

Fuego

GENUINE FIRE COOKING

Dressings and the perfect touch of spice blends build upon delicious meat juices and provide an intensely flavorful end note.

From roughing up meat to cooking directly on hot coals, Fuego's vibrant ambiance will take you to a distinctly unique experience.

 Char-grilled  Smoked  Rodizio  Grilled  Spit-roasted

COCKTAILS



ROSEMARY COSMO

Well balanced cocktail between the freshness of its acidity and the sweetness from the cranberry combined with vodka

SAZERAC

A powerful beverage blended with whiskey, Pernod and a twist of lime

CAIPIRINHA

The national drink of Brazil made with cachaça along with fresh muddled lime

ICE BEER

This cocktail combines the best of tequila, lime and orange with lager beer

GINGER LEMON DROP

Simple, elegant and delicious: ginger and vodka are just fabulous together

MANHATTAN

Considered one of the most famous spirit forward cocktails: whiskey, Vermouth rosso and cherry

BERRY MOCKTAIL

Soft and fresh mouth feel: wild berries blended with lime and hints of basil

COLD STARTERS



SALMON TATAKI WITH PEPPERLEAF * 🌱

A combination that we would ordinarily not put together but with an amazing taste: rice vinegar-cured salmon over pepperleaf vinaigrette with diced avocado, bell pepper and quinoa

PERUVIAN CEVICHE * 🌱

One of Peru's most beloved foods: raw fish fillet cured in refreshing *leche de tigre*

ROASTED OCTOPUS CARPACCIO 🌱

Drizzled with olive oil and fine herbs with pickled red onion and local Yucatán vinaigrette. **Get ready to embrace surprising flavors** 🌱

GIANT OYSTERS * 🌱

Soft and fleshy, served with Tabasco sauce and lemon to taste

MIGNONETTE OYSTERS * 🌱

In France oysters are eaten as naturally as they come, served with the classic mignonette sauce. **An irresistible treat you can't miss!**

HOT STARTERS



BURRATA 🌿

Artisan cheese from Southern Italy with griddled tomato and fresh arugula over roasted onion cream

FONDUE CASSEROLE

Try our savory version, a Switzerland's iconic national dish: rich fondue served with salami, cantaloupe, grapes and crunchy brioche 🍞

SOPES WITH CHICHARRÓN MEXICO CITY STYLE /

You can't eat just one: corn masa round shell topped with pressed pork crackling and *carne asada* with shredded lettuce, crumbly cheese and sour cream

🌿 Ask for our vegetarian option: spinach, beans and portobello

GROUND BEEF AND CHEESE EMPANADAS

Soft and chewy with *chimichurri* sauce and our fabulous smooth tomato pesto

ROASTED OYSTERS * 🌿 /

Char-grilled oysters cooked in their own juices with cheese au gratin 🍷

SALADS



BEET, MUSHROOMS AND AVOCADO ✓

Fresh and hearty salad with spinach and plum slices

APPLE AND ARTICHOKE 🌿

Apple layers, grilled artichoke cores and lettuce mix drizzled with spiced orange sauce 🍷

BROGAN SALAD 🌿 🍷 🌱

This delicate salad is the result of our fulfilling relationship with you: lettuce mix with goat cheese and red wine-poached pears

SOUPS



SMOKED TOMATO CREAM SOUP 🌿

Soft and velvety in the mouth: made with wood-fired tomatoes, crispy brioche croutons, basil and Gouda cheese 🍷

CHILLED LABNEH SOUP 🌿 🍷

Refreshing chilled soup made of cucumber and labneh. A staple in the wider Middle East

CARNE EN SU JUGO / 🍷

One single bite will make you a fan for life: rich beef broth with crispy crumbled bacon, chopped cilantro and onion

MAIN DISHES



SMOKED SALMON STEAK

Served with a side of wild rice coated in five spice orange sauce 🍷

YUCATÁN FISH 🍷

A great example of a cuisine rooted in the cooking of the Yucatán peninsula: char-coaled fish with a musky flavor, coated in red thick annatto paste served with a side of pickled red onion and roasted pinenapple 🍷

CARIBBEAN OCTOPUS

Grilled in its own juice, rubbed with paprika, served with olive-mint tapenade and tropical pico de gallo sauce 🍷

ROASTED CHICKEN

Spit-roasted chicken lightly dressed with a touch of Middle Eastern flavors: creamy curry, roasted pineapple, Jasmin rice and sour cucumber 🍷

BACON WRAPPED CHICKEN

Chicken breast wrapped in crispy bacon seasoned with red rub, served with corn kernels, queso fresco and potatoes with a hint of rosemary 🍷

BOURBON PORK BELLY

Crispy golden pork belly chunks coated with our BBQ adobo made of Bourbon whiskey, served over mushroom risotto and extra Bourbon. Cheers! 🍷

ROASTED SUCKLING PIG 🍷

Char-roasted suckling pig with a side of smoked apple salad, smooth mashed potatoes and gravy sauce 🍷

BRAISED LAMB SHANK

Incredibly tender lamb shank, slowly-cooked with vegetables and red wine, served with creamy spinach and fried potatoes with sparks of rosemary 🍷

BBQ BABY BACK RIBS

Exactly what ribs should be: tender and delicious pork ribs smoked at a low temperature, glazed with our flavorful BBQ sauce 🍷

SPIT-ROASTED PICANHA 🍷

Juicy and sizzling, served directly on your table with a side of potato wedges, roasted portobello and red radish 🍷

BLACK PEPPER-CRUSTED BRISKET 🍷

Delivered directly from the smoke-pit to your table.

Try our full-flavored Texas version, served with pickle gherkin, potato wedges and pickled onions 🍷

CHATEAU SIRLOIN 🍷

SUGGESTED FOR 2

With velvety mashed potatoes, mushroom gravy sauce and roasted asparagus 🍷



BEST STEAK CUTS FOR GRILLING 🍖

We offer the most succulent selection of Certified Angus Beef steaks 🍖

All our cuts are served with crispy potato wedges in adobo sauce and *chimichurri*.

If you'd like to improve the overall experience, pick your favorite sauce or sides to pair up with your steak

Sirloin medallion

Petit filet

Flat iron

Porterhouse 31 oz **202 RC**

Cowboy 21 oz **108 RC**



SIDES

Roasted onions

Crispy fried plantain

Creamy spinach

Potatoes in adobo sauce

Roasted pineapple

Mashed potatoes

Roasted corn kernels

Buttered vegetables

Vegetables with steamed rice

SAUCES

Béarnaise

Chimichurri

Gravy and mushrooms

Green peppercorn

Dishes available with Resort Credit. If you do not have available Resort Credit, the amount will be charged in USD or the MXN equivalent. A 16% of service fee will apply over the final price with Resort Credit and it will be charged to the room bill. Cash, debit or credit card payments or any different payment method from the aforementioned will not be accepted.

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🍷 **Gluten free.** Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

🌱 **Vegan** 🥬 **Vegetarian**

🥜 This food contains nuts or seeds that can cause allergies