

# La Fonda Del Sol

## Margaritas

Owned & Operated by The Ricci Family since 1987.

### Mirror Margarita

Blanco Tequila | Triple Sec | House Lime | Agave

\$11

### Skinny Margarita

Blanco Tequila | Orange Liqueur | House Lime | Agave

\$14

### Cadillac Margarita

Cantera Negra | Gran Marnier | Agave | Lime

\$16

### Spicy Serrano Margarita

Blanco Tequila | Triple Sec | Lime | Agave | Serrano Pepper

\$15

### Pina Colada

Bacardi Rum | Coconut | Pineapple | Lime | Nutmeg

\$15

### Mexican Chocolate Carjillo

Cantera Negra | Licor 43 | Marzipan | Cantera Espresso

\$16

## Wine

### Prosecco

Veneto, Italy

\$9

### Pinot Grigio

Della Venezia, Italy

\$10/36

### Sauvignon Blanc

Marlborough, New Zealand

\$12/44

### Chardonnay

California

\$10/36

### Pinot Noir

Oregon/California

\$11/40

### Cabernet Sauv.

California

\$12/44

## Beer & Soda

### Draft Beer

Dos XX Lager	16oz \$7 32oz \$14
Church Music	16oz \$8 32oz \$16
Modelo Especial	16oz \$7 32oz \$14
Pacifico	16oz \$7 32oz \$14

### Bottled Beer

Corona Light	\$7	Pacifico	\$7
Corona Extra	\$7	Coors Light	\$6
Modelo Especial	\$7	Modelo Negra	\$7
Dos XX Ambar	\$7	Heineken 0.0	\$7

### Soda Bottles

Mexican Coca-Cola	\$4
Fanta Orange	\$4
Sarsaparilla	\$4
Coca-Cola Products	\$3.50

Free Refills

## Appetizers

### Queso Dip\*

Served w/ flour tortilla chips | Ground Beef +3

\$11

### Guacamole Dip

Guacamole | Cheese | Tomato | Serrano | Green Onion

\$11

### Dip Trio\*

Queso | Guacamole | Bean Dip

\$16

### Flautas (3)

Lettuce | Tomato | Guacamole | Green Onion | Cheese | Black Olives

\$16

### Quesadilla

Cheese | Chicken +3 | Ground Beef +3 | Shredded Beef +4  
Fajita Chicken +5 | Burris +6 | Fajita Steak +7

\$11

### Bean Dip

Refried Pinto Beans | Red Sauce | Melted Cheese

\$6

### Cheese Crisp

Green Chiles +1 | Guacamole +2

\$11

### Elote Corn

Fire-roasted corn | Cotija | Lime Crema | Cilantro | Tajín | Chili Dust

\$12

### Nachos La Fonda

Ground Beef | Refried Beans | Jalapeños | Tomato | Melted Cheese | Sour Cream | Guacamole

\$16

### Ceviche \*

Shrimp | Lime | Jalapeños | Tomato | Cucumber | Onion | Avocado | Spinach Vinaigrette

\$20

## Soup & Salad

### Chicken Fajita Chop

Fajita Chicken | Avocado | Cabbage | Roasted Corn  
Black Beans | Queso Fresco | Tomato | Pepitas  
Lime-Cilantro Dressing

\$21

### Tortilla Soup

Housemade Chicken Stock | Hominy | Chicken | Cilantro | Onion | Tomato | Avocado | Corn Tortillas

\$14

### Taco Salad

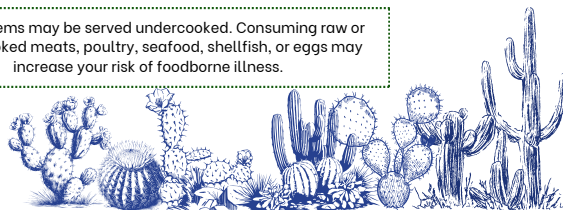
Choice of Chicken or Ground Beef | Tortilla Bowl | Pinto Beans | Guacamole | Sour Cream | Tomato | Black Olive | Green Onion | Machacha +4

