

# A LITTLE MORE TO EXPLORE



## FUEGO COCKTAILS

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

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

SCOTTISH • ORGANIC

# LIND & LIME GIN

PROVISIONED WITH LIME



## 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 |

# 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

|                                         |    |
|-----------------------------------------|----|
| WOODFOOD 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 |

# FUEGO SAY SIP ME UP!

Discover Lind & Lime Gin through a collection of signature cocktails, bringing vibrant citrus, fresh botanicals and distinctly Scottish character together in every sip.

|                        |           |
|------------------------|-----------|
| <b>GIN &amp; TONIC</b> | <b>58</b> |
| Gin, Tonic, Pomelo     |           |

|                                 |           |
|---------------------------------|-----------|
| <b>YUZU &amp; LACE</b>          | <b>60</b> |
| Gin, Cointreau, Yuzu, Cranberry |           |

|                                                                      |           |
|----------------------------------------------------------------------|-----------|
| <b>LINDY HOP</b>                                                     | <b>60</b> |
| Gin, Aperol, Lillet Blanc, Lemon, Demerara, Chamomile, Orange Bitter |           |

## RUTA DE CAZCABEL

|                                             |           |
|---------------------------------------------|-----------|
| <b>BLANCO, REPOSADO, BLANCO COFFEE</b>      | <b>75</b> |
| Three Tequilas with One Unforgettable Route |           |

# 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

|                                                                   |    |
|-------------------------------------------------------------------|----|
| <b>CUMBIA FIZZ</b>                                                | 52 |
| Apple, Homemade Honey Ginger Syrup, Lemon, Cava                   |    |
| <b>FUEGO COOLER</b>                                               | 53 |
| Peach Syrup, Grapefruit, Mint, Cucumber, Strawberry, Orange, Cava |    |
| <b>ANDEAN DREAM</b>                                               | 56 |
| Infused Pisco with Mandarin, Elderflower Syrup, Mint, Cava        |    |

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

# 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 |
| <br>                                       |    |
| CANARIO CACHACA                            | 35 |
| 51 CACHACA                                 | 35 |

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# GIN & TONIC

|                     |    |
|---------------------|----|
| MONKEY 47 DRY       | 60 |
| ROKU SUNTORY        | 45 |
| HENDRICK'S          | 47 |
| BOTANIST            | 47 |
| TANQUERAY TEN       | 45 |
| SIPSMITH LONDON CUP | 42 |
| NO 3                | 47 |

# VODKA

|                        |    |
|------------------------|----|
| STOLICHNAYA            | 35 |
| BELVEDERE              | 38 |
| GREY GOOSE             | 38 |
| SMIRNOFF               | 35 |
| SUNTORY HAKU VODKA     | 40 |
| SIPSMITH SIPPING VODKA | 46 |

# PISCO

|                                     |    |
|-------------------------------------|----|
| PISCO EL GOBERNADOR                 | 35 |
| CAPEL TRANSPARENTE DOUBLE DISTILLED | 38 |
| CAPEL ESPECIAL DOUBLE DISTILLED     | 38 |
| CAPEL MOAI RESERVADO                | 45 |

# NON-ALCOHOLIC COCKTAILS

|                                                         |    |
|---------------------------------------------------------|----|
| PURA VIDA                                               | 28 |
| Lychee, Honey, Lime,<br>Grapes, Basil                   |    |
| CERRADO COOLER                                          | 28 |
| Grapefruit, Lemon, Homemade<br>Rooibos Syrup, Egg White |    |
| TROPICAL TANGO                                          | 28 |
| Mango, Lemon, Homemade<br>Jalapeño Tamarind Syrup       |    |

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| BRISA DE COCO                                                                     | 36 |
| Fresh Coconut, Pineapple Jam,<br>Salted Vanilla Pineapple,<br>Passion Fruit, Lime |    |

# ICED TEA

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

# FRESH JUICES

|            |    |
|------------|----|
| ORANGE     | 20 |
| PINEAPPLE  | 20 |
| APPLE      | 20 |
| WATERMELON | 20 |
| AVOCADO    | 20 |
| MIX JUICES | 20 |
| COCONUT    | 30 |

# MINERAL WATER (750ML)

|                       |    |
|-----------------------|----|
| EVIAN MINERAL WATER   | 22 |
| EVIAN SPARKLING WATER | 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++

|                                                                          |           |
|--------------------------------------------------------------------------|-----------|
| <b>THE FUEGO GUACAMOLE</b>                                               | <b>38</b> |
| Avocado, Green Chilli, Tomato, Cilantro, Garlic, Lime                    |           |
| <b>SUPER SPICY GUACAMOLE</b>                                             | <b>38</b> |
| Avocado, Red & Green Chillipadi, Cilantro, Garlic, Lime, Ancho Chilli    |           |
| <b>OLIVE &amp; CAPER GUACAMOLE</b>                                       | <b>38</b> |
| Avocado, Tomato, Kalamata Olives, Capers, Basil, Roasted Garlic, Vinegar |           |
| <b>SMOKED DUCK GUACAMOLE</b>                                             | <b>40</b> |
| Caramelized Pineapple, Jalapeño, Cilantro, Lime                          |           |
| <b>PICKLED PRAWN GUACAMOLE</b>                                           | <b>40</b> |
| Avocado, Pickled Prawn, Coriander, Green Chilli, Lime, Crispy Prawn Head |           |

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# 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 |
| MONTELOBOS TOBALA     | 65 |
| METEORO JOVEN ESPADIN | 36 |

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# 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

# 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

Yuzu Passion Leche De Tiger, Pickled Fennel,  
Togarashi

# 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>CORNER 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                           |           |