

MAYKANA



FUEGO

FAIRMONT

**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.**

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.