



LUNCH

TO MUNCH ON

Fuego Guacamole 10

Fried Corn Tortillas Chips, Lime, Cilantro, Pico de Gallo, Cotija Cheese
Just the chips & salsa- 6

Spicy Tortilla Soup 9

Chicken, Roasted Tomatoes, Cotija Cheese, Tortilla Strips

Smoked Spicy Hummus 10

Tahini, Roasted Pine Nuts, Chipotle, Flat Bread

Mixed Baby Lettuce with Fuji Apples 12

Cilantro, Grape Tomato, Chili Dusted Pecans, Goat Cheese,
Creamy Chipotle Dressing

Kale & Berry Salad 13

Pickled Onion, Candied Pumpkin Seeds, Strawberries
Raspberry Vinaigrette

Argentine Beef Churrasco 14

Grilled Skewer Skirt Steak, Pepper Escabeche, Parsley Lemon

Calamari 16

Crispy Calamari, Mustard Honey Aioli, Roasted Cashews Organic Sprout Salad

Oaxacan Style Queso Fundido 14

Chicken Tinga, Cheese Fondue, Chipotle Tomato Sauce, Grilled Banquette

Macaroni & Cheese 14

Truffled White Fontina Cheese Sauce, Smoked Bacon
Spring Peas, Shiitake Mushrooms, Humboldt Fog

Chicken Flat Bread 14

Cilantro Pesto, Mozzarella Cheese, Shiitake Mushrooms and Arugula

CEVICHE

Ceviche Mercado Cocktail 17

Steamed Shrimp, Chipotle, Jicama, Green Onion
Avocado, Corn Tortilla Chip

Ceviche Tropical 18

Mahi-Mahi, Pineapple, Coconut, Piquillo Pepper,
Scallions, Ginger, Orange

Ceviche El Atun 19

Ahi Tuna, Aji Panca, Avocado, Mango, Ginger, Pineapple Mojo

Ceviche Sampler 23

Sampling of all Three

LUNCH SALADS

Fiesta Salad 16

Chopped Romaine, Cilantro, Black Beans, Corn, Tomato, Jicama, Scallions,
Pepper Jack, Cheddar Cheese, Tortilla Strips, Ranchero Barbeque Dressing
Chicken 18 Skirt Steak 19 Grilled Shrimp 20

The Cobb 18

Mixed Greens Tossed with Grilled Chicken, Smoked Bacon, Tomato, Egg, Avocado
Blue Cheese, Ranchero Barbeque Dressing

Tangerine 20

Jumbo Lump Crab Cakes, Organic Greens, Tangerines, Mango-Melon Salsa
Cucumbers, Citrus Aioli

Ahi Tuna 22

Seared Rare Tuna, Frisée and Arugula Lettuce, Sugar Peas, Daikon
Green Beans Mango, Soy Ginger Dressing

Grilled Salmon 20

Tossed Field Greens, Cilantro, Tomato, Julienne Peppers, Red Onion
Caramelized Plantains, Citrus Vinaigrette

SANDWICHES

Served with French Fries or Fresh Fruit

Cubano 16

Mojo Citrus Braised Pork, Black Forest Ham, Melted Swiss Cheese
Sliced Dill Pickles, Mustard

Spicy Chicken Tinga 15

Escabeche Candy Jalapeño, Garlic Aioli, Grilled Pan de Leche

Mayan Half-Pounder Angus Burger 16

Cheddar or Swiss Cheese, Lettuce, Tomato, Red Onion
Add: \$2 per additional item: Applewood Smoked Bacon, Avocado, Sautéed Mushrooms

ENTRÉES

Mayakoba Trio Tacos

Three Tacos Served with Garlic Rice, Chipotle Black Beans. Cabbage Jalapeno
Cilantro Slaw, Tomatillo Avocado Sauce, Crema Fresca
Tequila Lime Chicken 16 Cilantro Jalapeno Skirt Steak 17
Grilled Fish of the day 18

Fuego Enchiladas 17

Corn Tortillas rolled with Four Cheeses, Tomatillo Cream Sauce Served with Garlic Rice
Chipotle Black Beans
Chicken, Roasted Tomatillo Sauce 18 Asada - Guajillo Sauce 20
Shrimp - Chipotle Cream 22

Quinoa 20

Sautéed Garlic Spinach, Woodland Mushrooms, Summer Squash
Corn Relish, Sofrito, Broiled Paneer Cheese

Fillet of Salmon 25

Seared Fillet of Salmon, Honey Ancho Chili Glaze, Spicy Black Bean Sauce, Jalapeño
Cream, Steamed Jasmine Rice, Sautéed Garlic Spinach

Seafood Crepas 26

Filled with Jumbo Lump Crab Meat, Rock Shrimp, Roasted Poblano Sauce, Black Bean
Corn Relish, Steamed Jasmine Rice

Pollo a la Parrilla 24

Fuego Chili Rubbed Chicken Breast, Poblano Ginger Sauce
Caramelized Sweet Plantains, Roasted Potatoes

TO SIP ON

(PLEASE ASK YOUR SERVER FOR COMPLETE WINE AND COCKTAIL OFFERINGS)

Sparkling Cava, Poema, Spain 10

Sauvignon Blanc, Cakebread, Napa, 2013 13

Chardonnay, Sequoia Grove, Napa, 2011 13

Merlot, Bodega Norton, Arg, 2014 8

Cabernet Sauvignon, St. Francis, Sonoma 2012 12

Fuego's Organic Margarita 13

Tres Generations Organic Reposado, muddled limes, cointreau, lime juice, agave nectar

Cucumber Basil Martini 13

Cucumber vodka, muddled cucumber & basil, cointreau, fresh lemon jc

Please note due to the California drought restrictions we no longer automatically offer tap water, it is request only
increase your risk of food borne illness

18% gratuity will be added to parties of six or more
www.hotelmayalongbeach.com/fuego

Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may
gift cards available
www.facebook.com/fuego long beach