






ξ SALADS

Asparagus 
Wilted endive and asparagus salad
with oregano vinaigrette **\$240**

Arugula 
Organic arugula salad, candied
tomato, pine nuts, parmesan,
smoked honey-lime dressing **\$230**

Tuna Fish 
Baby lettuce, seared yellowfin
tuna, garlic and cumin jam,
balsamic vinaigrette **\$270**

Fuego 
Flame charred romaine,
blue cheese, crispy bacon
and red wine vinaigrette **\$230**


Mela 
Mixed greens, fresh mozzarella
caramelized apples, brioche and
balsamic vinaigrette **\$240**

ξ CEVICHE

Scallops, snapper, coconut milk,
lime, cucumber, sweet potato, corn, onions **\$320**

ξ POULTRY

Chef's Chicken Breast
House marinated and served with
season vegetables and beans **\$330**

Grilled Organic Cornish Hen 
Wild mushroom sauce, baby potatoes
and garden salad **\$370**

ξ PIZZAS

Argentinean
Marinated black angus flank
steak, watercress and parmesan **\$290**

Chef's Special **\$280**
Grilled shrimp with cilantro pesto sauce






Italian

Aged prosciutto, organic arugula
and parmesan **\$280**




Vegetarian

Artichokes, eggplant and
baby spinach **\$230**

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 


\$120


ξ APPETIZER

Argentinean Empanadas 
Ground beef, spinach
mushroom or fresh fish **\$120**

Grilled Panela Cheese 
Fresh herbs, Mexican style bread
and molcajete sauce **\$210**

Grilled Provoleta **\$230**
Tapenade, Argentinean chistorra,
Chimichurri sauce

Charcuterie 
Aged Iberico ham, assorted Italian
salami, pickles, chimichurri,
eggplant sauce and wood fired bread **\$270**

Rockefeller Oysters (4) 
Spinach, cream, Parmesan
(subject to availability) **\$230**

fuego

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 **\$640**
Marinated with thyme, artichoke,
horseradish and mustard sauce

Risotto **\$390**
Portobello mushrooms,
confit duck and truffle oil

ξ PASTA

Vegetarian 
Homemade Pappardelle with roasted
vegetables and spicy tomato sauce **\$270**

Pescador 
Linguine, octopus, scallops, shrimp,
prawns and salmon sauce **\$340**

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
\$680

Flank Steak 10 ounces
\$640

Rib Eye 12 ounces
\$870

Beef Fillet 8 ounces
\$780

FUEGO uses 100% USDA
Certified Angus Beef

All steaks served with a mixed salad

ξ AMERICAN WAGYU

Rib Eye 10 ounces
\$1360

Beef Fillet 8 ounces
\$1590

Beef Fillet 3.5 ounces
on the hot stone
self cooking
\$590

FUEGO uses 100% organically raised
American Wagyu Beef

ξ FISH & SEAFOOD

Mayan Octopus
Cactus, Mexican sauce and rice **\$420**

Caribbean Grouper FUEGO
Whole fish, wood oven slow
roasted with garlic and fine herbs **\$420**

Chilean Seabass
Portobello mushrooms,
sweet corn and bacon **\$880**

Cuban Jumbo Shrimp
Citrus garlic marinade,
vegetables and mushroom polenta **\$590**

Caribbean Lobster
Grilled vegetables and
potato soufflé **\$850**

Salmon **\$420**
Risotto and asparagus