

WICKER PARK



CHEF RICK BAYLESS

MARISCOS FOR THE ADVENTURERS

OYSTERS | salsa negra and lime { 6 for 14 | 12 for 28 }

SHRIMP & SCALLOPS COCTEL VERDE | Florida pink shrimp, Baja bay scallops, tangy-spicy tomatillo-avocado cocktail sauce, jicama, serrano chile, cilantro { 12.5 }

TUNA AGUACHILE | sashimi-grade albacore tuna, spicy manzano chile-citrus "broth", avocado, knob onions, jicama, cilantro { 11 }

CEVICHE | albacore tuna, lime, tomato, serrano, jicama, manzanilla olives, cilantro { 11 }

STARTERS

PORK BELLY SOPES | heirloom corn masa sopes, salsa negra-glazed pork belly, sweet plantains, crema, queso fresco { 11 }

MUSSELS, BEER, CHORIZO, WOOD OVEN | PEI mussels in Tocayo hominy ale, homemade chorizo, grilled knob onions { 13 }

DUCK TAQUITOS | crispy taquitos of Gunthorp duck carnitas and potato, roasted tomato broth, spicy Tamazula hot sauce, fried kale { 12 }

CHIPS, SPICY ESQUITES, CREMA: TOTOELOTE | crispy tortilla chips, grilled sweet corn esquites with mayo-crema, knob onions, añejo cheese, Valentina hot sauce { 7.5 }

REAL CHICHARRÓN | Tamazula, añejo cheese, cilantro { 5 }

FARMERS MARKET TLAYUDA | 14-inch wood-fired corn tostada, corn esquites, Tatume squash, roasted poblano rajas, black bean, Jack cheese, tomatillo-serrano salsa, añejo cheese { 11 }

HUGE OAXACAN TLAYUDA | 14-inch wood-fired corn tostada, melted artisan Jack, smoky Oaxacan black bean spread, three-chile salsa, poblano rajas, añejo cheese { 10 } • add chorizo { 2 }

YUCATÁN PUMPKINSEED "HUMMUS": SIKIL PAK | toasted pumpkin seed dip (tomato, lime, habanero, cilantro), chips, jicama, cucumber, radishes { 5.5 }

PIGGY TOSTADAS | tangy, crispy wood-oven pigs' feet, spicy pickled vegetables (jalapeños, onions, carrots), homemade crema, crunchy chicharrón { 8 }

DIY QUESO FUNDIDO | Samuel's artisan Jack cheese, roasted poblano rajas { 9 } • add any or all of the following: chorizo sausage, grilled Tatume squash, garlic mushrooms { ea. 1 }

MICHOACÁN AVOCADO GUACAMOLE | roasted tomatillo, poblano chile, añejo cheese, chips { 8 } • with bacon or chicharron { ea. 1 }

JUST-MADE CHIPS | herby green salsa (roasted tomatillo-serrano) and garlicky red salsa (chipotle, cascabel, guajillo) { 3 }

SALADS

BUCKTOWN SALAD | three greens, radish, heirloom tomato, Three Sisters Garden black beans, queso fresco, mushroom vinaigrette { full 14 } • { half 7 } • add grilled chicken { 2.5 } add shrimp { 4 }

WICKER PARK SALAD | Little Gem lettuce, Nichols Farm radishes, avocado, cucumber, creamy pumpkinseed dressing, añejo cheese { full 13 } • { half 6.50 } • add grilled chicken { 2.5 } add shrimp { 4 }



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MAINS

SWEET GARLIC HALF CHICKEN | wood oven-roasted with spicy-sweet garlic glaze, rustic mashed potatoes, tangy greens, smoky salsa { 18 } • with homemade mole poblano { 19.5 }

SEAFOOD CAZUELA | wood-oven braise of shrimp, bay scallops, PEI mussels and octopus with green garlic mojo, tomatillo broth, plantain rice { 22 }

CARNE ASADA | wood-grilled Creekstone ribeye, sweet-fried plantains, guacamole, black beans, selection of salsas { 29 }

CHILAQUILES | crispy tortillas, roasted tomatillo sauce, seasonal vegetables, Samuel's artisan Jack cheese, crema { 13 } • add a fried egg { 2 } add chicken • { 2.5 } add both { 4.5 }

WOOD-OVEN SHRIMP MOJO | slow-roasted garlic mojo, Tatume squash, knob onions, plantain studded rice { 19 } • with grilled vegetables instead of shrimp { 12 }

ROASTED POBLANO ENCHILADAS | smoked chicken, creamy roasted poblano sauce, black beans with avocado leaf { 16 } • with grilled vegetables instead of chicken { 14 }

BEEF ENCHILADAS: Creekstone Farms short rib barbacoa, creamy-spicy guajillo-arbol sauce, añejo cheese, black beans { 19 }

POZOLE | rich red chile broth, pozole corn, fresh garnishes [Napa cabbage, cilantro, radish, onion, oregano, tostadas] { 10 } • add chicken or pork carnitas { 2.5 } • add shrimp { 4 }

GREEN CHILE CHEESE BURGER | Creekstone ground chuck, spicy Hatch green chiles, artisan Jack, fried egg, selection of salsas { 15 } • add avocado or Gunthorp bacon { ea. 2 }

TACO PLATES AND TORTAS

TACOS AL CARBON | wood-grilled beef or chicken (spiced garlic marinade), roasted poblano rajas, porky black beans, guacamole • Creekstone skirt steak { 20.5 } • Gunthorp chicken breast { 19.5 } • both { 29 }

REGIONAL SPECIALTIES FOR MAKING TACOS | served with rich black beans, two salsas, tangy greens, just-made heirloom corn tortillas • beef barbacoa { 18 } • pork carnitas { 17 } pork cochinita pibil { 19 } • all three { 24 }

CHICKEN MILANESA TORTA | crispy Gunthorp chicken, artisan Jack cheese, pickled jalapeños, red onions, Napa cabbage, tomatillo-avocado salsa, black bean { 12 }

MUSHROOM TORTA | woodland mushrooms with slow-cooked garlic, Prairie Fruits Farm goat cheese, arugula { 10 }

PEPITO TORTA | braised Creekstone short ribs, caramelized onion, artisan Jack cheese, black bean spread, pickled jalapeños { 13 }

AHOGADA TORTA | slow-cooked Gunthorp pork carnitas, black bean spread, pickled white onions, spicy tomato broth { 12 }

SIDES

CORN ESQUITES | grilled local sweet corn, crema-mayo blend, crushed chile, lime { 5 }

GRILLED TATUME | grilled Nichols Farm tatume squash, poblano rajas, fingerling potatoes, seared corn, crema, añejo cheese { 7 }

OAXACAN BLACK BEANS | with garlic & olive oil, or with manteca, epazote & avocado leaf { 4 }

RICE WITH PLANTAINS { 4 }

RUSTIC MASHED POTATOES { 4 }

PAPAS CHINGONAS | roasted local fingerling potatoes, chipotle-Tamazula aioli, queso añejo cheese { 4 }

WHERE OUR FOOD COMES FROM | Snug Haven Farm • Spence Farm • Creekstone Beef • Three Sisters Garden • River Valley Ranch Mushrooms • City Farm • Gunthorp Farms • Little Farm On The Prairie Pleasant Meadows Farm • Prairie Fruits Farm & Creamery • Bayless Family Gardens Intelligentsia Coffee Seedling Orchards • La Fournette Bakery • Kalona Organic Dairy • Samuel's Artisan Jack Cheese • Nichols Farm Klug Farm

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