

## LIGHT

### Pastry Basket 18

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

### Yogurt Bowl 16 GF

Greek Yogurt, House Granola, Chia Seeds Sweet Coconut Flakes, Strawberry, Mango

### Irish Steel Cut Oatmeal 14 GF

Brown Sugar, Raisins

### Seasonal Fruit Plate 18 GF

Choice of Cottage Cheese or Yogurt

### ALMOND AGAVE GRANOLA 14 GF

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

### Avocado Toast 20 *Vegan*

Avocado, Oven Roasted Tomatoes, Alfalfa Sprouts Pickled Red Onion, Cilantro Pesto Multigrain Toast

## FROM THE GRIDDLE

### BUTTERMILK PANCAKES 19

Seasonal Berries, Maple Syrup, Whipped Butter

### THICK CUT FRENCH TOAST 20

Whipped Dulce De Leche, Berry Compote Fresh berries

## SPECIALTIES

### FARM FRESH EGGS 22

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

### FUEGO OMELET 26

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

### BREAKFAST BURRITO 26

Scrambled Eggs, Jack Cheese, Crispy Potato Scallion, Salsa Quemada

**ADD:** Bacon +4 Pork Belly + 5 Steak +6

## SIDES

### APPLEWOOD SMOKED BACON 9

### PORK SAUSAGE LINKS 9

### BREAKFAST POTATOES 8

### SHORT STACK 12

### BAGEL & CREAM CHEESE 8

### TOAST OR ENGLISH MUFFIN 6

## BEVERAGES

### COFFEE – SMALL POT 10

Locally Roasted - Serves 3 Cups

### COFFEE – LARGE POT 14

Locally Roasted - Serves 5 Cups

### TEA POT 9

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

### 2% OR SKIM MILK 6

### ASSORTED JUICES 8

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



## STARTERS

**House Made Guacamole & Fire Roasted Salsa 18**  
Cilantro, Tomato, Red Onion, Tortilla Chips

**QUESADILLA 18**  
Roasted Poblano Crema, Queso Fresco, Escabeche  
Vegetables, Charred Tomatillo Salsa  
**ADD:** Chicken +8 Steak +8

**Ancho Dusted Fried Calamari 21**  
Shishito Peppers, Yuzu Aioli, Chipotle Tomato Salsa

**Crab Cakes 25**  
Jumbo Lump, Roasted Poblano Tartar Sauce  
Pickled Cucumbers, Arugula

## SALADS

**Charred Heirloom Tomato Soup 16**  
Crema, Parmesan Bread crumbs

**Chopped Caesar Salad 19**  
Avocado, Cotija, Pickled Onion, Pepita  
Toasted Sourdough, Cascabel Caesar Dressing  
**ADD:** Chicken +6 Steak +8 Salmon +12

**Garden Salad 16**  
Radish, Heirloom Carrot, Cherry Tomato, Beet,  
Manchego, Sherry Vinaigrette  
**ADD:** Chicken +6 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  
**ADD:** Valentina Piloncillo Bacon +3

**AVOCADO TOAST 21 Vegan**  
Grilled Country Bread, Avocado, Aleppo  
Pickled Onion, Heirloom Tomato, Arugula  
Sal de Mar  
**ADD:** Egg +6 | Pork Belly +8

## DINNER ENTREES

**Faroe Island Seared Salmon 40**  
Tamarillo Glaze, Carrots & Peppers  
Poblano Cream, Peruvian Potato

**Shrimp & Crab Crepes 46**  
Pepperjack, Ancho Brandy Cream, Pickled Carrots

**Filet Mignon 58**  
Grilled Onions, Garlic Potato Puree  
Asparagus, Chipotle Miso Demi-Glace

**Grilled Pollo Al Pastor 42**  
Roasted Pineapple, Avocado, Black Beans  
Cabbage Salad, Cilantro Crema

**Maitake Mushroom 38**  
Grilled Cabbage  
Chili Piquin Aioli, Parmesan, Chimichurri

## DESSERTS

**Dulce de Leche Flan 16**  
Fresh Berries, Chantilly

**Cinnamon Sugar Churro Loops 15**  
Vanilla bean Ice Cream, Chocolate

**Tres Leches 16**  
Moist Sponge Cake, Sweet Milk, Seasonal Berries

**Raspberry Cheesecake 17**  
Dark Chocolate, Whipped Cream

## CHILDREN'S DINNER

*Served with Choice of French Fries or Fruit*

Creamy Peanut Butter & Jelly Sandwich 10

Grilled Cheese Sandwich 12

Chicken Tenders with BBQ Sauce or Ranch 14

Cheese Quesadilla 14

Blend of Mexican Cheeses

**Add:** Chicken +2 | Skirt Steak +3

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](https://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**