



Lunch

First Course

Choice of:

Fuego Guacamole

Onion, Chile Serrano, Cilantro, Cotija Cheese, Tortilla Chips

Spicy Chicken Tortilla Soup

Shredded Chicken, Fired Roasted Tomato, Guajillo
Cotija Cheese, Cilantro, Corn Tortilla Strips

Ceviche Mercado

Steamed Shrimp, Chipotle, Jicama, Green Onions
Avocado, Corn Tortilla Chips

Second Course

Choice of:

Fuego Taco Trio

Three Soft Tortilla Tacos Served with Garlic Rice and Black Beans
Topped with Cabbage Jalapeño Cilantro Slaw, Tomatillo Avocado Sauce, Crema Fresca
(Choice of Carne Asada or Roasted Chicken)

Seared Rare Ahi Tuna

Baby Wild Arugula, Frisee, Avocado, Scallions
Edamame, Mango, Jicama, Soy Ginger Vinaigrette

Cubano

Mojo Citrus Braised Pork, Black Forest Ham, Melted Swiss Cheese
Sliced Dill Pickles, Mustard & Mayo

Sofrito Quinotto

Arugula, Citrus Zest, Roasted Almonds, Wild Mushrooms
Fried Cauliflower & Brussel Sprouts

Executive Chef Victor Juarez

25 per person Plus Tax and Gratuity



Dinner

First Course

Choice of:

Ceviche Mercado

Steamed Shrimp, Chipotle, Jicama, Green Onions
Avocado, Corn Tortilla Chips

Spicy Chicken Tortilla Soup

Shredded Chicken, Fired Roasted Tomato, Guajillo
Cotija Cheese, Cilantro, Corn Tortilla Strips

Fuego Guacamole

Onion, Chile Serrano, Cilantro, Cotija Cheese, Tortilla Chips

Second Course

Choice of:

Seafood Crepas

Housemade Crêpes filled with Jumbo Lump Crab Meat and Rock Shrimp
Roasted Poblano Sauce, Black Bean Corn Relish, Steamed Rice

Filet of Salmon

Ancho Chili and Honey Glazed Filet of Salmon, Spicy Black Bean Sauce
Jalapeno Crème, Sautéed Greens

Pollo a la Plancha

Fuego Chili Rubbed Chicken Breast, Risotto, Black bean, Spinach
Shiitake Mushrooms, Chorizo, Pico de Gallo

Sofrito Quinotto

Arugula, Citrus Zest, Roasted Almonds, Wild Mushrooms
Crispy Cauliflower & Brussel Sprouts

Dessert

Choice of:

Coconut Flan

Cajeta Caramel Sauce, Cinnamon Crisp and Seasonal Berries

Vanilla Crème Brulée

Fresh Berries

Executive Chef Victor Juarez

50 per person plus tax and gratuity