



BREAKFAST MENU

7 Days a Week 6am – 11am

SPECIALTIES

FARM FRESH EGGS 20

Two Eggs Your Way, with Applewood Smoked Bacon or Pork Sausage, Potatoes, Choice of Toast

PASTRY BASKET 18

Basket of Freshly Baked Pastries
Choice of Juice Selection, Coffee, Fresh Fruit

FUEGO OMELET 24

Spinach, Tomato, Onion, Mushrooms, Cheddar Cheese
Potatoes, Choice of Toast

BREAKFAST BURRITO 24

Scrambled Eggs, Bacon, Pork Sausage, Potatoes
Pepper Jack Cheese, Wrapped in a Flour Tortilla
Ranchero Sauce, Serrano Cream, Avocado

AVOCADO TOAST 18 *Vegan*

Smashed Avocado, Pickled Red Onion, Tomato
Arugula, on Multigrain Toast

FROM THE GRIDDLE

BUTTERMILK PANCAKES 16

Seasonal Berries, Maple Syrup, Whipped Butter

HORCHATA FRENCH TOAST 18

Crushed Berries, Sweet Cinnamon Cream, Toasted
Hazelnuts, Crema Lechera

SIDES

APPLEWOOD SMOKED BACON 7

PORK SAUSAGE LINKS 7

POTATOES 6

SEASONAL FRUIT 12

SEASONAL BERRIES 12

BAGEL & CREAM CHEESE 8

FRUIT & GRANOLA

SEASONAL FRUIT 17 *GF*

Selection of Assorted Fruits, Cottage Cheese or Yogurt

ALMOND AGAVE GRANOLA 11 *GF*

Fresh made Granola, Choice of Low-Fat Vanilla Yogurt
or Milk, Seasonal Berries

BEVERAGES

COFFEE – SMALL POT 8

Locally Roasted - Serves 3 Cups

COFFEE – LARGE POT 12

Locally Roasted - Serves 5 Cups

TEA POT 7

Ask for our Daily Selections of Hot Teas - Serves 3 cups

2% OR SKIM MILK 4

ASSORTED JUICES 6

Orange, Cranberry, Apple, Grapefruit

CHILDREN'S BREAKFAST

PANCAKES 12

Maple Syrup and Butter

SCRAMBLED BREAKFAST 12

One Scrambled Egg with Bacon or Sausage & Choice of Toast

Please note due to the California drought restrictions we no longer automatically offer tap water, it is by request only.
www.hotelmayalongbeach.com/fuego-restaurant www.facebook.com/fuegolongbeach

\$3 Delivery fee applies per order. 20% Gratuity is Added to All In Room Dining Checks.

Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.



HOTEL
MAYA
A DOUBLETREE BY HILTON



DINNER MENU

Friday - Sunday 6pm – 11pm

STARTERS

FUEGO GUACAMOLE & FIRE ROASTED SALSA 20

Fresh Avocado, Onion, Chile Serrano, Lime, Cilantro
Fire Roasted Salsa, Tortilla Chips

QUESADILLA 18

Blend of Mexican Cheeses, Onions, Cilantro
Jalapeño Crema, Fire Roasted Salsa
ADD: Chicken +4 | Steak +6

CALAMARI FRITO 20

Crispy Calamari, Salsa Brava, Crema Fresca

CRAB CAKES 26

Jumbo Lump Crab Meat, Fire Roasted Pepper Sauce
Fried Leeks

SALADS

FUEGO SALAD 18 **VEG**

Baby Greens, Chile Dusted Pecans, Goat Cheese, Heirloom
Tomatoes, Cilantro, Fuji Apples, Creamy Chipotle Dressing
ADD: Chicken +6 / Asada Steak +8 / Salmon +12

BBQ RANCH SALAD 20 **VEG**

Romaine, Cilantro, Black Beans, Corn, Tomato, Scallion
Avocado, BBQ Ranch, Tortilla Strips
ADD: Chicken +6 / Asada Steak +8

CAESAR SALAD 18

Romaine Leaves, Endive, Parmigiano Reggiano
Chili-Dusted Breadcrumbs, Caesar dressing
ADD: Chicken +6 / Asada Steak +8 / Salmon +12

