



Brunch Prix-Fixe Menu #1

(3 Courses)

Starters

Choice of:

Fuego Salad VEG

*Mixed Baby Greens, Chili-Dusted Pecans, Goat Cheese, Heirloom Tomatoes
Cilantro, Fuji Apples, Creamy Chipotle Dressing*

Fuego Guacamole & Fire Roasted Salsa

*Fresh Avocado, Onions, Chile Serrano, Cilantro
Tomato served with Fired Roasted Tomato Salsa & Tortilla Chips*

Entrées

Choice of:

Al pastor Chilaquiles

*Adobo Marinated Pork, Fried Corn Tortillas
Pickled Cabbage, Tomatillo Salsa, Serrano Cream, Fried Eggs*

Pan Seared Fillet of Salmon

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

Ropa Vieja

*Cuban Style Braised Short Rib, Black Bean Purée, Crispy Corn Tortillas
Cabbage Escabeche, Caramelized Plantains, Serrano Cream*

Dulce de Leche French Toast

*Stacked Brioche Toast, Fresh Berries, Marcapone Cheese
Candied Pecans, Crema Lechera, Whipped Cream*

Dessert

Vanilla Crème Brûlée

Vanilla Custard, Caramelized Sugar, Fresh Berries

55 per person
Plus tax & 20% gratuity (automatic for parties of 6 or more)



Brunch Prix-Fixe Menu #2

(3 Courses)

Starters

Choice of:

Fuego Salad VEG

*Mixed Baby Greens, Chili-Dusted Pecans, Goat Cheese, Heirloom Tomatoes
Cilantro, Fuji Apples, Creamy Chipotle Dressing*

El Atun

*Tuna, Tamarind, Soya, Ginger, Serrano
Mango, Jicama, Scallions, Edamame, Fried Plantains*

Entrées

Choice of:

Eggs Benedict

*Two Poached Eggs, Sweet Potato Cakes, Artichoke Heart, Onion, Spinach,
Asparagus, Hollandaise, Tomato,*

Pan Seared Fillet of Salmon

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

Grilled New York Steak

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

Spinach Mushroom Risotto

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

Dessert

Choice of:

Metropolitano Caramel Flan

*Mexican Custard, Caramel, Pineapple-Strawberry
Pico, Cinnamon Crisp*

Vanilla Crème Brûlée

Vanilla Custard, Caramelized Sugar, Fresh Berries

65 per person

Plus tax & 20% gratuity (automatic for parties of 6 or more)



Lunch Prix-Fixe Menu #1 (3 courses)

Starters Choice of:

Fuego Salad VEG

*Mixed Baby Greens, Chili Dusted Pecans, Goat Cheese, Heirloom Tomatoes
Cilantro, Fuji Apples, Creamy Chipotle Dressing*

Calamari & Shrimp Ceviche

*Citrus Mojo, Cilantro, Serrano, tomato, cucumber,
Avocado*

Entrées Choice of:

Barbacoa Quesadilla

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

BBQ Chicken Salad

*Romaine, Cilantro, Black Beans, Corn, Tomato
Scallions, Avocado, BBQ Ranch & Tortilla Strips*

Cubano Sandwich

*Mojo Citrus Braised Pork, Black Forest Ham, Melted
Swiss Cheese, Sliced Dill Pickles, Mustard & Mayo*

Dessert

Vanilla Crème Brulée

Vanilla Custard, Caramelized Sugar, Fresh Berries

42 per person
Plus tax & 20% gratuity (automatic for parties of 6 or more)



Lunch Prix-Fixe Menu #2

(3 courses)

Starters

Choice of:

BBQ Ranch Salad VEG

*Romaine, Cilantro, Black Beans, Corn, Tomato
Scallions, Avocado, BBQ Ranch & Tortilla Strips*

Crab Cakes

Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade, Cucumber Relish

Entrées

Choice of:

Pan-Seared Fillet of Salmon

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

Ropa Vieja

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

Seafood Crepas

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

Dessert

Metropolitano Caramel Flan

Mexican Custard, Caramel, Pineapple-Strawberry Pico Cinnamon Crisp