

## CEVICHE

### Shrimp Mercado 18

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

### Hojas de Seabass 20

Ginger, Lime, Onion, Cucumber, Radish, Cilantro

### El Atún 18

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

### Ceviche Sampler 30

## SALAD

### Fuego Salad 16 **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 +

## SHARABLES

### Fuego Guacamole & Fire Roasted Salsa 16

Fresh Avocado, Onion, Chile Serrano, Lime Cilantro, Fired Roasted Salsa, Tortilla Chips

### Spicy Tuna Totopo 24 **GF**

Avocado Crema, Ginger Soya, Sesame, Cucumber Scallions, Crispy Shallots, Shishito Peppers, Chili Oil

### Barbacoa Quesadilla 18

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

### Crab Cakes 22

Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade Cucumber Relish, Chili Oil

### Calamari Frito 20

Crispy Calamari, Salsa Brava, Crema Fresca

### Adobo Cauliflower 16 **VEG, GF**

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

## 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

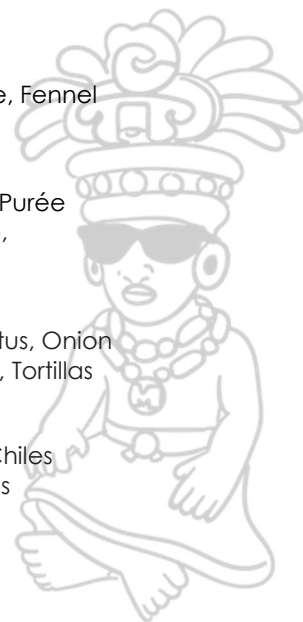
Cuban Style Braised Short Rib, Black Bean Purée Crispy Corn Tortillas, Cabbage Escabeche, Caramelized Plantains, Serrano Cream

### 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

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](http://www.P65Warnings.ca.gov/hotels)



## SIGNATURE COCKTAILS

### Fuego Margarita 16

Reposado Tequila, Cointreau, Lime, Agave  
Spicy / Mango / Strawberry

### Spicy Paloma 16

Tanteo Jalapeño Tequila, Grapefruit, Lime

### Playa del Sol 16

Mezcal, Rum, Lime, Pineapple, Maple

### Gin Cruiser 16

Botanist Gin, Aperol, Lemon, Agave, Orange Bitters

### Cucumber Basil Martini 16

Hanson Organic Cucumber Vodka, Muddled Basil,  
Cointreau, Lemon, Simple Syrup

### Tiki Torch 16

Don Q White Rum, Mt. Gay Aged Rum, Cointreau,  
Maple, Lemon, Angostura Bitters

### Tuscan Summer 16

Maker's Mark, Passion Fruit Liqueur, Italicus, Orgeat,  
Lemon Juice, Angostura Bitters

## BEER

### On Tap 8

Spacedust IPA, Elysian, Seattle WA  
Mango Cart, Golden Road, Los Angeles, CA  
Modelo Especial, Mexico

### Bottles 8

Budweiser, Bud Light, Coors Light, Stella  
Michelob Ultra, Shock Top Belgian Wheat  
Sculpin IPA, Ballast Point, San Diego CA  
Lagunitas IPA, Petaluma CA  
Negra Modelo, Pacifico, Corona, Dos Equis XX  
Lager, Dos Equis XX Amber, Heineken  
Buckler Non-Alcoholic Lager

## WINE

### Sparkling & Rose

Moscato, Mia, Spain	13/52
Still Rosé, The Beach, France	12/40
Sparkling Rosé, Poema, Spain	14/56
Sparkling Cava, Poema, Spain	14/56
Prosecco, Torresella, Italy	15/60
Sparkling Brut, Le Grand Courtage, France	16/64

### White

Pinot Grigio, Graffigna, Argentina	13/52
Riesling, Firestone, Santa Barbara, CA	13/52
Sauvignon Blanc, Montes, Chile	14/56
Sauvignon Blanc, Ferrari-Carano, CA	14/56
Chardonnay, Altos, Argentina	15/60
Chardonnay, Qupé, Santa Maria, CA	15/60

### Red

Pinot Noir, Skyside, Sonoma Coast, CA	13/52
Pinot Noir, Inception, Santa Barbara, CA	14/56
Pinot Noir, Bella Glos, Santa Maria, CA	20/80
Malbec, Tamari, Argentina	14/56
Malbec, Amalaya, Argentina	14/56
Tempranillo, Numanthia Termes	15/60
Red Blend, Skyside, Sonoma Coast, CA	15/60
Cabernet Sauvignon, Altos, Argentina	14/56
Cabernet Sauvignon, Hess, Napa, CA	14/56
Cabernet Sauvignon, Justin, Paso, CA	20/80

Keep up with the fuego 🔥

@fuegolb

@hotelmaya