



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.

APPETIZERS

Fuego Guacamole 14

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

Barbacoa Quesadilla 16

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

Shrimp Mercado 17

Chipotle Marinade, Avocado, Jicama, Scallions, Fried Corn Tortilla Chips

Calamari Frito 19

Crispy Calamari, Salsa Brava, Crema Fresca

Crab Cakes 20

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

Choriqueso 16

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

Tabla de Quesos 24

Chef's Selection of Three Artisanal Cheeses

SALAD

Fuego Salad 15 VEG

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

BBQ Ranch Salad 17

Romaine, Cilantro, Black Beans, Corn, Tomato, Scallions, Avocado, BBQ Ranch & Tortilla Strips
ADD: Chicken +6 | Steak +8

Totopo Ahi Tuna 24

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

Heirloom Carrot Salad 16

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

SIDES

Buffalo Cauliflower 10

Creamy Buffalo Sauce

Sautéed Garlic Spinach 9

Butter, Garlic, Lemon

Caramelized Plantains 10

Chipotle Caramel Sauce

Shaved Street Corn 10

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

SANDWICHES

Served with French Fries or Fresh Fruit

Mayan Burger 16

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

ADD: Applewood Smoked Bacon +2 | Avocado +2

Prosciutto & Mozzarella Sandwich 18

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

HOT ENTREES

Fuego's Filet Mignon 45

Whiskey Peppercorn Sauce, Asparagus, Potato Puree, Valdeon Blue Cheese

Pan-Seared Fillet of Salmon 29

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

Shrimp Adobo 34

Pan-Roasted Jumbo Gulf Shrimp, Achiote Butter Sauce, Crispy Cauliflower, Brussel Sprouts

Seafood Enchiladas 34

Jumbo Lump Crab Meat, Rock Shrimp, Roasted Poblano Sauce, Black Bean, Corn Relish

Pollo a la Plancha 32

Chili Rubbed Chicken Breast, Risotto, Black Bean Spinach, Shiitakes, Chorizo, Pico de Gallo

Ropa Vieja 33

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

Spinach Mushroom Risotto 29 VEG

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

DESSERTS

Ice Cream or Sorbet 6

(Per Scoop) Ask Server for available flavors

Chef's Choice 11

Ask Server for available selection

20% gratuity will be added to parties of six or more.

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DINNER MENU
Monday – Sunday 5pm – 9pm

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
- Pacifico, 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 **10/40**
- Chardonnay, Grove Ridge, CA **10/40**
- Sauvignon Blanc, Montes, Chile **11/44**
- Rosé, Natura, Chile **10/40**
- Chardonnay, Chalk Hill, Sonoma Coast **64**
- Sauvignon Blanc, Duckhorn, Napa Valley **80**

Reds

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

Bubbles

- Sparkling Cava, Poema, Spain **11/44**
- Prosecco, Toressela, Italy **12/48**