

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

**Starters**

Bread with homemade butter or aioli	1.80
Brusquette	4.50
Bread with garlic or melted cheese	3.50
Board of local cheeses with almogrote and nuts	9.50
Grilled Herreño cheese with homemade tomato jam	12.00
Grilled Provolone cheese with oregano, sweet paprika, and garlic	12.50
Wagyu carpaccio with Parmesan shavings, arugula, mushrooms, and truffle sauce	17.00
Uruguayan sirloin steak tartare	18.00
Chistorra sausage in cider with caramelized onions	8.50
Mussels in white wine with parsley and confit garlic	13.00
Prawn aguachile with onion, cucumber, avocado, and chili pepper	12.50
Garlic shrimp	11.50
Homemade Iberian ham croquettes with Iberian ham slices and truffle sauce	10.00
Tequeños with tartar sauce (wheat flour dough sticks filled with cheese)	7.50
Mushrooms stuffed with almogrote, aioli, and Iberian ham slices	6.50
Fried eggplant with honey, white and black sesame seeds	9.00
Fried green plantains with pico de gallo, guacamole, and coleslaw	7.00
Mini sweet fried arepas with Venezuelan cream	5.00
Grilled chorizo	2.50
Grilled morcilla	2.50
Grilled chistorras	2.50

**Salads**

Fuego Lento Salad with fresh cheese, grilled asparagus, avocado, red onion, cherry tomatoes, nuts, sesame seeds, and our homemade mustard-based vinaigrette.	12.50
Caesar Salad with grilled chicken, Caesar dressing, croutons, lettuce, Parmesan shavings, and cherry tomatoes.	10.50
Mixed Green Salad with burrata cheese, Serrano ham, and tomato.	9.00

**Special cuts**

<b>Galician añojo</b> beef ribeye	42.50€ x Kg
Dryaged +40 <b>Rubia Gallega</b> beef ribeye	110.00€ x Kg
<b>Simmental</b> picanha dryaged +40	130.00€ x Kg



## From the grill & more...

Uruguayan Angus highloin steak 300g	27.00
Grilled low loin steak 250g	18.00
Grilled fillet steak 250g	26.00
Fillet steak medallions with wine reduction, red berries, mushrooms, and arugula	26.00
Grilled boneless free-range chicken thigh with garlic and parsley	12.00
Grilled lamb chops in demi-glace sauce	19.50
Iberian secret	18.50
Pork chop with teriyaki sauce and sesame	14.00
Slow-cooked pork ribs glazed with Jack Daniels BBQ sauce	16.50
Breaded cod with tartar sauce and French fries	16.50
Grilled salmon with asparagus, homemade pesto, and mashed potatoes	18.00
Grilled octopus tentacles with sautéed potatoes	19.50

Personal mixed grill with sirloin steak, chicken thigh, chorizo sausage, pork rib, and wrinkled potatoes 25.00

Venezuelan-style mixed grill with sirloin steak, chorizo sausage, chicken thigh, pork chop, blood sausage, coleslaw, yucca, and guasacaca sauce 22.50 PP  
Min 2 persons

Special mixed grill with highloin steak, chorizo sausage, chistorra sausage, chicken thigh, Iberian pork shoulder, pork ribs with peppers, and roasted corn 26.00 PP  
Min 2 persons

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

## Hamburgers



	150gr	300gr	450gr
<b>Fuego Lento</b> <i>Selected meat, cheddar cheese, bacon, fried egg, lettuce, tomato, bacon jam and truffle sauce</i>	17.00	19.50	
<b>Fusion</b> <i>Selected meat, chicken thigh with cheddar cheese, bacon, fresh red onion, lettuce, tomato and honey mustard</i>	18.00	20.50	
<b>El Mariachi</b> <i>Selected meat, cheddar cheese, guacamole, pico de gallo, lettuce, jalapeños, and our spicy chipotle sauce</i>	17.00	19.50	
<b>Jack Daniels</b> <i>Selected beef, double cheddar cheese, double bacon, fresh red onion, and our Jack Daniels barbecue sauce</i>		19.50	22.00

All burgers come with fries.

## Extras

Special French Fries	3.00	Roasted corn	3.50
Mashed Potatoes	3.00	Mixed salad or coleslaw	3.50
Canarian Potatoes	3.00	Sautéed vegetables	3.50
Sautéed Potatoes	3.00	Grill pepper	3.50
Fried Yucca	3.00	Fried sweet potato	3.50

