

## ξ SALADS

### *Asparagus*

Wilted endive and asparagus salad with oregano vinaigrette **\$180**

### *Arugula*

Organic arugula salad, candied tomato, pine nuts, parmesan, smoked honey-lime dressing **\$170**

### *Tuna Fish*

Baby lettuce, seared yellowfin tuna, garlic and cumin jam, balsamic vinaigrette **\$170**

### *Fuego*

Flame charred romaine, blue cheese, crispy bacon and red wine vinaigrette **\$160**

### *Mela*

Mixed greens, fresh mozzarella caramelized apples, brioche and balsamic vinaigrette **\$180**

### *Tabulé*

Cous Cous, seafood, fresh herbs, tarragon and pesto **\$220**

## ξ POULTRY

### *Chef's Chicken Breast*

House marinated and served with season vegetables and beans **\$270**

### *Grilled Organic Cornish Hen*

Wild mushroom sauce, baby potatoes and garden salad **\$290**

## ξ PIZZAS

### *Argentinean*

Marinated black angus flank steak, watercress and parmesan **\$250**

### *Chef's Special*

Grilled shrimp with cilantro pesto sauce **\$230**

### *Italian*

Aged prosciutto, organic arugula and parmesan **\$240**

### *Vegetarian*

Artichokes, eggplant and baby spinach **\$190**

## ξ EXTRA SIDES

Wood fire grilled vegetables

Fried potatoes provencal

Mahekal Style potato soufflé

Grilled Asparagus

French fries

### **Wood oven potatoes:**

Creamed, crispy bacon, green onions

Extravirgin olive oil and sea salt

Butter, sea salt and parsley

**\$95**

## ξ APPETIZER

### *Argentinean Empanadas*

Ground beef, spinach mushroom or fresh fish **\$95**

### *Grilled Panela Cheese*

Fresh herbs, Mexican style bread and molcajete sauce **\$160**

### *Grilled Provoleta*

Tapenade, Argentinean chistorra, Chimichurri sauce **\$170**

### *Charcuterie*

Aged Iberico ham, assorted Italian salami, pickles, chimichurri, eggplant sauce and wood fired bread **\$220**

### *Sweetbreads*

Veal, grilled, avocado and serrano chilli sauce, mini potatoes **\$220**



## *The Secrets*

## *Of*

## *Embers*

*The Experience of natural cooking exalting flavors by striking the perfect balance among heat's intensity and cooking excellence.*

## ξ SPECIALITIES

### *New Zealand Rack of Lamb* **\$450**

Marinated with thyme, artichoke, horseradish and mustard sauce

### *Risotto*

Portobello mushrooms, confit duck and truffle oil **\$320**

## ξ PASTA

### *Parpadelle*

Handmade pasta with roasted vegetables and spicy tomato sauce **\$230**

**All prices are in Mexican Pesos and include taxes.**

**Consumption of raw or undercooked food may increase your risk of foodborne illness.**

## ξ BLACK ANGUS MEATS

### *New York 12 ounces*

**\$520**

### *Flank Steak 10 ounces*

**\$450**

### *Rib Eye 12 ounces*

**\$690**

### *Beef Fillet 8 ounces*

**\$580**

FUEGO uses 100% USDA Certified Angus Beef

All steaks served with a mixed salad

## ξ AMERICAN KOBE

### *Rib Eye 10 ounce*

**\$1160**

### *Beef Fillet 8 ounce*

**\$1150**

FUEGO uses 100% organically raised American Kobe Beef

All steaks served with a mixed salad

## ξ FISH & SEAFOOD

### *Mexican Octopus*

Cactus, Mexican salsa and rice **\$330**

### *Caribbean Grouper FUEGO*

Whole fish, wood oven slow roasted with garlic and fine herbs **\$380**

### *Chilean Seabass*

Portobello mushrooms, sweet corn and bacon **\$590**

### *Cuban Jumbo Shrimp*

Citrus garlic marinade, vegetables and mushroom polenta **\$480**

### *Caribbean Lobster*

Grilled vegetables and potato soufflé **\$680**

### *Salmon*

Tomato risotto and asparagus **\$370**