\$18

## Sides

Refried Beans	\$5	Rice	\$4
Black/Pinto Beans	\$5	Pico de Gallo	\$2
Fresh Jalapeños	\$1	Guacamole	\$4
Deep Fried Jalapeños	\$2	Avocado	\$3
Corn Tortillas (4)	\$3	Queso Dip	\$5
Flour Tortillas (4)	\$3	Cheese	\$1
Green Sauce	\$2	Sour Cream	\$2
Red Sauce	\$2	Cream Cheese	\$3

\*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





# Mexican Dinners



Served with **Rice & Refried Beans.**

Quesa Birra Tacos

\$20

Crispy Birria Tacos | Melted Cheese | Consommé

Tampiquena

\$36

Grilled Steak | Cheese Enchilada | Guacamole

Chimichanga Plate

\$20+

Chimichanga of choice | Sour Cream  
Enchilada Style +2

Shrimp Veracruz

\$28

Grilled Shrimo | Tomato | Olive | Caper | Roasted Garlic |  
Cilantro Rice | Seasonal Vegetable

Chili Relleno Dinner

\$16+

Cheese | Chicken +\$2 | Ground Beef +\$2 | Birria +\$4

La Fonda Dinner

\$20

Carne Asada or Machaca | Pico de Gallo | Flour Tortilla

Surf and Turf Brochetas \*

\$28

Grilled Steak & Shrimp Skewers | Bell Pepper | Onion |  
Pineapple | Cilantro Lime Butter

Burro Dinner

\$18+

Protein of your choice | Enchilada Style +2

## Pick Your Fiesta

**Pick 1 for \$12 • Pick 2 for \$20 • Pick 3 for \$24**  
**served with rice and beans**

Enchiladas

Red, Green, or Fundido Sauce | Cheese

Cheese	Chicken
Sour Cream & Cheese	Ground Beef
Sour Cream & Beef	Shredded Beef
Spinach	Shrimp*

Tostadas

Refried Beans | Lettuce | Tomato | Green Onion | Black Olives

Bean	Spinach
Chicken	Guac & Beans
Beef	Shrimp*

Tacos

Cheese | Lettuce | Tomato | Green Onion | Black Olives

Chicken	Carne Asada
Shredded Beef	Grilled Fish*
Ground Beef	Shrimp*

Tamales

Red, Green, or Fundido Sauce | Cheese

Green Corn  
Chicken  
Beef\*

## Desserts

Sopapilla

\$9

Hot, puffy pastry served with cinnamon & honey

Mini Flan

\$11

Traditional Mexican custard

Churros

\$9

Deep fried dough fritters covered in cinnamon & sugar

Fried Ice Cream

\$12

Sopapilla served with Vanilla Ice Cream Float

## Fajitas

served with Rice, Beans & Side Toppings.

Chicken

\$23

Steak

\$24

Shrimp\*

\$25

Veggie

\$21

Chicken & Steak

\$24

Chicken & Shrimp

\$25

Steak & Shrimp

\$26

3-Meat Combo

\$32

## Our Story

La Fonda del Sol has been part of Scottsdale's table since 1988, when Italian immigrant Olga Ricci took over a small neighborhood restaurant on Shea Boulevard. She poured her heart into every detail, greeting guests as if they were family and making food that carried both comfort and care.

For twenty years, Olga was the heartbeat of La Fonda. She knew her guests by name, and the kitchen filled with the sound of her laughter, the smell of simmering red chile, and the rhythm of a place that always felt like home.

When Olga passed in 2008, her grandsons continued what she began, keeping the same recipes, the same warmth, and even the same loyal cook who has been with the restaurant for forty years. Today, Matthew Ricci proudly carries that legacy forward at La Fonda's new home on Via Linda.

Now, in our new home, the spirit of that little restaurant still lives in every plate. From our family to yours, thank you for being part of this story. Some of you have been with us since the beginning, and some are just joining us, but either way, we're glad you're here.

– Matthew Ricci & Family

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