



fuego

CEVICHEs AND TIRADITOs

SALMON CEVICHE CAUSA

Traditional Causa from Lima served with fresh Salmon Ceviche, Crispy Amaranth and green Leaves

GROUPEr CEVICHE

Fresh local Grouper marinated with Lemon, Spring Onions Julienne strips, yellow Pepper and Leche de Tigre

WHITE TUNA FISH TIRADITo WITH COCONUT SAUCE

Slices of white Tuna fish with Creamy coconut and Citrus sauce with Lemon aroma, Coriander, Ponzu sauce reduction and Crispy Nori seaweed

TUNA NIKKEI TIRADITo

Tuna slices marinated with Nikkei Leche de tigre sauce, Turnip

PERUVIAN TENDERLOIN ANTICUCHOS

Grilled Tenderloin macerated with Anticucho Sauce served with Potatoes, and Zarza Criolla

GASPACHO

PERUVIAN GREEN AND ROASTED VEGETABLES

MAYEB LEMON CITRUS VINAGRETA

 Gluten Free

 Vegetarian

 Light

 Hot

 Raw Food

“The food offered meets the standards of quality and hygiene, however, the consumption of raw food is the responsibility of the user.”

*Prices in Mexican pesos. Prices include taxes. These items are not part of your LUXExclusive package. Payment in US Dollars, daily exchange rate exhibited will be applied.



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MAIN COURSES

GRILLED FILET OF BEEF
MASHED POTATO WITH VEGETABLES, SAUCE CABERNET DEMIGLASS

SAUTEED MEDALLION OF BEEF
Tenderloin Beef sauteed with tequila, red Wine Vinegar, Soy
Sauce and Spring Onions, served with fried vegetables

QUINOA WITH SEAFOOD
Seafood Sauteed with white Wine, Criollo dressing
and Coriander with Chalaca Sauce

CHICKEN VERACRUZ
Chicken breast with roasted potatoes and quail eggs

TUNA FISH WITH KUMQUATS
Red Tuna Fish herb macerated in rum and Lemon,
served in three pepper Sauce, Mushroom Quinoto and Mushrooms with mild Vegetables

NIKKEI RACK OF LAMB
With roasted garlic and demiglaze

GRILLED SEA BASS TACU TACU
basil with roasted red bell pepper sauce and asparagus

MARACUYA

LIME MOUSE, AND MERENGUE SHARD, WITH PASSIONFRUIT GLASS

ANIS CREME BRULLE GARNISH WITH BERRIES

FRUIT AND BERRYS

SORBET AND GELATTO

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MENÚ DE NIÑOS | KIDS MENU

Pechuga de pollo a la plancha con tomate, lechuga y papa francesa o vegetales asados
Grilled chicken breast with tomato, lettuce and french fries or roasted vegetables

Filete de pescado a la plancha con lechuga, tomate y vegetales asado
Grilled fish fillet with lettuce, tomato and roasted vegetables

Dedos de pollo fritos acompañados de papa francés
Fried chicken fingers accompanied with french fries

Hot dog acompañado de papas fritas
Hot dog with french fries

Hamburguesa de res, tomate y lechuga acompañado con papa francesa
Beef burger, tomato and lettuce accompanied with french fries

Spaghetti marinara.

Spaghetti bolognesa.



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