

## 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