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# FUEGO

## SERVICE TABLE

Tlayudas, Chiltomate, Sikil Pak, Habanero Tamulada

## UPGRADE TO TUXEL (DINNER) \$200

Chicatana Salt, Bayo Beans, Ground Pumpkin Seed

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## GARDEN

### ROASTED YUCCA ROOT

Garlic Mojo, Onion, Cilantro, Colima Salt. \$320

### LOCAL SWEET POTATO

Mushroom, Mustard Yuzu Vinaigrette,  
Toasted Hazelnuts. \$360

### CHARRED CABBAGE

Peanut Mole, Pepitas, Lime, Quelites. \$290

### AVOCADO FUEGO

Quelites, Habanero Ash. \$360

### ELOTE

Huitlacoche Aioli, Chicatana Butter, Cotija. \$300

### NECTAR FARM GREENS

Cherry Tomatoes, Red Onion, Edam Cheese,  
Rustic Caesar Dressing. \$330

### EMBERS HEART OF PALM

Tomatoes, Quelites, Grilled Lime, Chichilo. \$430

### BUTTERNUT SQUASH

Oaxaca Cheese, Onion, Thyme Honey,  
Radicchio Rosso. \$600

## RAW

### YELLOWTAIL TUNA

Coconut, Mango, Red Onion, Lime, Cilantro,  
Serrano. \$580

### CARIBBEAN CHACCHI

Seaweed Aguachile, Local Citrus, Cucumber, Cilantro,  
Onion. \$420

## LAND & SEA

### CHOCOLATA CLAMS

Woodfire Gratin, Castacan, Longaniza Aioli, Tomato,  
Onion. \$560

### GULF SHRIMP

Cilantro, Chimichurri, Lime, Pipian. \$700

### SUSTAINABLE LOCAL CATCH

Suggested for 2  
Nayarit Style. \$1,650

### ORGANIC WHOLE CHICKEN

Axiote, Cabbage. \$700

### BLACK ANGUS PICANHA 14 oz

Beef, Grilled Onion, Homemade Chimichurri. \$960

### MAYAN OCTOPUS

Habanero Recado, Burnt Lime. \$980

### MARISCADA

Suggested for 2  
Bomba Rice, Shrimp, Clams, Scallop, Txipiron, Xcatic,  
Garlic Aioli. \$1,380

### WOODFIRE PELON PORK

Salsa Molcajete, Espelon Bean, Habanero Hash. \$820

## DESSERT

### CORN BREAD

Xoconostle Compote, Celestun Salt. \$280

### GRILLED PINEAPPLE

Cinnamon, Caramel, Rum & Raisin Ice Cream. \$290

### VEGAN BROWNIE

Bitter Mexican Chocolate, Vanilla Ice Cream. \$280

### GAZPACHO MORELIANO

Fresh Seasonal Fruit, Watermelon Sorbet,  
Chamoy Coulis, Cotija Cheese. \$260

Please advise your waiter of any allergies or food restrictions before ordering. Your safety matters most to Fairmont Mayakoba, and we strive to meet the highest quality standards. Following Mexican regulations, we would like to remind you that consuming raw or undercooked food may increase your risk of foodborne illness, and we leave that at your discretion. Our menus are subject to changes without previous notice. Prices are in Mexican pesos, tax included.