

7 Days a Week 6am – 11am

## BREAKFAST MENU

### SPECIALTIES

#### FARM FRESH EGGS 20

Two Eggs Your Way, with Applewood Smoked Bacon or Pork Sausage, Potatoes, Choice of Toast

#### PASTRY BASKET 18

Basket of Freshly Baked Pastries  
Choice of Juice Selection, Coffee, Fresh Fruit

#### FUEGO OMELET 24

Spinach, Tomato, Onion, Mushrooms, Cheddar Cheese Potatoes, Choice of Toast

#### BREAKFAST BURRITO 24

Scrambled Eggs, Bacon, Pork Sausage, Potatoes  
Pepper Jack Cheese, Wrapped in a Flour Tortilla  
Ranchero Sauce, Serrano Cream, Avocado

#### AVOCADO TOAST 18 *Vegan*

Smashed Avocado, Pickled Red Onion, Tomato  
Arugula, on Multigrain Toast

### FROM THE GRIDDLE

#### BUTTERMILK PANCAKES 16

Seasonal Berries, Maple Syrup, Whipped Butter

#### HORCHATA FRENCH TOAST 18

Crushed Berries, Sweet Cinnamon Cream, Toasted  
Hazelnuts, Crema Lechera

### SIDES

APPLEWOOD SMOKED BACON 7

PORK SAUSAGE LINKS 7

POTATOES 6

SEASONAL FRUIT 12

SEASONAL BERRIES 12

BAGEL & CREAM CHEESE 8

### FRUIT & GRANOLA

SEASONAL FRUIT 17 *GF*

Selection of Assorted Fruits, Cottage Cheese or Yogurt

ALMOND AGAVE GRANOLA 11 *GF*

Fresh made Granola, Choice of Low-Fat Vanilla Yogurt  
or Milk, Seasonal Berries

### BEVERAGES

COFFEE – SMALL POT 8

Locally Roasted - Serves 3 Cups

COFFEE – LARGE POT 12

Locally Roasted - Serves 5 Cups

TEA POT 7

Ask for our Daily Selections of Hot Teas - Serves 3 cups

2% OR SKIM MILK 4

ASSORTED JUICES 6

Orange, Cranberry, Apple, Grapefruit

### CHILDREN'S BREAKFAST

PANCAKES 12

Maple Syrup and Butter

SCRAMBLED BREAKFAST 12

One Scrambled Egg with Bacon or Sausage & Choice of Toast

Please note due to the California drought restrictions we no longer automatically offer tap water, it is by request only.  
[www.hotelmayalongbeach.com/fuego-restaurant](http://www.hotelmayalongbeach.com/fuego-restaurant) [www.facebook.com/fuegolongbeach](http://www.facebook.com/fuegolongbeach)  
Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.

\$3 Delivery fee applies per order. 22.5% Gratuity is Added to All In Room Dining Checks.

Friday - Sunday 6pm – 11pm

## DINNER MENU

### STARTERS

#### FUEGO GUACAMOLE & FIRE ROASTED SALSA 20

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

#### QUESADILLA 18

Blend of Mexican Cheeses, Onions, Cilantro, Jalapeño Crema  
Fire Roasted Salsa **ADD: Chicken +4 | Steak +6**

#### CALAMARI FRITO 20

Crispy Calamari, Salsa Brava, Crema Fresca

#### CRAB CAKES 26

Jumbo Lump Crab Meat, Fire Roasted Pepper Sauce, Fried Leeks

### SALADS

#### FUEGO SALAD 18 **VEG**

Baby Greens, Chile Dusted Pecans, Goat Cheese, Heirloom  
Tomatoes, Cilantro, Fuji Apples, Creamy Chipotle Dressing  
**ADD: Chicken +6 / Asada Steak +8 / Salmon +12**

#### BBQ RANCH SALAD 20 **VEG**

Romaine, Cilantro, Black Beans, Corn, Tomato, Scallion  
Avocado, BBQ Ranch, Tortilla Strips  
**ADD: Chicken +6 / Asada Steak +8**

#### CAESAR SALAD 18

Romaine Leaves, Endive, Parmigiano Reggiano  
Chili-Dusted Breadcrumbs, Caesar dressing  
**ADD: Chicken +6 / Asada Steak +8 / Salmon +12**