SANDWICHES

Served with Choice of French Fries or Fruit

MAYAN BURGER 24

Half-Pounder Angus Patty with Cheddar or Swiss cheese
Lettuce, Tomato, Red Onion, Pickles
\$4 per additional item: Applewood Smoked Bacon /
Avocado / Sautéed Mushrooms

AVOCADO TOAST 19 **Vegan**

Grilled Rustic Bread, Olive Oil, Smashed Avocado
Red Onion Jam Tomato, Arugula
ADD: Smoked Salmon +7

DINNER ENTREES

MEZCAL POLLO CHIPOTLE 38

Chicken Breast, Smoked Mezcal Butter, Lime Pignolas
Spinach, Mashed Potatoes

CHARBROILED FILET MIGNON 56

Red Wine Demi-Glace, Blistered Tomatoes, Mushrooms
Herbed Butter, Fingerling Potatoes

PAN-SEARED FILLET OF SALMON 42

Honey Ancho Chili Glaze, Black Bean Relish
Spinach, Mushroom Risotto

SEAFOOD ENCHILADAS 44

Queso Chihuahua, Crab Meat, Rock Shrimp, Salsa Roja
Jalapeño Crema, Black Bean Relish

SPINACH MUSHROOM RISOTTO 36 **VEG**

Black Beans, Spinach, Shiitake Mushrooms, Corn, Pico de Gallo
Parmigiano Reggiano

DESSERTS

METROPOLITANO CARAMEL FLAN 15

Mexican Custard, Caramel, Pineapple Strawberry Pico
Cinnamon Crisp

CHURROS 14

Sugar Cinnamon Churros, Caramel Sauce
Haagan Dazs Vanilla Ice Cream

NEY YORK CHEESECAKE 16

Raspberry Coulis, Tahitian Vanilla Whipped Cream

CHILDREN'S DINNER

Served with Choice of French Fries or Fruit

GRILLED CHEESE SANDWICH 12

Buttered White Bread, Cheddar Cheese

CHICKEN FINGERS 16

Ranch or BBQ Sauce

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SIGNATURE COCKTAILS

Fuego Margarita 17

El Jimador Tequila, Cointreau, Lime, Agave

Try it Spicy +1

Premium Fuego Margarita 20

Casamigos Reposado Tequila, Cointreau, Lime, Agave

Try it Spicy +1

Paloma 17

El Jimador Tequila, Cointreau, Grapefruit

Lime, Agave Soda

Try it Spicy +1

Spicy Watermelon Margarita 17

El Jimador Jalapeño Infused Tequila, Lemon, Lime

Mela Watermelon, Tajin Rim

Playa Del Sol 17

Union Mezcal, Mt. Gay Rum, Lime, Pineapple, Maple

WINE

Sparkling & Rose

Sparkling, Moscato, Mia, Freixent, Spain	13/52
Sparkling, Cava, Rose, Poema, Spain	14/56
Sparkling, Cava, Poema, Spain	14/56
Riesling, Firestone, Santa Barbara, CA	15/60
Sparkling, Domaine Chandon Brut, Napa, CA	18/72

White

Pinot Grigio, Graffigna, Argentina	14/56
Sauvignon Blanc, Montes, Chile	15/60
Chardonnay, Casa Madero, Mexico	16/64

Red

Pinot Noir, Leyda, Chile	15/60
Malbec, C7, Argentina	15/60
Cabernet Sauvignon, Cte Domeca, Mexico	15/60
Cabernet Sauvignon, Hess Select, Sonoma, CA	17/68

BEER

On Tap

Modelo Negra	10
Firestone 805	10
Lauginitas IPA (Regional Rotating Tap)	10

Import Bottle

Modelo Especial	8
Pacifico	8
Corona Extra	8
Buckler (Non-Alcoholic)	8

Domestic Bottle

Bud Light	8
Coors Lite	8
Michelob Ultra	8

Craft Bottle

Stone Buenaveza Salt & Lime Lager	9
Ballast Point Hazy Sculpin IPA	9

SODAS & WATER

Coke, Diet Coke & Sprite 5
Bottled Still Water 8
Bottled Sparkling Water 8

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Featured Cocktails &
Special Promotions**



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