



SAZÓN Y FUEGO



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APERITIVOS (APPETIZERS)

Ceviche de Camarones | \$16
Mariblu Shrimp, Mango Juice
Red Onion, Lime Juice, Cilantro
Chipotle, Tajadas **(NICARAGUA)**

Ceviche Peruano | \$18
Mahi, Leche de Tigre, Red Onion
Poached Sweet Potato, Chulpe
Choclo, Cilantro **(PERU)**

Vegetable Ceviche | \$15
Coconut Cream, Mushrooms
Red Onion, Artichoke, Sweet Potato
Chulpe, Choclo, Cilantro **(PERU)**

Chicharrónes | \$13
Crispy Fried Pork Belly, Chirmol Sauce
Fresh Lime **(GUATEMALA)**

Caesar Salad | \$9
Romaine Lettuce, Crispy Oaxaca Cheese
Parmesan, Classic Dressing **(BAJA)**
-Add Grilled Picahna + \$16
-Add Grilled Shrimp (5) + \$10

Quinoa Salad | \$13
Quinoa Tossed with Bell Peppers
Mango, Spinach, Queso Fresco, Olives
Mango Vinaigrette **(BOLIVIA)**
-Add Grilled Shrimp (5) + \$10

Empanadas De Yuca (2) | \$15
Hand Formed From Yuca Dough
Light and Crispy, With Guacamole
(VENEZUELA) Choice of:
-Braised Beef
-Plantain with Cheese and Beans

TACOS
2 Hand Pressed Masa Totillas
-Chicharrón & Chirmol \$9
-Hibiscus & Cheese \$9
-Chef's Daily Taco \$MKT

Arepas (2) | \$6
Hand Formed Masa
Crispy Outside, Fluffy Inside
With Herb Butter **(VENEZUELA)**
+Peruvian Chicken & Avocado - \$5
+ Hibiscus & Cheese + \$5

Sopes | \$13
Hand Formed Masa, Lightly Grilled
Mole Chicken, Lettuce, Salsa
Queso Fresco **(MEXICO)**

SIGNATURE SAUCES

Aji Amarillo- (Mild) Aji Amarillo, Queso Fresco, Crackers- \$2
Pico De Gallo- (Mild) Tomato, Red onion, Cilantro, Garlic- \$3
Rocoto Sauce- (Spicy) Rocoto Chiles and Green Onion- \$2

Chimichurri- (Mild) Cilantro, Parsley, Aji Amarillo, Garlic, Red Onion- \$2
Salsa Verde- (Medium) Poblano, Serrano, Cream- \$2
Chirmol Suace- (Mild/Smokey) Blended Tomatillo, Tomato, Onion, Garlic- \$3

A LA PARRILLA (FROM THE GRILL)

Experience the flavors of our live-fire charcoal oven
Served A La Carte- Pick A Side To Accompany Your Favorite Charcoal Grilled Meat!

- ***PICANHA (BRAZIL)** - Brazilian Favorite, Top Sirloin "Fat Cap On" Steak, With Chimichurri -10oz for \$25
- ***NEW YORK (ARGENTINA)** - Hand Cut Sterling Farms New York Strip, With Chimichurri -12oz for \$33
- ***PRIME RIBEYE (ARGENTINA)** - USDA Prime, Superior Marbling, Top Flavor, With Chimichurri -12oz for \$48
- ***BERKSHIRE (BRAZIL)** - 24 Hour Coffee Brined, Coffee and Molasses Sauce -10oz for \$25
- ***LAMB (MEXICO)** - Marinated Bone-in Lamb Chops, With Chimichurri -8oz for \$30
- ***MIXED GRILL (ARGENTINA)** - 10oz Picanha, 12oz Prime Ribeye, Argentinian Longaniza, Mexican Chorizo, Served with Chimichurri, House Rocoto Sauce (Serves 2-3 Guests) -\$96

PLATO PRINCIPAL (MAIN DISH)

***Peruvian Chicken**
Whole Roasted Chicken
Peruvian Spices and Malt Beer
Papas Nativas, Peruvian Sauces
-\$38 Whole Chicken
-\$28 Half Chicken

***Poblano Relleno | \$22**
Charcoal Oven Roasted Vegetables
inside a Roasted Poblano,
Oaxca Cheese, Lightly Battered
(OAXACA)

***Pan Seared Mahi | \$34**
Tomatillo Rice, Guasacaca
Patacones, Basil and Garlic Tuile
(VENEZUELA)

***Ropa Vieja | \$28**
Beef Shoulder, Fresh Herbs
Malt Beer Braised, Whipped Yuca
**Vegetarian Option Available
(CUBA)

***Choripan | \$16**
Grilled Argentinian Sausage
House Made Baguette
Mustard Sauce, Chimichurri
Hand Cut Fries **(ARGENTINA)**
-Add Cheese + \$2
-Add Pico De Gallo + \$1

***Fuego Burger | \$17**
House Made Brioche Bun
Guacamole and Pico De Gallo
Matcha Sauce and Hand Cut Fries
(MEXICO)
-Add Cheese + \$2
-Add Chicharrones + \$2

***Arroz Con Mariscos | \$35**
Jasmine Rice, Shrimp Stock
Calamari and Shrimp
(CARIBBEAN)

***Pasta al Pesto | \$20**
Peruvian Pasta with Fettuccini,
Creamy Spinach and Basil Sauce
Parmesan **(PERU)**
-Add Lomo Saltado \$12
-Add Grilled Shrimp \$10

***Cochinita Pibil | \$18**
Marinated Pork Shoulder
Braised in Banana Leaf
Pickled Onions, Chirmol Sauce
House Made Tortillas **(PUEBLA)**

***Lomo Saltado | \$20**
Marinated Beef Sautéed with
Onions and Tomatoes with Fries,
White Rice **(PERU)**
-With Local Mushrooms (VEG)- \$18

EL ENTREMES (SIDES)

- Chayote Au Gratin | \$10**
- Roasted Vegetables | \$6**
- Yuca Fries & Aji Amarillo | \$8**
- Black Beans | \$6**
- Tomatillo Rice | \$5**
- Papas Nativas | \$6**
- Potato Croquettes (4) | \$8**
- Hand Cut Fries | \$6**