



APPETIZERS

- "Sopes" Blue corn dough, with marrow (3pz). **\$185**
Refried beans / blue corn / sprouts / dry pressed pork rind / tomato grilled sauce.
- Tuna tartare **\$245**
Tuna cubes / avocado / Green Apple / roasted sesame / chives / miso paste / won ton
- "Flautas" fried tortilla stuffed with lamb **\$185**
Pickled onion with anise / cabbage / beans / cotija cheese

SALADS

- Grilled Portobello salad **\$139**
Arugula / Portobello / Strawberry / goat cheese / croutons / balsamic dressing
- Ensalada FUEGO **\$149**
Organics / peach / red cranberry / kiwi / parmesan cheese / croutons / nuts / sweet and sour dressing

TACOS (homemade tortillas).

- Grilled marrow, sautéed mushrooms and chimichurri sauce **\$59**
- "Birria" Short rib Jalisco style, with fried octopus **\$79**
- Rib eye, fried calamari and guacamole with a basil touch **\$79**
- Octopus al ajillo, grilled Jícama, jalapeño-Hummus **\$69**
- "Barbacoa" Leg of lamb simmered, black beans and jocoque cheese **\$75**
- Flank steak marinated with dried chili, cheese crust **\$65**
- Trilogy (choose three menu options) **\$209**



DESSERTS

- Chocolate cake with caramel custard \$89
- Basil Creme brulee \$99
- Rosemary Lava cake, with Epazote ice cream \$99
- Homemade ice cream variety \$89

DRINKS

- **WATER**
 - Natural water 600ml \$29
 - Mineral water topo chico \$45
 - Agua de piedra, natural 650 ml \$79
 - Agua de piedra, mineral 650 ml \$79
- **BEVERAGES PREPARED WITHOUT ALCOHOL \$45**
 - Cucumber-mint-ginger
 - Basil-pineapple-ginger
 - Lemon and Chia
 - DETOX (Yellow lime-cucumber-ginger-mint)
 - Arnold palmer
 - Orangeade
 - Lemonade
- **SODAS \$39**
 - Coca cola Sprite
 - Coca cola light Sidral
 - Fresca Fanta



DEL FUEGO

[our meats are sterling silver quality]

- Rib eye 400gr. \$579
- Flank steak 350 gr \$395
- Octopus al pastor 250 gr \$365
- New york 400 gr \$549
- Short rib 350 gr \$449
- Flap steak / Vacio 450 gr \$539

GARNISHED [choose two] \$59

- Rosemary baby potatoes
- Mashed Sweet potato, with marshmallow
- Grilled corn
- Grilled bell peppers
- Portobello with Balsamic and basil
- House small salad

CHEF SPECIAL

- "Sonora`s grilled dish" (for two) \$895
Flank steak, top sirloin, chistorra, Anaheim Chile stuffed with cheese, onions, refried beans and flour tortillas
- Parrillada "Argentinean`s grilled dish" (for two) \$979
Flap steak, short rib, Argentinean sausage, empanada, grilled onion, bell pepper, creole salad.
- Rib eye-pork belly Burger au gratin 220 gr. \$249
With Onion jam and potatoes wedges
- Shrimp-octopus Burger, au gratin 180 gr. \$239
Fried calamari, Roasted garlic aioli and potatoes wedges