



fuego



FUEGO COCKTAILS

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

Mojito

Rum Instant Infused with Lychee, Chilli, Mint & Lime

49

Caipirinha

Cachaca 51, Lime, Chilli, Homemade Apple Soda

48

Rum Old Fashioned

Bacardi Carta Negra, Orange Bitters & Angostura

50

Fuego Cooler

Light Blend of Cava, Peach, Grapefruit, Mint, Cucumber & Orange

52

Marimbar Summer

Bacardi Carta Negra, Aperol, Passion Fruit, Lemon, Salted Vanilla Pineapple Syrup

52

Fuego Pisco Sour

El-Gobernado Pisco, Peach Liqueur, Lemon, Egg White Peach Bitter Perfume

53

Barrel Aged Negroni

Your Choice of Gin, Mezcal or Bourbon, Mixed with

56

All prices are in Malaysian Ringgit and subject to 10% service charge + 6% government tax

FUEGO COCKTAILS

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

Margarita

Tequila, Cointreau, Charcoal Grilled Lemon

48

Whiskey Sour

Smoked Bourbon, Lemon, Homemade Corn-Butter Syrup
& Cayenne Pepper

52

Dark & Stormy

Rum, Calamansi, Homemade Ginger Beer & Gunpowder Bitters

48

Red Sangria

Amaro Angostura, Homemade Marc Berry Syrup, Red Wine

52

White Sangria

Bacardi Rum, Homemade Citrus Syrup, White Wine

52

El Diablo

Tequila, Crème de Cassis, Lime, Ginger Ale

52

Fuego Sunset

Appleton 12 Years Old, Calamansi, Black Pepper Syrup, Lime Leaves, and Pink Peppercorn

53



GUACAMOLE

All your guacamoles are prepared fresh to order by our Guacamole whiz Chef.

Must Try: Add on our savoury garlic Churros for RM 15 ++.

The Fuego Guacamole (v)

36

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

Snow Fish Guacamole

38

Wood Smoked Garlic, Pickled Fennel, Chilli, Smoked Snow Fish

Super Spicy Guacamole (v)

36

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

Olive & Caper Guacamole (v)

36

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

Pickled Prawn Guacamole

38

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

All prices are in Malaysian Ringgit and subject to 10% service charge + 6% government tax

CEVICHE

*Famous throughout South America, Ceviche is ultra-fresh Raw-fish cooked by the acidity of lemon or lime.
At Fuego, we have brought the concept to new heights with
Our modern interpretations!*

Fuego Ceviche

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

34

Torched Salmon Ceviche

Torched Salmon, Yuzu, Wasabi, Preserved Lemon,
Cucumber Pickle, Salt Foam, Tequila, Red
Seaweed

52

Prawn Ceviche

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

38



LITTLE PLATES

At Fuego we have gave the word “tapas” a whole new meaning. The unique flavors and textures in these dishes will be Unlikely anything you have tasted before.

Gambas al Ajillo

52

Tiger Prawns, Ancho Chilli, Toasted Almonds, Tomato Ciabatta

Corned Beef Croquettes

35

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

Cauliflower Steak (v)

35

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

Angus Tenderloin

70

Black Rice, Manchego Cheese, Beef Bacon, Parsley Salsa, Pickled Red Chilli

Mole Verde

32

Green Mole, Chicken, Tomatillo, Almond, Sunflower Seeds

All prices are in Malaysian Ringgit and subject to 10% service charge + 6% government tax



LITTLE PLATES

*At Fuego we have gave the word “tapas” a whole new meaning.
The unique flavors and textures in these dishes will be Unlikely anything
you have tasted before.*

Grilled Watermelon (v) 38
Watermelon, Pickled Tomatoes, Fried Halloumi,
Raspberry Vinegar Glaze

Salt Baked Potato & Foie Gras 75
Sage Hollandaise, Balsamic Reduction, Salt Dust

Argentinian Squid 40
Spiced Grilled Argentinian Squid, Smoked Chilli Aioli,
Smoked Garlic, Squid Ink Cracker, Pineapple

Fresh Corn on the Cob ‘Elote’ (v) 30
Grilled Corn, Shave Pecorino Cheese, Paprika, Jalapeno Cream



BIG PLATES

*Fuego is the fire that grills our big slabs of meat.
The dishes are indicated by weight and serve 2-3 people.*

Wagyu Beef Flank (±450g) Peaty Whisky Salt Rub, Yuzu Black Pepper Sauce	290
Argentinian Angus Striploin (±400g) Peaty Whisky Salt Rub, Mole Negra	220
Argentinian Grain Fed Rib-Eye (±350g) Peaty Whisky Salt Rub, Salsa Roja	200
Seafood Moqueca Snapper, Brown Clam, Tiger Prawn, Stuffed Habanero, Brazilian Rice	150
Chermoula Chicken (±750g) Half Chermoula Chicken, Hot Diablo Sauce	80
Lamb Ribs (±500g) Smoked Paprika Chimichurri, Dastardly Hot Sauce	160
Angus Beef Back Ribs (±750g) Orange, Cider Vinegar, Honey Glaze, Marmalade	230

All prices are in Malaysian Ringgit and subject to 10% service charge + 6% government tax

SIDES

Some carbs and veggies as companion.

Butternut Squash (v) Sazon De Gayo Marinated Squash, Farofa, Habanero Butter Sauce, Pistachio	28
Pressed Potato Baked Desiree Potatoes Flattened By Hand, Black Olive Tapenade	28
Spinach Hashbrown (v) Shredded Potato, Baby Spinach, Sour Cream	28
Mushroom (v) Portobello, Eryngii, Pickled Enoki, Garlic Cream Cheese	28
Fresh Leaves (v) Mixed Salad Bowl, Charcoal Roasted Onion, Lime & Ginger Dressing	25



DESSERTS

*If you are looking for something heavenly
Or something sinful, we got what you need.*

Fuego Churros

Cinnamon Dust Churros, Dulcey Cremeux,
Salted Caramel Espuma

35

Chocolate and Marshmallow

Hazelnut Chocolate, Ancho Chili, Mint Marshmallow,
Spiced Biscuit

35

Berries Pavlova (v)

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

35

Pineapple Empanada

Coconut and pineapple filled empanada, grilled spiced rum
pineapple, coconut chantilly

35

All prices are in Malaysian Ringgit and subject to 10% service charge + 6% government tax