



Menu Sur

Menu Maritimo

Starters

Mejillones Ahumados

Smoked Mussels, with ginger, chili, shallots and aromatic herbs.

(Kr. 125.-)

Cebiche Copenhagen

Lemon, lime and mild spicy marinated fish, avocado, coriander and tomato salad, with crispy rye bread toast.

(Kr. 95,-)

Main Courses

Lomo Fillet

Argentine black angus tenderloin

Served with wild mushrooms with aioli, rustic mash potato, and demi-glaze sauce of horse radish and dild.

(180 gr - Kr. 235,-) (300 gr - kr. 325,-)
W/ FRIES + 30 kr.

Fish

Skin fried red snapper, chucrut with fennel, and new potatoes butter steamed and herbs.

(Kr. 195-)
W/ FRIES + 30 kr.

Desserts

Tiramisu en la Boca

Old recipy from La Boca: tiramisu with marsala liqueor.


(Kr.105,-)
Full Menu: Kr. 425.- / 485.-

Volcan de Chocolate

Fuego's classic, Chocolate fondant with vanilla parfait.

(Kr. 110,-)
Full Menu: Kr. 395.-

- Side orders: Fresh Salads Kr. 65,- / Cheese plate Kr. 95,-/ grilled vegetables. 30 kr.
- Extra potatoes: Butter steamed, Mashed potatoes, Pomme frites 30 kr.
- 3 Course Vegetarian Menu Dkr. 365.-
- 3 Petit fours & coffee Kr. 85,-

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Special 4 courses tasting Menu "Patagonico",
served only for the whole table kr. 485.
w/wine "clasico" menu Kr. 725.- or wine menu "exclusivo" Kr. 785.-

Menu Los Lagos

Menu Pampa

Starters

Portobello y trufa

Confit Portobello mushroom, cauliflower soup, fish and herbs croquette and white truffle vinaigrette.
(Kr.95,-)

Empanadas

Three Argentinean home made pastries with three fillings: Beef and spring onions, tuna and tomato sauce, and ratatouille with goat cheese.
(Kr. 105,-)

Main Courses

Churrasco

Argentine rib-eye entrecote served with asparagus, broccoli, peach and pine nuts salad, and argentine béarnaise sauce..
(250 gr - Kr. 235,-) (400 gr - Kr 350,-)
W/ FRIES + 30 kr.

Parrillada

Argentines National Dish, with mix of grilled meats. Entrecote, tenderloin, home made chorizo, and sweet bread. Served with fresh grilled vegetables.
(Kr. 245,-)
W/ FRIES + 30 kr.

Desserts

Helado Antartico

ice cream with rhubarb-vanilla compote and crumble with nuts and amaretti biscuits.

(Kr. 105.-)

Full Menu: Kr. 395.- / 485.

Crème Brulée

Fuego's classic dessert with crème brulle of dulce de leche and Amaretto.

(Kr. 90,-)

Full Menu: Kr. 425.-

• wine menu for three courses can be order, "classico" 225 dkr. and "exclusivo" at 275 dkr.

* A fee will be charged on payments made with international cards *

*Any changes in the menus will be considered as a la carte.

*To be seated in the restaurant area, the minimum order is two courses per person.