

Lunch MENU

APPETIZERS

Fried Sushi

Cream cheese, cucumber, shrimp, octopus 260

Mini Provoleta

Selection of Spanish sausage, Argentinean chorizo or mushrooms, olives and flour tortillas 220

SALADS

Caesar

Chicken or shrimp, garlic croutons, crispy parmesan cheese 250

Green

Mixed greens, fresh vegetables, hearts of palm and red wine vinaigrette 240

Tomato

Frisee lettuce, cherry tomato, mozzarella, cactus and passion fruit vinaigrette 240

CEVICHEs

Tuna Fish Tostada

Tuna slices with Cajun, garlic mayonnaise, serrano confit chili and fried leek 280

Tiradito

Shrimp, octopus, tuna or mixed, chives, soy sauce, sour orange, red onions 340

Fuego Ceviche

Your choice of shrimp, grouper, tuna, octopus, tomato, avocado, lime seared garlic 340

Aguachile

Shrimp marinated with chili mash, lemon juice and red onions 320

TACOS

Flank Steak

Refried beans, onions and cilantro 320

Chicken Breast

Chimichurri, refried beans, onions and cilantro 260

Shrimp

Garlic or battered, guacamole, cabbage carrots, chipotle mayonnaise 320

Fish Fillet

Garlic, guacamole, cabbage, carrots and habanero aioli 290

Duck Carnitas

Jicama, cucumber, radish and green tomato sauce 320

Quesa Taco


Chicken, shrimp or flank steak, pork ham and Oaxaca cheese 320

SNACKS

• Nachos with Flank Steak 290

• Nachos with Chicken 270

• Guacamole 180 

• Deep Fried Calamari  
House marinated served with spicy tomato 210



Gluten



Vegetarian



Spicy



Vegan

SPECIALTIES

BBQ Pork Ribs

Traditional homemade BBQ sauce, potato wedges 340

Catch of the Day

Grilled, garlic, organic salad, roasted vegetables 390

Chicken Breast

Grilled, marinated in Dijon, risotto and seasonal vegetables 280

Chicken Molcajete 300

Shrimp or Flank Steak Molcajete

Homemade red molcajete sauce, grilled spring onions chilies, cactus, cheese, guacamole and refried beans 390

Octopus

Tender and grilled, chili marinade, confit potato 380

Mexican Plate 8 ounces

Grilled flank steak, poblano peppers, beans, rice and guacamole 360

SANDWICHES

Peasant Style

Rustic bread with chicken, flank steak or fresh cajun crusted tuna 340

Mahekal Club Sandwich

Turkey breast, ham, chicken, crispy bacon vegetables, avocado and chipotle mayonnaise 260

Fuego Kobe Burger

Artisan roll, Kobe beef, mozzarella, avocado, eggplant mayonnaise, arugula, French fries 360

VEGAN CORNER

Lentil Burger

Grated with manchego cheese, tomato, spinach, onions and potato wedges with fine herbs 240

Garden Toast

Grilled rustic bread, cilantro pesto, eggplant mayonnaise, avocado, arugula, tomato, black olives and sesame oil 220

PIZZA

• Salmon, cilantro pesto, arugula 320

• Genoa salami 280

• Serrano ham with arugula 310

• Vegetables 260

• Shrimp with mushrooms 310

• Ham and cheese 260

• Argentinean sausage 260

PASTAS

Seafood Pasta

Penne, scallops, octopus, shrimp and tomato sauce 340

Primavera Pasta

Season vegetables, olive oil and Parmesan cheese 210

SWEETS

Artisan Ice Cream

Passion fruit, Coconut, Vanilla, Chocolate, Strawberry 110

Chocolate Tart

Cardamom, red fruits sauce and peppermint 120

Corn Cake

Vanilla ice cream, cinnamon sauce mint and red fruit compote 120

Pear Tart

White wine and Eggnog sauce 120

*All prices are in Mexican Pesos and include taxes.
Consuming raw or undercooked foods may increase your risk of food borne illness.*