





BREAKFAST MENU

7 Days a Week 6am - 11am

SPECIALTIES

ALL-AMERICAN BREAKFAST 20

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

MAYAN CONTINENTAL 17

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

FUEGO OMELET 19

Spinach, Tomato, Onion, Mushrooms, Cheddar Cheese, Spicy Ranchero Sauce, Hash Browns Choice of Toast

LONG BEACH BREAKFAST BURRITO 18

Scrambled Eggs, Applewood Smoked Bacon, Pork Sausage, Pepper Jack Cheese, Wrapped in a Flour Tortilla, Crema Fresca, Fire Roasted Salsa

STEAK TAMPIQUEÑO 23

Grilled Skirt Steak, Two Eggs "Your Way", Fresh Avocado Hash Browns, Ranchero Sauce,

Choice of Toast

AVOCADO TOAST 17 Vegan

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

FROM THE GRIDDLE

BUTTERMILK PANCAKES 15

Seasonal Berries, Maple Syrup, Whipped Butter

BRIOCHE FRENCH TOAST 17

Mixed Berry Compote, Maple Syrup, Whipped Butter

SIDES

APPLEWOOD SMOKED BACON OR SAUSAGE LINKS 7
HASH BROWNS 6
SEASONAL FRUIT 10
SEASONAL BERRIES 12
BAGEL & CREAM CHEESE 8

FRUIT & GRANOLA

SEASONAL FRUIT 15 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 7

Locally Roasted - Serves 3 Cups

COFFEE – LARGE POT 10

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 10

Maple Syrup and Butter

AMERICAN BREAKFAST 11

Scrambled Eggs, Applewood Smoked Bacon or Pork Sausage Breakfast Potatoes and Choice of Toast







DINNER MENU

Friday - Sunday 6pm - 11pm

STARTERS

FUEGO GUAC & FIRE ROASTED SALSA 15

Cilantro, Onion, Serrano Chile, Cotija Cheese, Tortilla Chips

BARBACOA QUESADILLA 17

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

CRAB CAKES 22

Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade Cucumber Relish. Chili Oil

SALADS

FUEGO SALAD 15 VEG

Chicken 6 / Asada Steak 8

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

BBQ RANCH SALAD 19 VEG

Romaine, Cilantro, Black Beans, Corn, Tomato, Scallion, Avocado, BBQ Ranch, Tortilla Strips

Chicken 6 / Asada Steak 8

CAESAR TIJUANERO 18

Grilled Romaine Hearts, Crispy Prosciutto, Parmesan Cheese, Sour Dough Crouton, Caesar dressing

SANDWICHES

Served with Choice of French Fries or Fruit

MAYAN BURGER 20

Cheddar or Swiss cheese, Lettuce, Tomato, Red Onion Pickles

\$2 per additional item: Applewood Smoked Bacon, Avocado, Sautéed Mushrooms

AVOCADO TOAST 17 Vegan

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

DINNER ENTREES

POLLO A LA PLANCHA 35

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

FILET MIGNON 49

Whiskey Peppercorn Demi, Brussel Sprouts, Glazed Carrots, Blue Cheese Purple Potato Purée

PAN-SEARED FILLET OF SALMON 34

Citrus Guajillo Sauce, Forbidden Black Rice, Fennel, Arugula, Radish Cucumber Relish

SEAFOOD CREPAS 40

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

SPINACH MUSHROOM RISOTTO 30

Black Beans, Spinach, Shiitake Mushrooms, Corn. Pico de Gallo. Parmigiano Reaaiano

DESSERTS

METROPOLITANO CARAMEL FLAN 13

Mexican Custard, Caramel, Pineapple Strawberry Pico, Cinnamon Crisp

CHOCOLATE LAVA CAKE 16

Moist Dark Chocolate, Chocolate Cake, Hagen Dasz Vanilla Ice Cream

NEY YORK CHEESECAKE 16

Raspberry Coulis, Tahitian Vanilla Whipped Cream

CHILDREN'S DINNER

GRILLED CHEESE SANDWICH 10

Sandwich Served with French Fries or Fruit Choice of French Fries or Fruit

CHICKEN FINGERS 12

Served with Ranch or BBQ Sauce, French Fries or Fruit

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 www.facebook.com/fuegolongbeach

\$3 Delivery fee applies per order. 18% Gratuity is Added to All In Room Dining Checks.

Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.







WINE

Bubbles

Moscato, Mia, Spain	10/40
Sparkling Rosé, Poema, Spain	11/44
Sparkling Cava, Poema, Spain	11/44
Prosecco, Torresella, Italy	12/48
Sparkling Brut, Le Grand Courtage, France	12/48
Veuve Clicquot, Brut	100
Veuve Clicquot, Rosé	180
Dom Peignon 2009	350

Whites

Pinot Grigio, Candoni, Italy Chardonnay, Altos, Argentina	10/40 10/40
Chardonnay, Hahn SLH, CA	14/56
Chardonnay, Joseph Phelps, Sonoma, CA	95
Chardonnay, Cakebread, Napa, CA	100
Chardonnay, Pahlmeyer, Napa, CA	160
Sauvignon Blanc, Cape Mentelle, Australia	10/40
Sauvignon Blanc, Montes, Chile	11/44
Sauvignon Blanc, Ferrari-Carano, CA	12/48
Sauvignon Blanc, Duckhorn, Napa, CA	80
Albariño, Paco & Lola, Spain	12/48
Riesling, Firestone, Santa Barbara, CA	10/40
Rosé, Lafase, France	11/44

Reds

Tempranillo, Numanthia Themes	11/44
Red Blend, Skyside	12/48
Cabernet Sauvignon, Grove Ridge, CA	10/40
Cabernet Sauvignon, Hess, Napa, CA	13/52
Cabernet Sauvignon, Justin, Paso, CA	17/68
Cabernet Sauvignon, Groth, Oakville, CA	110
Cabernet Sauvignon, Frank Family, Napa, CA	115
Pinot Noir, Dos Almas, Chile	10/40
Pinot Noir, Love Noir, Livermore, CA	11/44
Pinot Noir, Hahn SLH, Soledad, CA	15/60
Pinot Noir, Bella Glos, Santa Maria, CA	100
Garnacha, Castillo de Monséran, Spain	11/44
Malbec, Amalaya, Argentina	10/40
Malbec, Tamari, Argentina	12/48
Malbec, Terrazas Reserva, Argentina	12/48

BEER

On Tap 7

Spacedust IPA, Elysian, Seattle WA Mango Cart, Golden Road, Los Angeles, CA Modelo Especial, Mexico

Domestic Bottles 6

Budweiser, Bud Light, Coors Light, Stella Michelob Ultra, Shock Top Belgian Wheat

Craft Bottles 8

Sculpin IPA, Ballast Point, San Diego CA Lagunitas IPA, Petaluma CA

Imported Bottles 7

Negra Modelo, Pacifico, Corona, Dos Equis XX Lager, Dos Equis XX Amber, Heineken Buckler Non-Alcoholic Lager

SODAS & WATER

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

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