

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 **\$230**

Handmade pasta with roasted vegetables
and spicy tomato sauce

**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**