





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

\$3 Delivery fee applies per order. 22.5% Gratuity is Added to All In Room Dining Checks.

HOTEL MAYA - IN ROOM DINING MENU 2024







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 Parmiajano Regajano

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	13/50
Sparkling, Cava, Rose, Poema, Spain	14/54
Sparkling, Cava, Poema, Spain	14/54
Riesling, Firestone, Santa Barbara, CA	15/58
Sparkling, Domaine Chandon Brut, Napa, CA	16/62

White

Pinot Grigio, Graffigna, Argentina	14/54
Sauvignon Blanc, Montes, Chile	14/54
Chardonnay, Casa Madero, Mexico	15/58

Red

66
58
50
52
5

BEER

On Tap

Rotating Seasonal Tap	11
Firestone 805	11
Lagunitas IPA	11

Import Bottle

Modelo Especial	9
Pacifico	9
Corona Extra	9
Buckler (Non-Alcoholic)	9

Domestic Bottle

Bud Light	8
Coors Lite	8
Michelob Ultra	8

Craft Beers

Stone Buenaveza Salt& Lime Lager	
Ballast Point Hazy Sculpin IPA	

9 9

SODAS & WATER

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





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