

# GUACAMOLE

Our incontestably famous guacamoles are all prepared fresh to order by our specialist Guacamole chefs. Creamy and yet light, they are a great way to start your meal.

**MUST TRY:** Add-on savoury garlic Churros for RM 15++

## THE FUEGO GUACAMOLE 38

Avocado, Green Chilli, Tomato, Cilantro, Garlic, Lime

## SUPER SPICY GUACAMOLE 38

Avocado, Red & Green Chillipadi, Cilantro, Garlic, Lime, Ancho Chilli

## OLIVE & CAPER GUACAMOLE 38

Avocado, Tomato, Kalamata Olives, Capers, Basil, Roasted Garlic, Vinegar

## SMOKED DUCK GUACAMOLE 40

Caramelized Pineapple, Jalapeño, Cilantro, Lime

## PICKLED PRAWN GUACAMOLE 40

Avocado, Pickled Prawn, Coriander, Green Chilli, Lime, Crispy Prawn Head

# CEVICHE & TIRADITO

Ceviche, the ultra-fresh raw fish cooked by the acidity of lemon or lime is well known. Tiradito, it's little cousin has the raw fish not marinated, but topped with a slightly creamy, acidic dressing. If you haven't tried it, today's your day!

## FUEGO CEVICHE 36

Barramundi, Coconut Tiger's Milk, Shiso Gremolata, Vinegar Puy Lentils, Toasted Coconut

## PRAWN CEVICHE 40

Tiger Prawn, Passion Fruit, Rocoto, Sweet Potato, Coriander

## SNAPPER TIRADITO 48

Tomato Leche de Tiger, Pickled Heirloom Tomato, Avruga Caviar

## SALMON TIRADITO 58

Coconut & Mango Leche De Tiger, Pickled Wakame, Fennel Fronds

# ANTICUCHOS

Grilled skewers are a traditional Peruvian street food often made of cheaper cuts. Simply seasoned with black mint, cumin or oregano, they are juicy, meaty and entirely satisfying.

<b>CHICKEN THIGH</b>	<b>18</b>
Yoghurt Marination, Huacatay Spice, Chilli Flakes	
<b>BEEF HEART</b>	<b>24</b>
Brown Garlic & Chive, Sea Salt, Salsa Criolla	
<b>BEEF TONGUE</b>	<b>28</b>
Beetroot & Orange Glaze, Wasabi Gremolata, Beef Floss	

## DON'T MISS THE NEW SKEWER!

<b>WAGYU TAJIMA MB9</b>	<b>38</b>
Anticuchera, Grilled Chilli Salsa, Preserved Lemon	

# SEASONAL SPECIALS

These tasty plates are ideal starters and they are guaranteed to leave you enough room for mains (and dessert).

<b>SALMON CAUSA</b>	<b>48</b>
Salmon Tartare with Yuzu Vinaigrette, Kizami Wasabi, Avocado	
<b>GRILLED KING PRAWN</b>	<b>42/PC</b>
Mole Rojo, Pickled Grilled Pineapple Salsa	
<b>LOMO SALTADO</b>	<b>88</b>
Wagyu Tajima MB9, Palermo Pepper, Tostones	

# LIGHT LITTLE PLATES

These tasty little plates are ideal starters and they are guaranteed to leave you enough room for mains (and dessert).

<b>GRILLED WATERMELON</b>	<b>42</b>
Watermelon, Pickled Tomatoes, Fried Halloumi, Raspberry Vinegar Glaze	
<b>GAMBAS AL AJILLO</b>	<b>54</b>
Tiger Prawns, Ancho Chilli, Toasted Almonds, Tomato Ciabatta	
<b>GRILLED BABY ROMAINE</b>	<b>32</b>
Cranberries, Yuzu Vinaigrette, Almonds, Quinoa	
<b>GRILLED OCTOPUS</b>	<b>98</b>
Kalamata Olive Aioli, Shiso Salsa, Smoked Paprika, Fried Kale	
<b>CAULIFLOWER STEAK</b>	<b>35</b>
Shiso Gremolata, Parmesan & Almond Soils, Lemon Zest, Cumin Toasted Pistachio	
<b>CHICHARRON DE POLLO</b>	<b>25</b>
Deep Fried Cured Chicken Skin, Tajin, Aji Verde, Lime	

# LITTLE PLATES

A bit more substantial, they make a good starter for a man or woman with an appetite. Order one or two instead of Big Plates, if you're on your own.

