

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

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

38

SUPER SPICY GUACAMOLE

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

38

OLIVE & CAPER GUACAMOLE

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

38

SMOKED DUCK GUACAMOLE

Caramelized Pineapple, Jalapeño, Cilantro, Lime

40

PICKLED PRAWN GUACAMOLE

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

40

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

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

36

SNAPPER TIRADITO

Tomato Leche de Tiger, Pickled Heirloom Tomato, Avruga Caviar

48

SALMON TIRADITO

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

58

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.

CHICKEN THIGH 18

Yoghurt Marination, Huacatay Spice, Chilli Flakes

BEEF HEART 24

Brown Garlic & Chive, Sea Salt, Salsa Criolla

BEEF TONGUE 28

Beetroot & Orange Glaze, Wasabi Gremolata, Beef Floss

DON'T MISS THE NEW SKEWER!

WAGYU TAJIMA MB9 38

Anticuchera, Grilled Chilli Salsa, Preserved Lemon

LAMB LOIN 28

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.

GAMBAS AL AJILLO 54

Tiger Prawns, Ancho Chilli, Toasted Almonds, Tomato Ciabatta

CAULIFLOWER STEAK 35

Shiso Gremolata, Parmesan & Almond Soils, Lemon Zest, Cumin Toasted Pistachio

CHICHARRON DE POLLO 25

Deep Fried Cured Chicken Skin, Tajin, Aji Verde, Lime

CORNED BEEF CROQUETTAS 38

6 Hours Slow Roasted Corned Beef, Beef Glaze, Onion & Parsley Gremolata, Baby Coriander

ELOTE - FRESH CORN ON THE COB 30

Grilled Corn, Shaved Pecorino Cheese, Paprika, Jalapeño Cream

CRAB NACHOS 48

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

