



MAYKANA



FUEGO

FAIRMONT

**An outdoor wood grill bare-foot experience to
celebrate and savor the flavors of life.**

**The perfect spot to experience a wood
fire grill using ancient techniques. Fuego
represents energetic, bohemian and wild
Mexican culture.**

FUEGO

GARDEN

CHEMUYIL

SWEET POTATO \$425

Caribbean mushrooms, mustard vinaigrette, sweet lime, and macadamia nuts.

HEIRLOOM

CUCUMBER \$375

Creamy cilantro, local tender zucchini, avocado, radishes, and pineapple vinegar.

FUEGO AVOCADO 2 oz \$360

Wild greens, habanero chili ash, and guajillo

ELOTE \$325

Huitlacoche aioli, chicatana butter, and cotija cheese 1 oz

MAYAB PIB

VEGETABLES \$375

Recado blanco, peanut mole, and maguey

NECTAR FARM GREENS \$380

Tomatoes, radishes, purple onion, ball cheese 1 oz, and smoked Caesar dressing

BUTTERNUT

SQUASH \$460

Fermented garlic honey, chamomile vinegar, brassicas, and Ramonetti cheese 2 oz

CEVICHEs

BLUE FISH 4 oz \$500

Agave nectar concentrate, Simojovel chili oil, and essence of local citrus

CARIBBEAN CATCH 4 oz \$510

Ensenada seaweed, sour orange, cucumber, cilantro, and onion.

SEA AND LAND

GULF SHRIMP 6 oz \$835

Guajillo chili, lemongrass, and epazote emulsion

MARISCADA 6 oz \$1,020

Rice from the state of Morelos, clams, mussels, fish collars, garlic and xcatic mayonnaise

BUTCHER'S CUT 10 oz \$1,150

Beef, Colima salt, ember onion, and chimichurri "Fuego"

DORPER LAMB "RANCHO

EL CHAPARRAL" 10 oz \$1,125

Barbacoa, pickled nopal, cacao, mulato chile, hand-pressed tortillas wrapped in banana leaves, and Chiapas ibes

SUSTAINABLE WHOLE CATCH

(SUGGESTED FOR 2) 37 oz \$1,955
Nayarit style

ORGANIC CHICKEN

KUUM K'ÁAK' 12 oz \$825

Lime broth, sweet potato, local Zucchini, and quelites

PETO POLCAN 6 oz \$460

Artisanal chistorra 2 oz, blue corn, cabbage, sour orange, ibes, and wild cilantro

PASTURE-RAISED

PORK 10 oz \$985

Sour orange, crispy espelon beans, honey pineapple, chinantla vanilla, and roasted verdolaga

MAYAN OCTOPUS 7 oz \$1,135

Recado negro and regional lime

DESSERT

ROASTED SWEET

PINEAPPLE \$350

Candied pepitas, spiced caramel toffee



MEXICAN CHOCOLATE

BROWNIE \$360

Vegan vanilla Ice cream



WOODFIRE

CHESSECAKE \$350

Green papaya compote, double cream cheese



MORELIA

GAZPACHO \$325

Seasonal fruit sorbet, chamoy sauce, and cotija cheese



Vegan



Vegetarian



Contains nuts



Lactose free



Gluten free



Fish



Seafood



Spa recommendation

We work with producer and suppliers that reflect our commitment of being part of Slow food Mexico, looking always to fair, clean, honest foods and flavors for all. Producers like Nectar Farms, Rancho Chaparral, Jamat, La Cabaña, Alimentos Mayas, Alimentos Lentos, Akih, Arroz Morelos, Algamar, to name a few. We are free of Single use plastic in Fuego as it is our goal to generate conscious gastronomy and a sustainable cuisine.

We are "Plastic Free", in our effort to raise awareness and generate sustainable gastronomy; we have eliminated single-use plastic from our kitchen. We invite suppliers to choose other alternatives, and reduce the use of plastic to its minimum expression.