

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

Starters

Bread with homemade butter or alioli	1.50
Brusqueta	4.00
Bread with garlic or melted cheese	3.00
National cheese board with almogrote cheese and nuts	8.50
Grilled Herreño cheese with homemade tomato jam	11.50
Roasted provolone chesse with oregano, sweet paprika, and garlic	12.50
Wagyu carpaccio with Parmesan flakes, arugula, mushrooms, and truffle sauce	16.00
Uruguayan fillet steak tartare	17.00
Cistorra sausage in cider with caramelized onions	7.50
Mussels in white wine with parsley and candied garlic	12.50
Grill chorizo	2.50
Prawn aguachile with onion, cucumber, avocado, and chili	11.50
Garlic prawns	11.50
Homemade Iberian ham croquettes with slices of Iberian ham and truffle sauce	10.00
Tequeños (wheat flour dough sticks stuffed with cheese)	6.50
Mushrooms stuffed with almogrote cheese, alioli, and slices of Iberian ham	6.50
Fried eggplants with honey, white and black sesame seeds	8.00
Grilled timbale (portobello, tomato, onion, zucchini, Padrón pepper, and eggplant)	9.00

Salads & rice

Fuego Lento salad with brussels sprouts, prawns, avocado, red onion, cherry tomatoes, nuts, and our homemade mustard-based vinaigrette	12.50
Caesar Salad with grilled chicken, Caesar sauce, croutons, lettuce, Parmesan shavings, and cherry tomatoes	10.50
Risotto of the day	12.50

From the sea

Grilled fish of the day with Canarian potatoes	21.00
Breaded cod with tartar sauce and fries	16.00
Grilled salmon with asparagus, homemade pesto, and mashed potatoes	18.00
Grilled octopus with sautéed potatoes	19.50

Special cuts

Galician añojo beef ribeye	42.50€ x Kg
Premium Rubia Gallega ribeye dryaged +25	90.00€ x Kg
National añojo picanha	58.50€ x Kg
Simmental picanha dryaged +40	130.00€ x Kg



From the grill

Uruguayan Angus high loin 250g	26.00
Uruguayan low loin 250g	17.50
Uruguayan filletsteak250g	24.50
"Fuego Lento" filletsteak with wine reduction, red fruits, mushrooms, and arugula	26.00
Boneless free-range chicken thigh	11.50
Lamb chops	19.50
Iberian secret	18.50
Iberian feather	19.50
Slow-cooked ribs finished with Jack Daniel's BBQ sauce	16.50
Personal grill with low loin, chicken thigh, chorizo, pork ribs, and wrinkled potatoes	25.00
Meat grill with low loin, chistorra sausage, chorizo, chicken thigh, lamb chop, and pork ribs	22.50 pp Min 2 persons
Special grill with high loin, chorizo, chistorra sausage, chicken thigh, Iberian secret, pork ribs with peppers, and grilled corn	26.00 pp Min 2 persons

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

Hamburgers

Fuego Lento	18.00
• 200 grs of dryaged beef with cheddar cheese, bacon, fried egg, lettuce, tomato, bacon jam and truffle sauce	
Jack Daniels	19.50
• 400 grs of dryaged beef with double cheddar cheese, double bacon, fresh red onion and our Jack Daniels barbecue sauce	
Fusion	19.00
• 200 grs of dryaged beef, chicken thigh, cheddar cheese, bacon, fresh red onion, lettuce, tomato and honey mustard	
El Mariachi	17.00
• 200 grs of aged beef with cheddar cheese, guacamole, pico de gallo, lettuce, jalapeños, and our spicy chipotle sauce	
Campestre	15.50
• 150 grs portobello mushrooms with provolone cheese, pickles, caramelized onions, arugula, tomato, and truffle sauce	

Extras

Special french fries	3.00	Grilled corn	3.50
Mashed potatoes	3.00	Mini salad	3.50
Canarian potatoes	3.00	Sautéed vegetables	3.50
Sautéed potatoes	3.00	Grill red peppers	3.50

