



**SATURDAY & SUNDAY BRUNCH**  
**11am – 5pm**

**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

**Executive Chef Victor Juarez**  
*menu subject to change without notice*  
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.

# FUEGO

AT THE MAYA

SATURDAY & SUNDAY BRUNCH

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## APPETIZERS

### Fuego Guacamole 14

Fresh Avocado, Onions, Chile Serrano  
Cilantro, Tomato, Tortilla Chips

### Choriqueso 16

Oaxaca & Asadero Cheese Fondue,  
Chorizo, Spinach, Fried Corn Tortilla

### Caramelized Plantains 10 GF

Chipotle Rum Glaze, Cinnamon Whipped Cream

### Calamari Frito 19

Crispy Calamari, Salsa Brava, Crema Fresca

### Shrimp Mercado Ceviche 17

Steamed Shrimp, Chipotle Marinade, Jicama,  
Scallions, Fresh Avocado, Fried Corn Tortillas

## TACO CALLEJEROS

### Cilantro Lime Chicken 12

Cilantro, Onion, Tequila Crema

### Grilled Skirt Steak 14

Onion, Cilantro, Chile de Àrbol Aioli

### Fish of the Day 15

Cabbage-Chili Pickled, Pico de Gallo, Chipotle Aioli

### Beef Barbacoa 13

Slow Braised Short Rib, Onion, Cilantro  
Chile Serrano Cream

## SANDWICHES & SALADS

### Fuego Salad 15

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

### Heirloom Carrot Salad 16

Carrots, Avocado, Rajas, Red Onion,  
Cilantro, Crumbled Feta Cheese  
Guajillo Citrus Vinaigrette

### Totopo Ahi Tuna 24

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

### Mayan Burger 16

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

**ADD:** Applewood Smoked Bacon +2

**ADD:** Avocado +2

### Prosciutto & Mozzarella Sandwich 18

Arugula, Mozzarella Cheese, EVOO,  
Balsamic Reduction, Grilled Sourdough Bread

## DESSERTS

### Vanilla Crème Brûlée 11

Caramelized Sugar, Blackberries

### Mayan Legend 11

Iron Skillet Baked Chocolate chip Walnut  
Cookie, Vanilla Ice Cream, Caramel Sauce

### Churros 11

Sugar Cinnamon, Chocolate Sauce,  
Tahitian Vanilla sauce

## HOT ENTREES

### Fuego Eggs Benedict 18

Two Poached Eggs, Sautéed Spinach  
Applewood Smoked Bacon, English Muffin  
Hollandaise, Broiled Tomato, Hash Browns

### Chorizo Skillet & Fried Eggs 16

Fried Potatoes, Onion, Peppers, Tomato  
Crema Fresca, Avocado Sauce

### Grilled New York Steak 34

Red Chimichurri, Gorgonzola Cheese  
Tomatoes, Fried Potatoes, Arugula Salad  
Fresh Avocado

### Maine Lobster Tail MP (Market Price)

12oz Grilled Lobster Tail, Garlic Butter Sauce  
Steamed Rice, Fried Brussel Sprouts, Cauliflower

### Beef Enchiladas 26

Corn Tortillas, Four Mexican Cheeses,  
Steak Guajillo Enchilada Sauce,  
Mexican Red Rice, Refried Beans,  
Serrano Crema

### Ropa Vieja 33

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

### Spinach Mushroom Risotto 29 Veg

Black Bean, Spinach, Shiitake Mushrooms  
Corn, Pico de Gallo, Parmigiano Reggiano

### Filet of Salmon 29

Honey Ancho Chili Glaze, Garlic  
Spinach, Spicy Black Bean Sauce,  
Mexican Crema

**\*Please ask your server about our Chef's selection of seasonal menu items available!**

Executive Chef Victor Juarez

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## **SIGNATURE COCKTAILS**

### **Fuego's Margarita 14**

El Jimador Reposado, Cointreau, Lime, Agave

### **Spicy Paloma 14**

House-Infused Jalapeño Reposado  
Grapefruit, Lime

### **Cucumber Vodka Mule 14**

Cucumber Vodka, Ginger Beer

### **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

### **Sangria 13**

Red or White

## **PREPARED COCKTAILS (Can) 12**

Tequila Paloma  
Tiki Rum Mai Tai  
Spicy Bloody Mary  
Vodka Mule  
Lime Margarita  
Gin and Tonic

## **BONVIV SELTZER (Can) 8**

Grapefruit, Black Cherry  
Mango, Cranberry

## **BEER**

### **On Tap 7**

Mango Cart  
Spacedust IPA  
Estrella Jalisco, Mexico

### **Domestic Bottles 6**

Budweiser | Bud Light | Coors Light | Stella  
Michelob Ultra | Michelob Pure Gold

### **Craft Bottles 8**

Lagunitas, IPA | Shock Top, Belgian White

### **Imported Bottles 7**

Negra Modelo, Mexico  
Modelo Especial, Mexico  
Pacífico, Mexico  
Corona, Mexico  
Dos Equis XX, Lager, Mexico  
Dos Equis XX, Ambar, Mexico  
Heineken, Netherlands  
Buckler Non-Alcoholic Lager, Netherlands

## **WINE**

### **Whites**

Pinot Grigio, Graffigna, Argentina	<b>10/40</b>
Chardonnay, Grove Ridge, CA	<b>10/40</b>
Sauvignon Blanc, Montes, Chile	<b>11/44</b>
Rosé, Natura, Chile	<b>10/40</b>
Chardonnay, Chalk Hill, Sonoma Coast	<b>64</b>
Sauvignon Blanc, Duckhorn, Napa Valley	<b>80</b>

### **Reds**

Garnacha, Fuego, Spain	<b>10/40</b>
Cabernet Sauvignon, Grove Ridge, CA	<b>10/40</b>
Cabernet Sauvignon, Septima	<b>10/40</b>
Pinot Noir, Smoke Tree, California	<b>11/44</b>
Malbec, Tamari, Argentina	<b>12/48</b>
Cabernet Sauvignon, Justin, Paso Robles	<b>68</b>

### **Bubbles**

Sparkling Cava, Poema, Spain	<b>11/44</b>
Prosecco, Toressela, Italy	<b>12/48</b>

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