

MAYKANA



FUEGO

FAIRMONT

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**An outdoor wood grill bare-foot experience to  
celebrate and savor the flavors of life.  
The perfect spot to experience a wood fire grill  
using ancient techniques. Fuego represents  
energetic, bohemian and wild Mexican culture.**

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# FUEGO


**SERVICE TABLE** Tlayudas, Chiltomate, Sikil Pak, Habanero Tamulada

## GARDEN

**CHEMUYIL**   

**SWEET POTATO** \$370



Local Mushroom, Mustard and Lime Vinaigrette, Macadamia Nuts

**HEIRLOOM CUCUMBER** \$320 

Creamy Cilantro, Local Squash, Avocado, Radishes, Pineapple Vinegar

**AVOCADO FUEGO** 2 OZ \$330 

Quelites, Habanero Ash, Guajillo

**ELOTE** \$310  



Huitlacoche Aioli, Chicatana Buter, Cotija 1 OZ

**MAYAB PIB VEGETABLES** \$310 

Recado Blanco, Peanut Mole, Maguey

**NECTAR FARM GREENS** \$330

Tomatoes, Red Onion, Edam Cheese 1 OZ, Smoked Caesar Dressing

**BUTTERNUT SQUASH** \$360  

Garlic Fermented Honey, Chamomile Vinegar, Brassicas, Ramonetti Cheese from Ensenada 2 OZ

## CEVICHEs

**BLUE FISH** 4 OZ \$430

Totomoxtle, Agave Nectar, Simojovel Chili Oil, Local Citrus Essence

**CARIBBEAN CATCH** 4 OZ \$440

Seaweed, Sour Orange, Cucumber, Cilantro, Onion

## SURF & TURF

**GULF SHRIMP** 6 OZ \$720

Guajillo Chile, Lemongrass, Epazote Emulsion

**MARISCADA** 6 OZ \$880

Rice from the State of Morelos, Clams, Mussels, Fish Collars, Garlic and Xcatic Mayonnaise

**BUTCHER'S CUT** 10 OZ \$995

Beef, Colima Salt, Ember Onion, Chimichurri "Fuego"

**DORPER LAMB "RANCHO EL**

**CHAPARRAL"** 10 OZ \$970

Barbacoa, Pickled Cactus, Cocoa, Mulato Chile, Artisan Corn Tortillas, Beans from Chiapas

**SUSTAINABLE WHOLE CATCH**

SUGGESTED FOR 2 37 OZ \$1690  
Nayarit Style

**ORGANIC CHICKEN**

**KUUM K'ÁAK'** 12 OZ \$710

Lime Broth, Sweet Potato, Local Zucchini, Quelites

**PETO POLCAN** 6 OZ \$400 

Artisanal Chistorra 2 OZ, Blue Corn, Cabbage, Sour Orange, Ibes, Wild Cilantro

**PASTURE-RAISED**

**PORK** 10 OZ \$850

Sour Orange, Crispy Espelon Beans, Honey Pineapple, Chinantla Vanilla, Roasted Verdolaga

**MAYAN OCTOPUS** 7 OZ \$980 

Recado Negro, Regional Lime

## DESSERT

**ROASTED SWEET PINEAPPLE** \$290  

Candied Pepitas, Spiced Caramel Toffee

**MEXICAN CHOCOLATE BROWNIE** \$320 

Vegan Vanilla Ice Cream, Strawberry

**WOODFIRE CHEESECAKE** \$300 

Green Papaya Compote, Double Cream Cheese

**MORELIA GAZPACHO** \$280 

Seasonal Local Fruit, Chamoy Sauce, Dehydrated Cotija



Vegan



Vegetarian



NUTS (Contains Nuts)



SPA Recommend

We work with producers, champions, and foods that reflect our commitment as "Slow Food Mexico Allies". In this search for honest flavors combined with fire, and good, clean, and fair food for everyone. Producers such as Nectar Farms (chemical-free local vegetables), Rancho El Chaparral (Dorper sheep and Creole pork), JAMAT (high Mexican fishing), La Cabaña (organic chicken), Mayan Foods (products from Maya communities), Slow Foods (products from Upper Chiapas, beans, salt from Tzotzil communities), AKIH (wild vanillas from Chinantla), rice from Morelos, Algamar (seaweed farm in Baja California), among many others.

We are "Plastic Free", in our effort to raise awareness and generate sustainable gastronomy; we have eliminated single-use plastic from our kitchen. We invite suppliers to choose other alternatives, and reduce the use of plastic to its minimum expression.

