

APPETIZERS

Fuego Guacamole & Fired Roasted Salsa 16

Fresh Avocado, Onion, Chile Serrano, Cilantro
Tomatoes, Fired Roasted Tomato Salsa & Tortilla Chips

Spicy Tuna Totopo 24 **GF**

Yellow Fin Tuna, Avocado, Ginger Soya, Sesame, Scallions
Cucumber, Crispy Shallots, Serrano Crema, Chili Oil

Barbacoa Quesadilla 16

Short Rib Barbacoa, Blend of Mexican Cheeses
Onion, Cilantro, Mango, Chipotle Honey Salsa

Calamari Frito 19

Crispy Calamari, Salsa Brava, Crema Fresca

Crab Cakes 20

Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade
Watercress & Watermelon Radish, Lime

Adobo Califlower 16 **VEG, GF**

Salsa Macha, Pine Nuts, Goat Cheese, Pickled Onion
Earthy Greens

CEVICHEs

Hojas de Seabass 20

Ginger, Lime, Onion, Cucumber, Radish, Cilantro

Shrimp Mercado 17

Chipotle Tomato Broth, Pickled Red Onions, Cucumber
Avocado, Jicama, Scallions, Totopos

El Atún 18

Ahi Tuna, Tamarind, Soya, Ginger, Serrano
Mango, Jicama, Scallions, Edamame, Fried Plantains

Ceviche Sampler 28

Try all Three

SALADS

Fuego Salad 15 **VEG**

Baby Greens, Chile Dusted Pecans, Goat Cheese
Heirloom Tomatoes, Cilantro, Fuji Apples
Creamy Chipotle Dressing

ADD: Chicken +6 | Steak +8 | Salmon +8

Ahi Tuna Salad 24

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

BBQ Ranch Salad 17 **VEG**

Romaine, Cilantro, Black Beans, Corn, Tomato, Scallions
Avocado, BBQ Ranch & Tortilla Strips

ADD: Chicken +6 | Steak +8

ON BREAD

Avocado Toast 18

Grilled Rustic Bread, Olive Oil, Smashed Avocado
Red Onion Honey Jam, Tomato, Arugula

ADD: Smoked Salmon + 6

Cubano 18

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

Mayan Burger 20

Half-Pounder Angus Patty with Cheddar or Swiss Cheese
Lettuce, Tomato, Red Onion, Pickle, French Fries

ADD: Applewood Smoked Bacon +2 | Avocado +2

Duck & Pear Flat Bread 20

Smoked Duck, Fig Jam, Caramelized Pear, Truffle Oil
Gorgonzola Cheese, Arugula, on Grilled Flat Bread

TACOS

Fuego Spiced Grilled Chicken 16

Cilantro, Onion, Fresh Lime, Salsa Verde

Cilantro Lime Skirt Steak 17

Onion, Cilantro, Fresh Lime, Salsa Roja

Grilled White Fish 16

Pickled Cabbage, Pico de Gallo, Chipotle Aioli

Vegetarian 15

Portobello Mushroom Salpicon

SPECIALITIES

Shrimp Enchiladas 30

Rock Shrimp, Chihuahua Cheese, Salsa Roja, Rice
Jalapeño Crema, Black Bean Relish

Pan-Seared Fillet of Salmon 32

Citrus Guajillo Sauce, Forbidden Black Rice, Fennel
Arugula, Radish Cucumber Relish

Ropa Vieja 34

Cuban Style Braised Short Rib, Black Bean Purée
Crispy Corn Tortillas, Cabbage Escabeche, Caramelized
Plantains, Serrano Cream

Carne Asada 28

Grilled Skirt Steak, Chimichurri, Grilled Cactus, Onion
Jalapeño, Queso Fresco, Fried Black Bean, Tortillas

Mole Negro 28

Grilled Chicken Thighs, White Rice, Dried Chiles
Sesame Seeds, Nuts, Oaxaca Mole, Tortillas

Executive Chef Victor Juarez

20% gratuity will be added to parties of six or more – Table times are limited to a maximum of 1 hour 45 minutes.

Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

WARNING: Plastic and vinyl items in this establishment can expose you to

Di (2-ethylhexyl) phthalate which is known to the State of California to cause cancer and birth defects or other reproductive harm.

For additional information go to www.P65Warnings.ca.gov/hotels