



## FUEGO MENU

for the table – 49.50 per person

### STARTERS

**AYESHA'S FRESH BAKED CORNBREAD**

thai red curry butter

**SMOKED BURRATA**

beets, citrus, pistachios, calabrian chilies

**WAGYU SHAKING BEEF**

gem lettuce, black pepper, nuoc cham

**CRISPY JERK CHICKEN CUTLETS**

mango, fermented scotch bonnet pepper

### INTERNATIONAL MIXED GRILL

**ASIAN CEDAR-SMOKED SALMON**

sweet + sour eggplant, baby zucchini, sugar snap peas

**MEXICAN STREET CHICKEN**

achiote, chilies, sweet potatoes, avocado

**SMOKED ST. LOUIS RIBS**

american style

### SIDES

**RIB TIP MAC + CHEESE**

**BRUSSELS SPROUTS**

### DESSERTS

**AYESHA'S KEY LIME PARFAIT**

cinnamon toast crunch, whipped cream

**ICE CREAM DUO**

fat cat creamery

## BOUGHIE AF BARBECUE

**THIS IS A FIVE-COURSE MENU MADE-TO-ORDER  
EXCLUSIVELY FOR YOU WITH OUR SIGNATURE FLAIR  
AND A BIT OF BOUGHIE FUN BY THE CHEF**

for the table – 75 per person

*The consumption of raw or undercooked eggs, meat, poultry,  
seafood for shellfish may increase your risk of food borne illness.  
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.*