

# FUEGO COCKTAILS

The cocktails listed below are how we like to twist our favourite drinks to make them a little special.

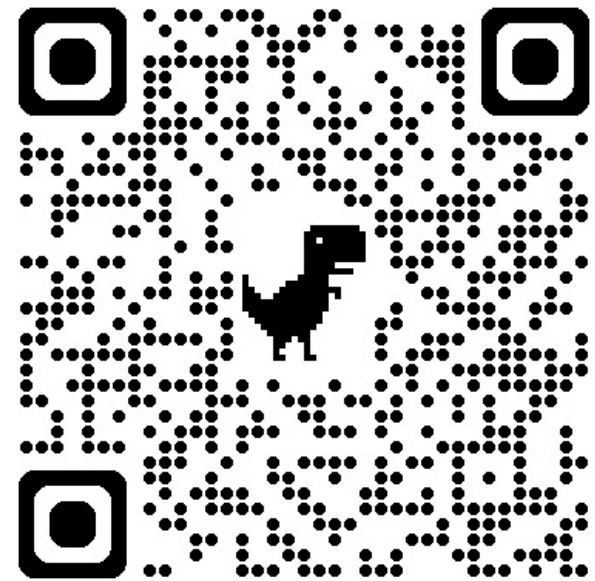
<b>MOJITO</b> Rum Instant Infused with Lychee, Chilli, Mint & Lime	<b>49</b>	<b>RED SANGRIA</b> Fresh Cut Fruits Infused with Grand Marnier, Red Wine	<b>55</b>
<b>CAIPIRINHA</b> Cachaca, Lime, Chilli, Homemade Apple Soda	<b>49</b>	<b>WHITE SANGRIA</b> Fresh Cut Fruits Infused with Grand Marnier, White Wine	<b>55</b>
<b>RUM OLD FASHIONED</b> Dark Rum, Orange Bitters & Angostura	<b>50</b>	<b>WHISKEY SOUR</b> Bourbon, Lemon, Homemade Corn-Butter Syrup Cayenne Pepper	<b>55</b>
<b>MARIMBAR SUMMER</b> Dark Rum, Starlino, Passion Fruit, Lemon, Salted Vanilla Pineapple Syrup	<b>54</b>	<b>DARK &amp; STORMY</b> Rum, Calamansi, Homemade Ginger Beer & Gunpowder Bitter	<b>48</b>
<b>MOON KISS</b> Mezcal, Homemade Salted Grapefruit, Starlino, Orange, Lime	<b>55</b>	<b>FUEGO PISCO SOUR</b> Pisco, Peach Liqueur, Lemon,	<b>54</b>
<b>BARREL AGED NEGRONI</b> Your Choice of Gin, Mezcal or Bourbon, Mixed with Barrel Aged Campari & Antica Formula	<b>56</b>	<b>TEQUILAPEÑO</b> Tequila, Homemade Tamarind Jalapeño, Lime, Jalapeño Brine, Homemade Ginger Beer	<b>48</b>
<b>MARGARITA</b> Tequila, Cointreau, Charcoal Grilled Lemon	<b>48</b>	<b>COCO LOCO</b> Fresh Coconut, Rum Infused with Toasted Almond, Dark Rum, Pineapple Jam, Salted Vanilla Pineapple, Passion Fruit	<b>58</b>

TEQUILA

milagro



**A LITTLE  
MORE TO  
EXPLORE**



# SCOTCH WHISKY

AUCHENTOSHAN 3 WOOD	48
AUCHENTOSHAN 18 YEARS	65
GLENFIDDICH 15 YEARS	70
GLENFIDDICH 18 YEARS	80
MACALLAN SHERRY CASK 12 YEARS	55
MACALLAN SHERRY CASK 15 YEARS	75
BALVENIE DOUBLEWOOD 12 YEARS	55
BALVENIE PINEAU CASKS 16 YEARS	85
THE GLENLIVET 15 YEARS FRENCH OAKS	58
ARDBERG 10 YEARS	50
LAGAVULIN 16 YEARS	48
LAPROIG QUATER CASK	52
BUNNAHABHAIN 12 YEARS	45
BOWMORE 18 YEARS	65
HIGHLAND PARK 15 YEARS	50
MONKEY SHOULDER	38
THE FAMOUS GROUSE FINEST	32
THE FAMOUS GROUSE SHERRY CASKS FINISH	32
THE DEACAN	45

# IRISH WHISKEY

JAMESON	34
JAMESON BLACK BARREL	38
BUSHMIL BLACK BUSH	36
TEELING SINGLE MALT	46
TEELING PEATED SINGLE MALT BLACKPITTS	46

All prices are subject to a 10% service charge and the prevailing SST

# SMOKE, SPICE, SPIRIT FEEL THE FUEGO

Take your taste buds on a journey – cocktails and a tasting flight await. Experience Mezcal, Tequila & Rum in three unforgettable ways.