### SANDWICHES

*Served with Choice of French Fries or Fruit*

#### MAYAN BURGER 24

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

**\$4 per additional item: Applewood Smoked Bacon /  
Avocado / Sauteéd Mushrooms**

#### AVOCADO TOAST 19 **Vegan**

Grilled Rustic Bread, Olive Oil, Smashed Avocado  
Red Onion Jam Tomato, Arugula  
**ADD: Smoked Salmon +7**

### DINNER ENTREES

#### MEZCAL POLLO CHIPOTLE 38

Chicken Breast, Smoked Mezcal Butter, Lime Pignolas  
Spinach, Mashed Potatoes

#### CHARBROILED FILET MIGNON 56

Red Wine Demi-Glace, Blistered Tomatoes, Mushrooms  
Herbed Butter, Fingerling Potatoes

#### PAN-SEARED FILLET OF SALMON 42

Honey Ancho Chili Glaze, Black Bean Relish  
Spinach, Mushroom Risotto

#### SEAFOOD ENCHILADAS 44

Queso Chihuahua, Crab Meat, Rock Shrimp, Salsa Roja  
Jalapeño Crema, Black Bean Relish

#### SPINACH MUSHROOM RISOTTO 36 **VEG**

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

### DESSERTS

#### METROPOLITANO CARAMEL FLAN 15

Mexican Custard, Caramel, Pineapple Strawberry Pico, Cinnamon Crisp

#### CHURROS 14

Sugar Cinnamon Churros, Caramel Sauce  
Haagan Dazs Vanilla Ice Cream

#### NEY YORK CHEESECAKE 16

Raspberry Coulis, Tahitian Vanilla Whipped Cream

### CHILDREN'S DINNER

Served with Choice of French Fries or Fruit

#### GRILLED CHEESE SANDWICH 12

Buttered White Bread, Cheddar Cheese

#### CHICKEN FINGERS 16

Ranch or BBQ Sauce

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## SIGNATURE COCKTAILS

### Fuego Margarita 17

El Jimador Tequila, Cointreau, Lime, Agave

Try it Spicy +1

### Premium Fuego Margarita 20

Casamigos Reposado Tequila, Cointreau, Lime, Agave

Try it Spicy +1

### Paloma 17

El Jimador Tequila, Cointreau, Grapefruit

Lime, Agave Soda

Try it Spicy +1

### Spicy Watermelon Margarita 17

El Jimador Jalapeño Infused Tequila, Lemon, Lime

Mela Watermelon, Tajin Rim

### Playa Del Sol 17

Union Mezcal, Mt. Gay Rum, Lime, Pineapple, Maple

## WINE

### Sparkling & Rose

Sparkling, Moscato, Mia, Freixent, Spain	13/50
Sparkling, Cava, Rose, Poema, Spain	14/54
Sparkling, Cava, Poema, Spain	14/54
Riesling, Firestone, Santa Barbara, CA	15/58
Sparkling, Domaine Chandon Brut, Napa, CA	16/62

### White

Pinot Grigio, Graffigna, Argentina	14/54
Sauvignon Blanc, Montes, Chile	14/54
Chardonnay, Casa Madero, Mexico	15/58

### Red

Pinot Noir, Cambria, Julia's Vineyard	17/66
Malbec, C7, Argentina	15/58
Cabernet Sauvignon, Murphy Goode, Sonoma	13/50
Cabernet Sauvignon, Kendall-Jackson, Sonoma	16/62

## BEER

### On Tap

Rotating Seasonal Tap	11
Firestone 805	11
Lagunitas IPA	11

### Import Bottle

Modelo Especial	9
Pacifico	9
Corona Extra	9
Buckler (Non-Alcoholic)	9

### Domestic Bottle

Bud Light	8
Coors Lite	8
Michelob Ultra	8

### Craft Beers

Stone Buenaveza Salt & Lime Lager	9
Ballast Point Hazy Sculpin IPA	9

## SODAS & WATER

Coke, Diet Coke & Sprite 5
Bottled Still Water 8
Bottled Sparkling Water 8

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