with Pico de Gallo, sour cream, and queso fresco. Served with a side of La Fonda Chorizo Baked Beans and your choice of potatoes



POSTRES/DESSERTS:

STRAWBERRY TRES LECHES | \$8.50
Strawberry tres leches cake topped with whip cream

ICE CREAM SUNDAE | \$7.50
Two scoops of ice cream topped with nuts and chocolate syrup

FRUIT PALETA | \$2.00
Popsicles made in house, flavors vary



 :Vegetarian
Combo includes: Two eggs and your choice of Bacon, Ham or Sausage

PLATED TRADITIONS:




SANTA FE SALAD | \$16.50

Flour tortilla shell filled with mixed greens, bell peppers, onions and your choice of grilled chicken breast or steak tossed in cilantro jalapeno dressing and almond topping

QUESADILLA | \$16.50

Flour tortilla stuffed with mozzarella cheese and your choice of steak, chicken or carnitas topped with Pico de Gallo, iceberg lettuce queso fresco and jalapeno cilantro dressing

Optional: Sub for Veggies 

FLAUTAS | \$16.50

Three rolled corn tortillas with your choice of shredded beef, chicken or potato topped with red salsa, lettuce, queso fresco and sour cream served with rice and chorizo beans

BIRRIA DE RES | \$16.50

Slow cooked marinated beef topped with onion and cilantro served with a side of rice, chorizo beans and hand pressed corn tortillas

TWO TACOS PLATE | \$16.50

Handpressed corn tortillas with your choice of meat topped with cilanto and onion served with a side of rice and beans

TWO SOPES | \$16.50

Two sopes topped with your choice of meat or veggies, sour cream, Queso fresco, and pico de gallo served with a side of rice and beans

PUERCO N SALSA VERDE | \$16.50

Pork slow cooked in tomatillo sauce served with a side of rice, chorizo beans and hand pressed corn tortillas



POBLANO/RELLENO | \$16.50

Chile Poblano or Relleno: Grilled poblano over a bed of tortillas: stuffed with cheese, pico de gallo, sour cream, and your choice of shredded chicken or beef. Smothered on tomato home sauce. Served with a side of rice and beans. Relleno, is built with a cover of whipped egg.

ENCHILLADAS | \$16.50

Two rolled corn smothered in your choice of Mole/Red/Green sauce stuffed with your choice of Beef/Chicken/ Cheese served with a side of Rice and Chorizo beans

PLATED SPECIALTIES:

MOLCAJETE | \$27.50

Traditional dish served in a salsa making bowl. Filled with grilled chicken, steak, shrimp, grilled chorizo, green onion and a Mexican cactus leaf drowned in a sizzling spicy red sauce and served with hand pressed corn tortillas

SIZZLING FAJITAS | \$27.50

Bell peppers, onions, topped with your choice of steak/chicken/carnitas served with a side of rice and hand pressed corn tortillas

LA TAMPIQUENA | \$27.50

Grilled Flank steak, a red shredded beef enchilada, grilled Mexican cactus and a grilled yellow pepper served with hand pressed corn tortillas

MOLE OAXACA | \$27.50

Smothered mole over a chicken thigh topped with sesame seeds served with a side of rice, chorizo beans and hand pressed corn tortillas



GRILLED BREAKFAST BURRITO | \$16.50

Scrambled eggs, homestyle potatoes, mozzarella cheese, bell pepper mix and your choice of meat

EL FLACO | \$16.50

Choice of meat, cheese, letuce, Pico, rice, beans, sour cream, and queso fresco served in a bowl (no tortilla)


EL CHILE VERDE | \$16.50

Pork slow booked in green tomatillo sauce, beans, rice and cheese wrapped in a flour tortilla

LA BANDERITA | \$16.50

Your choice of meat, beans, rice and cheese smothered in half red/half green sauce topped with sour cream and queso fresco

TRABAJADOR | \$16.50

Your choice of meat, rice, beans, cheese and pico de gallo
Sub meat for veggie mix 

EL CHILE RELLENO | \$16.50

Slices of chile relleno marinated in red sauce, rice beans and cheese wrapped in a flour tortilla



KIDS MENU:

Kids meals include Small drink

MINI PANCAKES | \$10.50

Mini pancakes served with a side of fruit

CHEESE QUESADILLA | \$10.50

Grilled flour tortilla and mozzarella cheese

MAC & CHEESE | \$10.50

Elbow noodles served in a creamy cheese sauce

BEAN & CHEESE BURRITO | \$10.50

Flour tortilla, beans, rice and cheese

BEVERAGES:

COFFEE | \$4.50

Peets dark roast coffee

FOUNTAIN SODA | \$4.50

Coke, Diet coke, spritoe, orange soda, lemonade, Iced tea

HOT CHOCOLATE | \$5.50

Chocolate Abuelita, topped with whip cream

AGUA FRESCAS | \$5.50

orange juice, apple juice, cranberry

CAFE DE OLLA | \$4.99

Dark roast coffee, brewed with pilloncio (Mexican brown sugar cones)and cinnamon sticks

AGUA FRESCAS | \$5.50

Housemade jamaica and horchata

MARIACHI/ FOLKLORICO BUFFET:

BREAKFAST BUFFET ALL YOU CAN EAT INCLUDES:

Green Pozole, Jalisco Menudo, Rice, Beans, Scrambled eggs, Sausage, Bacon Ham, cereal, Assorted sweet bread, sliced fruit, homestyle potatoes, Enchilada casserole, chilaquiles and pancakes/ french toast/waffles selections may vary by weekend please confirm with waiter

All You Can Eat (Food Only).... \$31.00

All You Can Eat Kids (Under age of 5 FREE!).... \$20.00

All You Can Eat & Drink (Bottomless Mimosas & Palomas).... \$46.00

SATURDAY FOLKLORICO DANCERS 11AM- 2:00PM

SUNDAY MARIACHI 11AM- 2:00PM

BUFFET OPENS AT 10 AM



LUNCH DEALS

**\$14 COMBOS INCLUDES
FRIES & DRINK**

THE BASIC SMASH

THE SINGLE CLASSIC

THE DOUBLE STACK CLASSIC

THE BACON CHIPOTLE

THE PICO



CHICKEN
SAMMY



THE PICO
DOG



QUICK TACOS

Two tacos (soft or crunchy) with your choice of shredded beef or shredded chicken

EGGS IN A BASKET

Butter grilled eggs nested in a rustic sourdough bread served with a side of potatoes

CUPCAKE TOSTADAS

Bottomless tostadas Layered with rice, beans, shredded beef or chicken

CHEESE QUESADILLA

Flour Tortilla stuffed with mozzarella cheese served with a side of sour cream and pico de gallo

MINI PANCAKES

Bottomless mini pancakes



**\$10 Quick
DEALS**

**\$8 Weekday
Neighbor
SPECIAL**