

¡Welcome to Fuego Lento!
Dishes Worth Savoring, Moments Worth Remembering

Entrees

Butter bread	1.50
Bruschetta	3.50
Bread with garlic or garlic and melted cheese	2.50
Canarian cheese board with almogrote, nuts and dry fruits	7.50
Wagyu carpaccio with parmesan huffs, arugula, mushrooms and truffle sauce	16.00
Steak tartar of Uruguayan filletsteak on grilled bone marrow	17.00
Prawns Aguachile with cucumber, avocado and onion	11.50
Garlic prawns	11.50
Homemade iberian ham croquettes	10.00
Tequeños	6.50
Almogrote stuffed mushrooms with homemade alioli and slices of iberian ham	6.50
Canarian potatoes with two mojos	6.00
Fried eggplants with palm honey and black sesame	8.00
Steamed mussels with white wine, confit garlic and parsley	12.50
Roasted provolone cheese with oregano, paprika and garlic	12.50
Broken eggs to taste of Iberian ham, garlic prawns or chistorras	12.50
Cidered chistorras with caramelized onion	7.50
Timbale with portobello, tomato, onion, zucchini, padron pepper and eggplants	9.00

Salads

Fuego Lento Salad with grill brussels sprouts and prawns, avocado, red onion, cherry tomato, mix of greens, cashews and mustard-based vinaigrette	12.50
Caesar salad with grill chicken, our caesar sauce, croutons, lettuce and parmesan huffs	10.50

From the Sea

Grilled Fish of the day with slices of garlic and Canarian potatoes	17.00
Battered cod with tartar Sauce and french fries	14.00
Grilled salmon with homemade pesto and mashed potatoes	16.00
Grilled octopus with garlic and sauteed potatoes	19.50



On the Grill

Grill chorizo	2.50
Uruguayan Angus high Loin 250 grs	26.00
Uruguayan low Loin 250 grs	17.50
Uruguayan filletsteak 250 grs	24.50
“Fuego Lento” filletsteak with reduction of red wine, mushrooms, red fruits and urugula	26.00
Angus steak	19.50
Lamb chops	17.50
Iberian secret	18.50
Low temperature ribs with homemade Jack Daniels BBQ	15.50
Boneless free-range thigh chicken	9.50
BBQ for 2 people with low loin, chistorras, chorizo, boneless thigh, lam chops and pork ribs	39.50

All our meats include chimichurri sauce, chimichurri is a traditional Argentine sauce made with parsley, garlic, pepper, onion, oregano, vinegar, olive oil and spices.

Dry aged steaks

Galitian Veal	34.50€ x Kg
Max 2 years + min 10 days dry aged	
Simmental	69.00€ x Kg
Until 6 years + min 30 days dry aged	
Picaña	13.00€ x 100 grm
Until 6 años + min 20 days dry aged	

Extras

French Fries	2.50
Mashed potatoes	2.50
Canarian potatoes	2.50
Sautéed potatoes	2.50
Roasted corn	3.00
Salad	3.00
Sauteed vegetables	3.00
Grill paprika	3.00

Hamburguers

Fuego Lento	18.00
• 200 grs of dry-aged beef with cheddar cheese, crispy bacon, fried egg, lettuce, tomato, bacon jam and homemade truffle sauce	
Jack Daniels	19.50
• 400 grs of dry-aged beef with double cheddar cheese, crispy bacon, fresh red onion and our Jack Daniels barbecue sauce	
El Mariachi	17.00
• 200 grs dry-aged beef with guacamole, pico de gallo, lettuce, cheddar cheese, jalapeños and our homemade chipotle sauce	
Campestre	15.50
• 150 grs of Portobello with provolone cheese, pickles, caramelized onions, arugula, tomato and homemade truffle sauce	





Beers & Ciders

Caña	2.00
Jarra	3.00
No Alcohol	2.50
Gluten Free	2.50
Stella Artois	3.50
Tropical	3.00
Damm Lemon	2.50
1906	4.00
Franziskaner	6.00
Heineken	3.00
Coronita	3.50
Kopparberg	6.00
Magners	6.00
Smirnoff Ice	4.00
Strongbow	4.00



Beer Buckets x8

Estrella Damm	11.00
Heineken	12.00
1906	17.00
Tropical	12.00



Coffees

Americano	2.00
White Coffee	2.00
Cappuccino	2.50
Cortado	1.50
Expresso	1.50
Irish & Baileys Coffee	6.50
Tea	2.00

Softs



Juices	2.00
Appletiser	2.50
Agua / Water	2.00
Coca-cola	2.50
Coca-cola zero	2.50
Fanta Naranja	2.50
Fanta Limon	2.50
Nestea	2.50
Sprite	2.50
Red Bull	3.50
Soda	2.00
Tonic	2.00

