

ξ SALADS

Kale

Kale and frisee lettuce, almond, orange, kiwi, mango, beetroot, goat cheese and passion fruit vinaigrette 260

Arugula

Organic arugula salad, candied tomato, pine nuts, parmesan, smoked honey-lime dressing 240

Tuna Fish

Baby lettuce, seared yellowfin tuna, garlic and cumin jam, balsamic vinaigrette 280

Fuego

House special, flame charred romaine, blue cheese, crispy bacon and red wine vinaigrette 240

Mela

Mixed greens, fresh mozzarella caramelized apples, brioche and balsamic vinaigrette 250

Ceviche

Scallops, snapper, coconut milk, lime, cucumber, sweet potato, corn and onions 320

ξ POULTRY

Chicken Breast

House marinated and served with season vegetables and refried beans 330

ξ PIZZAS

Argentinean

Marinated Angus flank steak watercress and parmesan 290

Chef's Special

Grilled shrimp with cilantro pesto sauce 280

Italian

Aged prosciutto, organic arugula and parmesan 280

Vegetarian

Artichokes, eggplant and baby spinach 230

Seafood Calzone

Scallop, Octopus, shrimps with spicy tomato sauce and parmesan cheese 340

ξ 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

Crispy, ground beef, spinach and mushroom or fresh fish 140

Grilled Panela Cheese

Fresh herbs, Mexican style bread and molcajete sauce 220

Charcuterie

Aged Iberico ham, assorted Italian salami, pickles, chimichurri, eggplant sauce and wood fired bread 280

Rockefeller Oysters (4)

Fresh, spinach, cream, parmesan (subject to availability) 240

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

Marinated with thyme, artichoke, horseradish and Dijon mustard sauce 660

Risotto

Portobello mushrooms, confit duck and truffle oil 390

Black Paella for Two

Scallops, chocolate clam, shrimp, prawns and octopus 980 (cooking time 40 minutes)

ξ PASTA

Vegetarian

Homemade Parpadelle with roasted vegetables and spicy tomato sauce 270

Pescador

Linguine, octopus, scallops, shrimp, prawns and salmon sauce 360

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 MEAT

New York 12 ounces

Great texture and flavor 690

Flank Steak 10 ounces

Tender and juicy 660

Rib Eye 12 ounces

Great flavor 750

Beef Fillet 8 ounces

The tenderest cut 890

FUEGO uses 100% USDA Certified Angus Beef

All steaks served with a mixed salad

ξ AMERICAN WAGYU

Rib Eye 10 ounces

Superior taste and tenderness 1460

Beef Fillet 8 ounces

Surprisingly tender 1690

FUEGO uses 100% organically raised American Wagyu Beef

ξ FISH & SEAFOOD

Mayan Octopus

Grilled with habanero and sour orange, cactus, Mexican sauce and rice 420

Caribbean Grouper FUEGO

Fresh whole fish, wood oven slow roasted with garlic and fine herbs 420

Chilean Seabass

Delicious fillet, portobello mushrooms, sweet corn and bacon 880

Cuban Jumbo Shrimp

Citrus garlic marinade, vegetables and mushroom polenta 590

Caribbean Lobster

Juicy whole lobster, grilled, vegetables and potato soufflé 890

Bluefin Tuna

Marinated with five spices, rustic mashed potatoes with quinoa vegetables and two sauces 820

Salmon

Risotto and grilled asparagus 420