<b>SMOKEY BEAT</b>	<b>59</b>
Meteoro Joven Mezcal, Aperol, Lime, Beetroot, Yogurt Foam	
<b>PINK DIAMOND</b>	<b>58</b>
Cazcabel Reposado Tequila, Aperol, Lime, Rose	
<b>SUNSET GLOW</b>	<b>60</b>
Chairman Reserve Spice Rum, Aperol, Pineapple, Lemon, Mixed Berries, Orange	

## RUTA DE MILAGRO

<b>SILVER, REPOSADO, ANEJO</b>	<b>75</b>
Three Tequilas, Three Salts, One Unforgettable Route	

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# BEER

## DRAUGHT BEER

HEINEKEN 36

## BOTTLE BEER

HEINEKEN 34  
ESTRELLA GALICIA ESPECIAL 42  
CORONA EXTRA 44  
MENABREA 54  
KIZAKURA KYOTO WHITE YUZU ALE 55  
KIZAKURA KYOTO YAMADANISHIKI ALE 55  
KIRIN ICHIBAN 38  
GUINNESS STOUT 34

# CIDER

APPLE FOX 30

# SPRITZER

CUMBIA FIZZ 52  
Apple, Homemade Honey Ginger Syrup, Lemon, Cava

FUEGO COOLER 53  
Peach Syrup, Grapefruit, Mint, Cucumber,  
Strawberry, Orange, Cava

ANDEAN DREAM 56  
Infused Pisco with Mandarin, Elderflower Syrup,  
Mint, Cava

# JAPANESE WHISKY

AKASHI WHITE OAK 42  
NIKKA FROM THE BARREL 52  
NIKKA YOICHI SINGLE MALT 56  
NIKKA TAKETSURU PURE MALT 58  
NIKKA MIYAGIKYO SINGLE MALT 60  
YAMAZAKI 12 YEARS 125

# BOURBON

WOODFORD RESERVE 42  
WOODFORD RESERVE RYE 43  
MAKER'S MARK 38  
WILD TURKEY 'KENTUCKY STRAIGHT BOURBON' 38  
WILD TURKEY RARE BREED 48  
BOWSAW STRAIGHT RYE 48  
REDEMPTION RYE WHISKEY 50  
REDEMPTION BOURBON 52

# NIGHT CAP

LUXARDO SAMBUCA DEI CESARI	32
LUXARDO SAMBUCA NERA	32
BAILEYS	32
CAMPARI	32
PERNOD	32
GRAND MANIER	32
AMARO MONTENEGRO	32

# COGNAC

REMY MARTIN VSOP	45
MARTELL VSOP	45
MARTELL CORDON BLUE	90

# RUM

BACARDI CARTA BLANCA	35
BACARDI CARTA NEGRA	35
APPLETON 12 YRS	40
APPLETON 15 YRS	52
KRAKEN BLACK SPICED RUM	35
MOUNT GAY BLACK BARREL	35
SAILOR JERRY	35
CHAIRMAN'S RESERVE SPICED RUM	38
CHAIRMAN'S RESERVE RUM THE FORGOTTEN CASKS	55
CHAIRMAN'S RESERVE RUM LEGACY	45
RON SANTISIMA TRINIDAD DE CUBA 15 YRS	55
CRUZAN DARK	35
RON ZACAPA 23	45
DIPLOMATICO PLANAS	42
DIPLOMATICO RESERVA EXCLUSIVA	42
MATUSALEM PLATINO	35
MATUSALEM INSOLITO	40
BUMBU XO	47
CANARIO CACHACA	35
51 CACHACA	35

# NON-ALCOHOLIC COCKTAILS

<b>PURA VIDA</b>	28
Lychee, Honey, Lime, Grapes, Basil	
<b>CERRADO COOLER</b>	28
Grapefruit, Lemon, Homemade Rooibos Syrup, Egg White	
<b>TROPICAL TANGO</b>	28
Mango, Lemon, Homemade Jalapeño Tamarind Syrup	
<b>BRISA DE COCO</b>	36
Fresh Coconut, Pineapple Jam, Salted Vanilla Pineapple, Passion Fruit, Lime	

# ICED TEA

<b>CITRUS TEA BREEZE</b>	26
Cold Brew Black Tea, Passionfruit, Peach, Lemon	
<b>LIFE'S A PEACH</b>	26
Cold Brew Earl Grey Tea, Lychee, Homemade Pom-Berry Mint Syrup	

# FRESH JUICES

<b>ORANGE</b>	20
<b>PINEAPPLE</b>	20
<b>APPLE</b>	20
<b>WATERMELON</b>	20
<b>AVOCADO</b>	20
<b>MIX JUICES</b>	20
<b>COCONUT</b>	30

