



Welcome Back to Our Guests,

Fuego at the Maya is open on a daily basis for Outdoor Dining or Take-Out only. We have missed you and there are a few important things to note as we welcome you back safely and follow all mandated state and local guidelines:

- Do not enter the restaurant if you are experiencing symptoms of respiratory illness, including cough, fever or shortness of breath
- Staff members are screened prior to beginning their shift for COVID-19 symptoms
- Guests are required to wear face coverings at all times, except when seated at table
- We have implemented Hilton CleanStay throughout the restaurant. The Hilton CleanStay program is a new standard of cleanliness and disinfecting that uses hospital grade Lysol cleaning products
- Currently our outdoor seating capacities are limited to allow for maximum physical distancing of at least 6 feet between tables and special requests for specific seating is not guaranteed
- Guests waiting for seating or to pick-up orders may not congregate inside. You will be required to wait outside separated by 6 feet or more or remain in cars and will receive a text when table or order is ready
- Table times are limited to a maximum of 1 hour 45 minutes
- All members of the party must be present before seating and host must bring entire party to the table at one time
- Reservations are limited to a maximum of 6 people per table and multiple table reservations for larger parties are not permitted
- Tables may not be combined and/or moved to increase party size above 6
- Cashless transactions are preferred
- No outside food or beverage including bottles of wine
- Gatherings of any size including but not limited to events, parties and meetings are prohibited on property per the local health order
- Hours of operation and menu subject to change without notice

Fuego Bar must remain closed per the local health order and the following protocols are in place:

- Guests must purchase food in order to purchase alcoholic beverages
- Guests may not order and drink and stand at the bar
- Guests are prohibited from purchasing and consuming beverages while standing in the facility
- Guests are not allowed to order and pick up drinks at the bar and transport them to their tables. Any drinks ordered will be served at a table by wait staff or bartender

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.

LIGHTER SIDE

Mayan Continental 15

Freshly Baked Pastries, Seasonal Fruit,
Juice, Coffee or Tea

Almond Agave Granola 10 *GF/Vegan*

Sundried Blueberries, Flax Seeds, Strawberries,
Almond Milk | Add Yogurt +4

Irish Steel Cut Oatmeal 11 *GF/Vegan*

Raisins, Agave Nectar, Almond Milk

Seasonal Fruit Plate 13 *GF*

Choice of Cottage Cheese or Yogurt

Avocado Toast 14 *Vegan*

Fresh Avocado, Cilantro, Onions, Tomatoes,
Serrano on Multigrain Toast

FROM THE GRIDDLE

Buttermilk Pancakes 14

Seasonal Berries, Maple Syrup, Whipped Butter

Brioche French Toast 15

Mixed Berry Compote, Maple Syrup,
Whipped Cream

EGGS & OMELETS

Fuego Omelet 16

Spinach, Tomatoes, Onions, Mushrooms, Cheddar
Cheese, Spicy Ranchero Sauce, Hash Browns,
Choice of Toast

Farm Fresh Eggs 17

Two Eggs "Your Way", Applewood Smoked Bacon or
Pork Sausage, Hash Browns, Choice of Toast

SIDES

Applewood Smoked Bacon 6

Sausage Links 6

Hash Browns 5

Short Stack 8

Yogurt 4

Seasonal Fruits 8

Bagel and Cream Cheese 7

FUEGO SPECIALTIES

Bravo Breakfast Tacos 17

Three Fresh Corn Tortillas, Mexican Chorizo
Scrambled Eggs, Oaxaca Cheese, Salsa Brava
Cream Fresca, Pico de Gallo

Pork Chorizo Chilaquiles 16

Scrambled Eggs, Black Beans, Oaxaca Cheese
Ranchero Sauce, Crema Fresca, Pico de Gallo
Fried Corn Tortillas

Huevos Rancheros 16

Two Eggs "Sunny Side Up", Chipotle Black Beans
Onions, Peppers, Cheddar Cheese
Ranchero Sauce, Avocado over Corn Tortillas

Long Beach Breakfast Burrito 16

Scrambled Eggs, Applewood Smoked Bacon
Pork Sausage, Potatoes, Pepper Jack Cheese
Wrapped in a Sun-Dried Tomato Flour Tortilla
with Crema Fresca, Fire Roasted Salsa, Avocado

Steak "Tampiqueño" 18

Two Eggs "Your Way", Grilled Skirt Steak, Ranchero
Sauce, Avocado, Hash Browns, Choice of Toast

JUICES

Orange, Apple, Cranberry 6

BREAKFAST COCKTAILS

Fuego Margarita 14

El Jimador Reposado, Cointreau, Lime
Agave Nectar

Tito's Bloody Mary 12

With Tres Agaves Organic Bloody Mary Blend

El Jimador Bloody Maria 12

With Tres Agaves Organic Bloody Mary Blend

Cava Mimosa 12

Spanish Sparkling Wine, Fresh Squeezed OJ