

A stylized flame graphic in shades of yellow and orange, with a white outline, framing the text. The flame has several tongues of fire extending upwards and downwards.

Fuego

BAR
— & —
KITCHEN

BITE ME

\$16 Chicharron & Chorizo Mixto
Pork belly bites and chorizo served with hchimichurri sauce

\$10 Chicken Satay
Served with spicy peanut sauce and acar

\$16 Fry Herring Fish (Shishamo)
Served with lemon

\$12 Calamari Frito
A generous portion of fresh, tender squid lightly floured then deep fried, served with lemon wedges, homemade marinara sauce & harissa aioli

\$14 El Nachos Beef Grande
Chili beef with cheese sauce, jalapeño sliced, sour cream, guacamole and pico de Gallo

\$12 Santo Jalapeños Poppers
Served with cilantro sour cream & Pico de Gallo

\$16 Fritto Misto Di Mare
A generous portion of fresh, tender mix seafood floured then deep fried, served with lemon wedges, homemade marinara sauce & harissa aioli

\$10 Manolo !! Olives & Pickels
A mix of gourmet olives and pickles mix with olive oil and herbs

\$12 Be My Wingman
Served with blue cheese dressing

\$16 Tiger Prawn Al Fuego
Grill tiger prawns with garlic butter and herb sauce

\$14 Questo Mixto
A combination of our gourmet and premium cheese

TRUFFELS FRIES **\$8** | SWEET POTATO FRIES **\$6** | CHIPS AND SALSA **\$5**

SALAD

\$12 Steffie Cesar Salad
Romain lettuce, crouton, bacon, hard boil eggs and Caesar dressing

\$12 Baby Bamm-Bamm Salad
Baby Spinach with watermelon, caramelise onion cheery tomatoes, feta cheese, parmesan cheese and balsamic dressing

\$12 Chef Sady Salad
Mix green, ham, turkey, hard boil eggs, carrots, celery, tomato and balsamic dressing

PASTA

\$14 Chicken or Beef Bolognese
sautéed with onion, chili oil and mix with tomato sauce and penne pasta

\$12 Spaghetti Aglio Olio
Sauteéd with garlic, olive oil, fresh chilli cherry tomatoes and parmesan cheese

\$12 Penne a la Vodka With Chicken
Sauteéd onion, light cream and a dash of tomato sauce, sautéed with butter and flamed with Vodka and parmesan cheese

\$14 Spaghetti Carbonara
Sliced bacon tossed, onion with fresh cream and egg yolk topped with crispy bacon and parmesan cheese

BURGERS

- \$16 El Patron \$16**
Fresh ground sirloin, cheddar cheese BBQ sauce topped with lettuce, tomato and red onion sliced
- \$16 Rocky Balboa Steak \$16**
Prime rib steak with sautéed onion, capsicum, cheddar & pepper Jack cheese
- \$16 Bello Mushroom \$16**
Grill Portobello mushroom with arugula, caramelise onion and Pepper jack cheese
- \$14 Ay caramba! Caliente \$14**
Fried chicken leg mix in buffalo sauce, topped with bacon lettuce tomato and ranch dressing
- \$14 The Bronx \$14**
Pulled pork mix with spicy BBQ sauce, lettuce and onion rings

ALL BURGER SERVED WITH FRIES AND HIPPIE COLE SLAW

FLAT BREAD

- \$16 Lox**
Smoked salmon capers red onion cream sauce
- \$14 Sofia**
Black olives, red onion, roasted red pepper and feta cheese
- \$14 Mahalo**
Ham and pineapple
- \$14 Bing**
Hoisin bbq chicken Roasted capsicum and mix green

PIZZA

- \$16 Al Fuego**
Parma ham and rockets
- \$16 Conquistador**
Mix of exotic mushrooms & rockets
- \$14 Maya**
Marinated cajun chicken, Spanish onions, red capsicum & Jalapeño
- \$14 Mamasita**
Fresh mozzarella, cherry tomatoes and basil

CHEF'S TABLE

- \$25 Ribeye al Fuego**
Served with hippie coleslaw, fries and Rum BBQ sauce
- \$22 BBQ Ribs**
Pork ribs, hippie served with coleslaw, fries and BBQ sauce
- \$18 Quesadilla**
Choice of beef, chicken or prawns, with a blend of three cheese, folded in flour tortilla served with Salsa and sour cream
- \$16 Burrito Libre Bowl**
California Style Burrito Sauteed Vegetables, stuffed with rice, guacamole, pico de gallo and shredded cheese, served with bean sauce and cheese
- \$22 Half Chicken**
Free range chicken served with primavera vegetable sofrito sauce
- \$20 Grill Salmon with Pineapple Salsa**
Wild-caught Alaska. Served with mash potatoes and primavera vegetables
- \$16 Fish and Chips**
With hippie Cole slaw lemon and tartar sauce
- \$18 Bangers & Mash**
Served with mash-potatoes brown sauce and fried shallots

Dulceria \$6 Sweet

Carrot Cake

Vanilla Ice Cream
Caramel Sauce

Brownie

Vanilla Ice Cream
Chocolate Sauce

Cheese Cake

Strawberry Ice Cream
Caramel Sauce

Selection of Gourmet Gelato \$4 one scoop

Vanilla - Strawberry - Chocolate - Mango - Coconut - Avocado

Water \$5

Sparkling & Still

Sodas \$5

Coke / Sprite / Ginger Ale
/ Coke Light / Tonic

Juices \$5

Orange / Apple / Lime
/ Cranberry / Pineapple

COFFEE

Americano \$4

Double Espresso \$5

Latte \$5

Cappuccino \$5

Affogato \$6.50

Milo \$3