

# 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

## 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	
<b>LAMB LOIN</b>	<b>28</b>
Marinated Lamb with Pickled Jackfruit Salsa	

# 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>GAMBAS AL AJILLO</b>	<b>54</b>
Tiger Prawns, Ancho Chilli, Toasted Almonds, Tomato Ciabatta	
<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	
<b>CORNEB 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>CRAB NACHOS</b>	<b>48</b>
Deep-Fried Soft Shell Crab, Avocado Mayo, Tomato Salsa, Sour Cream	

# DESSERT

There's always room, if you share!

## **FUEGO CHURROS** 35

Cinnamon Dust Churros, Dulcey Cremeux,  
Salted Caramel Espuma

## **CHOCOLATE AND MARSHMALLOW** 35

Hazelnut Chocolate, Ancho Chilli, Mint Marshmallow,  
Spiced Biscuit

## **BERRIES PAVLOVA** 35

Pavlova Dome, Yogurt Sorbet, Chantilly Cream,  
Macerated Berries, Flambé Brandy

## **TRES LECHE** 35

Vanilla Sponge Cake, Almond Florentine,  
Coconut Ice Cream

## **PIÑA COLADA ICE-CREAM** 35

Coconut Ice Cream, Malibu Charred Pineapple,  
Candied Nuts, Pineapple Compote

**A LITTLE  
MORE TO  
EXPLORE**