# FUEGO

## DRINKS

### COCKTAILS

<b>FUEGO MEZCALITA</b> Mezcal, Pineapple Juice, Decaf "Olla" Style	<b>\$295</b>
<b>TROPICAL FIZZ</b> Gin, Passion Fruit, Lime Juice, Rosemary Infusion, Ginger Ale	<b>\$250</b>
<b>RIKI TIKI</b> Aperol, Mezcal, Passion Fruit, Lime Juice, Agave Syrup	<b>\$345</b>
<b>GUAYA-BE</b> Chartreuse, Vodka Citrus Infusion, Guava, Syrup, Lime Juice	<b>\$295</b>
<b>SWEET CHILD O'MINE</b> Aperol, Reposado Tequila, Pineapple Juice, Agave Syrup, Lime Juice, Cucumber	<b>\$345</b>
<b>MR. MEZCAL</b> Fruit Election (Hibiscus, Passion Fruit or Guava) Liquor Ancho Reyes, Mezcal, Lime Juice, Agave Syrup	<b>\$365</b>
<b>SUNSET</b> Banana Liquor, Coconut Rum, Cranberry Juice, Lime Juice	<b>\$295</b>
<b>MACHACADO</b> Vodka, Tequila Cream, Nixta, Banana Purée, Vanilla, Syrup	<b>\$295</b>
<b>SULTANA</b> Mezcal, Hibiscus, Apple Juice, Lime Juice, Cinnamon Syrup	<b>\$475</b>
<b>NOCHE FRESCA</b> Mezcal, Cointreau, Ginger Beer, Orange Juice, Lime Juice, Cucumber, Mint, Syrup	<b>\$345</b>

### NON ALCOHOLIC

<b>Agua De Piedra Still Water</b> 650 ml	<b>\$136</b>
<b>Agua De Piedra Sparkling</b>	
<b>Water</b> 650 ml	<b>\$136</b>
<b>San Pellegrino</b> 500 ml	<b>\$141</b>
<b>Perrier</b> 330 ml	<b>\$106</b>
<b>Perrier</b> 750 ml	<b>\$194</b>
<b>Natura Still Or Sparkling</b>	
<b>Water</b> 1 Lt	<b>\$117</b>
<b>Bui</b> 500 ml	<b>\$59</b>
<b>Coca Cola Light, Zero, Fanta, Sprite, Mundet, Fresca</b>	<b>\$78</b>
<b>Lemonade</b> (Still Or Sparkling)	<b>\$97</b>
<b>Naranjada</b> (Still Or Sparkling)	<b>\$97</b>
<b>Juices Selection</b>	<b>\$97</b>

### BEER

<b>PERRO DEL MAR</b> Hand Craft, Baja California, Mexico	<b>\$190</b>
<b>JABALI BOCK</b> Hand Craft, Queretaro, Mexico	<b>\$190</b>
<b>SAPPORO</b> Hokkaido, Japan	<b>\$260</b>
<b>NATIONAL BEER</b>	<b>\$120</b>

### WINE

<b>BOTTLE OF SPARKLING WINE</b>	
Veuve Clicquot Ponsardin, Fr*	<b>\$6,340</b>
Möet & Chandon Brut Imperial, Fr*	<b>\$4,701</b>
<b>BOTTLE OF WHITE WINE</b>	
Pinot Grigio, Santa Margherita, Alto Adige It*	<b>\$1,924</b>
Albarinho Coleheta Aveleda, Pt*	<b>\$1,335</b>
Sauvignon Blanc Matua, Nz*	<b>\$1,465</b>
Chardonnay, Gran Reserve Cada Madero, Coahuila, Mx*	<b>\$1,821</b>
<b>GLASS OF WINE</b>	
Sauvignon Casa Del Bosque, Casa Blanca, Ch	<b>\$280</b>
Chardonnay, Louis Latour, Ardeche Burgundy	<b>\$280</b>
Falanghina Bio Nifo, Taburno, It	<b>\$270</b>
<b>BOTTLE OF RED WINE</b>	
Zinfandel, Seghesio, Healdsburg, Ca Usa*	<b>\$2,975</b>
Pinot Noir Valmoissine Louis Latour, Fr*	<b>\$1,550</b>
Merlot, Frogs Leap, Napa Valley, Usa*	<b>\$5,089</b>
<b>GLASS OF WINE</b>	
Pinot Noir, Heritage Du Conseiller, Burgundy	<b>\$270</b>
Cabernet Sauvignon, Terrazas Ar	<b>\$350</b>
<b>BOTTLE OF ROSÉ</b>	
Cabernet Sauvignon, V, Casa Madero, Coahuila, Mx*	<b>\$1,400</b>
Caves d'Esclans, Whispering Angel Provence*	<b>\$2,230</b>
<b>GLASS OF WINE</b>	
Cuvee, Gueissard, Cotes De Provence, Fr	<b>\$350</b>