# MINERAL WATER (750ML)

<b>EVIAN MINERAL WATER</b>	22
<b>EVIAN SPARKLING WATER</b>	22

# 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

# GIN & TONIC

<b>BROKERS</b>	<b>35</b>
<b>MONKEY 47 DRY</b>	<b>60</b>
<b>ROKU SUNTORY</b>	<b>45</b>
<b>HENDRICK'S</b>	<b>47</b>
<b>BOTANIST</b>	<b>47</b>
<b>TANQUERAY TEN</b>	<b>45</b>
<b>SIPSMITH LONDON CUP</b>	<b>42</b>
<b>NO 3</b>	<b>47</b>

# VODKA

<b>STOLICHNAYA</b>	<b>35</b>
<b>BELVEDERE</b>	<b>38</b>
<b>GREY GOOSE</b>	<b>38</b>
<b>SMIRNOFF</b>	<b>35</b>
<b>SUNTORY HAKU VODKA</b>	<b>40</b>
<b>SIPSMITH SIPPING VODKA</b>	<b>46</b>

# PISCO

<b>PISCO EL GOBERNADOR</b>	<b>35</b>
<b>CAPEL TRANSPARENTE DOUBLE DISTILLED</b>	<b>38</b>
<b>CAPEL ESPECIAL DOUBLE DISTILLED</b>	<b>38</b>
<b>CAPEL MOAI RESERVADO</b>	<b>45</b>

# TEQUILA & MEZCAL

Forget about your college tequila shots. The tequila listed below are all 100% agave and therefore a real pleasure to be sipped or lingered over after a meal.

## TEQUILA

JOSE CUERVO TRADICIONAL REPOSADO	35
JOSE CUERVO ESPECIAL SILVER	35
JOSE CUERVO RESERVA DE LA FAMILIA	60
ROOSTER ROJO TEQUILA BLANCO	35
ROOSTER ROJO TEQUILA REPOSADO	37
ROOSTER ROJO TEQUILA ANEJO	39
CAZCABEL REPOSADO	36
CODIGO REPOSADO	36
CODIGO ROSA	38
MILAGRO REPOSADO	35
MILAGRO ANEJO	35
GRAN CENTENARIO REPOSADO	35
GRAN CENTENARIO ANEJO	35
DON JULIO BLANCO	35
DON JULIO REPOSADO	37
DON JULIO ANEJO	39

## MEZCAL

MARCANEGRA ESPADIN	45
MARCANEGRA ENSAMBLE	50
MARCANEGRA SAN MARTIN	65
MARCANEGRA TOBALA	65
ILLEGAL JOVEN	46
ILLEGAL REPOSADO	50
MONTEBOLOS TOBALA	65
METEORO JOVEN ESPADIN	36

# 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!

<b>FUEGO CEVICHE</b>	<b>36</b>
Barramundi, Coconut Tiger's Milk, Shiso Gremolata, Vinegar Puy Lentils, Toasted Coconut	
<b>PRAWN CEVICHE</b>	<b>40</b>
Tiger Prawn, Passion Fruit, Rocoto, Sweet Potato, Coriander	
<b>SNAPPER TIRADITO</b>	<b>48</b>
Tomato Leche de Tiger, Pickled Heirloom Tomato, Avruga Caviar	
<b>SALMON TIRADITO</b>	<b>58</b>
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.

## 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

# HOT SKEWER!

## WAGYU TAJIMA MB9 38

Anticuchera, Grilled Chilli Salsa, Preserved Lemon

## LAMB LOIN 28

Mojo Verde, Pickled Jackfruit Salsa

# ON THE SIDE

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

## PRESSED POTATO 28

Baked Desiree Potatoes  
Flattened By Hand,  
Black Olive Tapenade

## SPINACH HASHBROWN 31

Shredded Potatoes, Baby  
Spinach, Sour Cream

## MUSHROOMS 31

Portobello, Eryngii, Pickled  
Enoki, Garlic Cream Cheese

## FRESH LEAVES 25

Mixed Salad Bowl, Charcoal  
Roasted Onion, Lime & Ginger  
Dressing

# 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 (V) 35

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

## TRES LECHE 35

Vanilla Sponge Cake, Almond  
Florentine, Coconut Ice Cream

# NEW & NOT TO MISS

## PIÑA COLADA ICE-CREAM

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

35

# 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, Green Chimichurri	
<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	

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# PLATOS NUEVOS

Two different cuts of Wagyu Beef  
flame-kissed to perfection

<b>WAGYU OYSTER BLADE MB9 (±120G)</b>	<b>115</b>
Argentinian Estofado, Parsley Gremolata, Pickled Shallot	
<b>WAGYU PICANHA MB4/MB5 (±350G)</b>	<b>250</b>
Molho Campanha, Green Chimichurri	

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# 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>CORNED 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>YUCA FRITES</b>	<b>28</b>
Deep Fried Cassava Root, Parmesan Cheese, Chives	
<b>LAMB EMPANADAS</b>	<b>24/PC</b>
Moroccan Pulled Lamb, Salsa Roja, Mint Yoghurt	