<b>CORNE BEEF CROQUETTAS</b>	<b>38</b>
6 Hours Slow Roasted Corned Beef, Beef Glaze, Onion & Parsley Gremolata, Baby Coriander	
<b>ELOTE – FRESH CORN ON THE COB</b>	<b>30</b>
Grilled Corn, Shaved Pecorino Cheese, Paprika, Jalapeño Cream	
<b>BEEF SHORT RIB FEJOADA</b>	<b>68</b>
Stewed Black Beans, Pickled Onion, Roast Tomatoes	
<b>SALT BAKED POTATO &amp; FOIE GRAS</b>	<b>82</b>
Sage Hollandaise, Balsamic Reduction, Salt Dust	
<b>LAMB EMPANADAS</b>	<b>24/PC</b>
Moroccan Pulled Lamb, Salsa Roja, Mint Yoghurt	
<b>YUCA FRITES</b>	<b>28</b>
Deep Fried Cassava Root, Parmesan Cheese, Chives	

# BIG PLATES

Designed to be shared, unless you're ravenous or prepared to pack home.

<b>ARGENTINIAN ANGUS STRIPLOIN (±400G)</b>	<b>220</b>
Peaty Whisky Salt Rub, Mole Negra	
<b>ARGENTINIAN GRAIN FED RIB-EYE (±350G)</b>	<b>200</b>
Peaty Whisky Salt Rub, Salsa Roja	
<b>WAGYU BEEF FLANK (±450G)</b>	<b>290</b>
Peaty Whisky Salt Rub, Yuzu Pepper	
<b>ANGUS BEEF BACK RIBS</b>	<b>230</b>
Cider Vinegar, Honey Glaze, Orange Marmalade	
<b>LAMB RIBS</b>	<b>170</b>
Smoked Paprika Chimichurri, Dastardly Hot Sauce	
<b>CHERMOULA CHICKEN (±750G)</b>	<b>80</b>
Half Chermoula Chicken, Hot Diablo Sauce	
<b>GRILLED WHOLE SEABASS (±750G) (WHEN AVAILABLE)</b>	<b>160</b>
Smoked Chipotle, Salsa Verde, Burnt Lemon	
<b>SEAFOOD MOQUECA</b>	<b>160</b>
Snapper, Brown Clam, Tiger Prawn, Stuffed Habanero, Brazilian Rice	

# ON THE SIDE

Some carbs to make you feel happy and some vegetables to make you feel virtuous.

<b>PRESSED POTATO</b>	<b>28</b>	<b>MUSHROOMS</b>	<b>31</b>
Baked Desiree Potatoes Flattened By Hand, Black Olive Tapenade		Portobello, Eryngii, Pickled Enoki, Garlic Cream Cheese	
<b>SPINACH HASHBROWN</b>	<b>31</b>	<b>FRESH LEAVES</b>	<b>25</b>
Shredded Potatoes, Baby Spinach, Sour Cream		Mixed Salad Bowl, Charcoal Roasted Onion, Lime & Ginger Dressing	

# DESSERT

There's always room, if you share!

<b>FUEGO CHURROS</b>	<b>35</b>	<b>BERRIES PAVLOVA</b>	<b>35</b>
Cinnamon Dust Churros, Dulcey Cremeux, Salted Caramel Espuma		Pavlova Dome, Yogurt Sorbet, Chantilly Cream, Macerated Berries, Flambé Brandy	
<b>CHOCOLATE AND MARSHMALLOW</b>	<b>35</b>	<b>TRES LECHE</b>	<b>35</b>
Hazelnut Chocolate, Ancho Chili, Mint Marshmallow, Spiced Biscuit		Vanilla Sponge Cake, Almond Florentine, Coconut Ice Cream	

# NEW & NOT TO MISS

<b>PIÑA COLADA ICE-CREAM</b>
Coconut Ice Cream, Malibu Charred Pineapple, Candied Nuts, Pineapple Compote
<b>35</b>