Gins & Vodkas

Beefeater	6.50
Bombay	6.00
Roku	10.50
Gordons	6.00
Hendriks	9.50
Puerto de indias	6.50
Tanqueray	7.00
Tanqueray 0,0	5.50
Smirnoff	5.50
Absolute	6.00



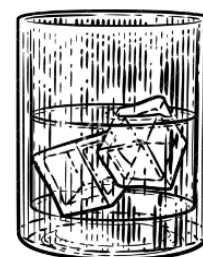
Rums

Areucas 7	5.50
Areucas 12	8.50
Bacardi	6.50
Barceló Añejo	6.50
Captain Morgan	6.00
Diplomatico	12.50
Pampero	12.50
Havanna 7	5.50
Havanna 12	8.50
Santa Teresa 1796	13.00
Matusalén 15	8.00



Aperitives & More

Amaretto	5.00
Baileys	6.00
Carlos I	8.00
Magno	5.50
Veterano	5.50
Hennessy	11.50
Remy Martil	11.50
Cointreau	5.50
Frangelico	6.00
Grand Marnier	6.50
Jaggermeister	4.50
Licor 43	6.00
Limoncello	4.50
Ron Miel	4.00
Sambuca	5.50
Martini	6.00
Malibu	5.50
Khalua	5.00
Tia Maria	5.00
Campari	5.00



Whiskeys & bourbons

Chivas 12	8.50
Chivas 18	11.50
Famous Grouse	7.00
Jack Daniels	6.00
Dewars White	6.50
Old Parr	6.50
Jameson	6.50
Jhonny W. Black	8.50
Jhonny W. Gold	11.50
Jhonny W. Blue	36.50



Copa / Glass

Tinto/Red Rioja

4.50

Blanco Seco/White Dry

4.50

Blanco Dulce/White Sweet

4.50

Rosado/Rose

4.50

Cava

9.50

Cavas

Juvé & Camps Essential

29.50

D.O. Cava | Pinot Noir, Xarel-lo | 12 meses en botella

Juvé & Camps Reserva Rosé

34.50

D.O. Cava | Pinot Noir y Garnacha | 36 meses en botella

Gran Juvé & Camps

59.00

D.O. Cava | Macabeu, xarel-lo, Chardonnay | 42 meses en botella

Tintos/Red

Ramon Bilbao Crianza

D.O. Rioja | Tempranillo | 15 meses en roble americano

12.50 24.50

Ramon Bilbao Edicion Limitada

D.O. Rioja | Tempranillo | 15 meses en roble frances

29.50

Hesvera

D.O. Rivera del Duero | Tinta fina | 12 meses en roble americano

24.50

Celeste Crianza

D.O. Rivera del Duero | Tempranillo | 12 meses en roble frances

34.00

Matarromera

D.O. Rivera del Duero | Tempranillo | 12 meses en roble frances y americano

37.00

Marimar Estate Mas Cavalls

California | Pinot Noir | 12 meses en roble frances

56.00

Salmos

D.O. Priorat | Syrah | 16 meses en roble frances

51.50

Mas La Plana

D.O. Penedès | Cabernet Sauvignon | 18 meses en roble frances

91.00

Santa Digna Merlot

Chile | Merlot | 6 meses en roble frances

26.00

Fuego Lento

D.O. Alicante | Monastrell | 12 meses en roble frances

27.50

Fuego Lento Reserva

D.O. Alicante | Monastrell y Syrah | 18 meses en roble frances

47.00

Mi Isla Tinto

D.O. Tenerife | Listan Negra | 4 meses en roble

25.50

Blancos/Whites

Delizia

D.O. Rueda | Verdejo | 3 meses en barrica

23.50

Santa Digna Chardonnay

Chile | Chardonnay | 3 meses en barrica

24.50

Santa Digna Sauvignon Blanc

Chile | Sauvignon Blanc | 3 meses en barrica

24.50

Mar de Frades

D.O. Rías Baixas | Albariño | Parcelas de Val do Salnés

29.00

Mi Isla Seco

D.O. Tenerife | Listan Blanco | 4 meses en barrica

25.50

Mi Isla Afrutado

D.O. Tenerife | Listan Blanco | 4 meses en barrica

25.50

Rosados/Rose

Santa Digna Rosé

Chile | Cabernet Sauvignon

25.50

Ramón Bilbao Rosado

D.O. Rioja | Garnacha

24.50

Mi Isla Rosado

D.O. Tenerife | Listan Negro

24.50

