



## FUEGO MENU

for the table - 55 per person

### STARTERS

**AYESHA'S FRESH BAKED CORNBREAD**

thai red curry butter

**MAMA MINA'S FALAFEL**

hummus, cucumber, endive crudite ,tomato jam

**WAGYU SHAKING BEEF**

bibb lettuce, black pepper, nuoc cham

**JAMAICAN JERK FRIED CHICKEN**

mango, fermented scotch bonnet pepper

add wood-fired gulf shrimp and oysters | +12 per person

### INTERNATIONAL MIXED GRILL

**HAWAIIAN STYLE SNAPPER**

mushroom fried rice, chicories, black bean vinaigrette

**CHARCOAL-GRILLED SINALOAN CHICKEN**

achiote, chilies, sweet potatoes, avocado

**SMOKED ST. LOUIS RIBS**

american dry rub, sweet and smoky barbecue

add prime skirt steak | +12 per person

### SIDES

**ROASTED BROCCOLINI**

**CRAB FRIED RICE**


### DESSERTS

**FIREMAN DEREK'S KEY LIME PIE**

graham cracker crust, whipped cream

**SPUN TO ORDER SOFT SERVE**

salted caramel, valhrona chocolate sauce



*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.*