

A la Carte

Starters

Empanadas (2pcs.) 120,-

Traditional argentinian stuffed pastries:
Humita (Corn pureé, pumpkin, red pepper & mozzarella cheese) |
Prawn & cheese |
Beef, onions & peppers |

Pappardelle 150,-

Soft chili oil, asparagus veloute,crispy
breadcrumbs and peanuts

Scallops Ceviche 145,-

Passion fruit leche de tigre, onion,
pomegranate, chili and sweet potato

Beef Tartare 135,-

Hand cut beef, truffle mayonnaise,paprika
and rice chips

Stracciatella salad 135,-

Stracciatella,different types of radicchio,
mustard dressing and nuts

Steaks

Our meats are grain fed Black Angus

Lomo (Tenderloin) 325,- 475,-
180g | 300g

Churrasco (Ribeye) 350,- 525,-
250g | 400g

Parrillada (Grill Mix) 475,-

Argentinas national dish
Tenderloin, Ribeye, Chorizo,
Sweetbreads & Chimichurri sauce
approx. 450g

Other mains

Cod Fish 295,-
Caponata fennel and bisque sauce

Rigatoni 245,-
Homemade pasta, herbs pesto, fresh ricotta
and fried artichokes.

for the little ones...

Steak & fries 150,-

Tenderloin with french fries, salad &
ketchup

Pasta Bolognese 150,-



more from the grill...

Grilled sweetbread 110,-

"Mollejas" served with grilled lemon

Chorizo argentino 65,-

Served with chimichurri sauce

Sides 45,-

French fries | mashed potatoes with
truffle | Green salad
Grilled root vegetables |

Sauces 30,-

Bernaise | Chimichurri | Pepper sauce

Special Asado

THE SQUARE "CUADRADO"

Special cut of Black Angus smoked for 6 hrs. approx. 300g

550,-

Please inform your waiter about any allergies
We only serve filtered WASEN water, still & sparkling ad libitum for 30kr p. pers.

Dessert & Cheese

Crème Brûlée 95,-

Made with argentinian dulce de leche & amaretto

Smoked Pear Compot 110.-

Smoked whipped mascarpone, cacao crumble and quince gel

Chocolate Fondant 125,-

Traditional chocolate fondant served with Oporto sauce and vanilla ice cream

Cheese Selection 135,-

Selection of 3 local & international cheese

Fuego's evening menu

SCALLOPS CEVICHE

Passion fruit leche de tigre, onion, pomegranate, chili, sweet potatoe

BEEF TARTARE

Hand cut beef, truffle mayonnaise, paprika and rice chips

250G BLACK ANGUS RIBEYE

Served with French fries & Bernaise sauce

*Upgrade to 300g Lomo 150,- / 400g Ribeye 150,- / 450g Parrillada 200,-

CRÉME BRÛLÉE

Made with argentinian dulce de leche & amaretto

*Add on Cheese selection, 3 types for 100,- // 1 p. 45,-

3 courses 595,- // 4 courses 725,-

WINE MENU

gl. Prosecco Superiore

3 gls. wine // 4 gls. wine

Filtered water, Sparkling & Still

Coffee & Tea

3 courses 465,- // 4 courses 575,-

PREMIUM WINE MENU

gl. Champagne

3 gls. wine // 4 gls. wine

Filtered water, Sparkling & Still

Coffee & Tea

3 courses 625,- // 4 courses 725,-

*This menu must be ordered for the whole table.

*Menu option for pescetarian, vegetarian or vegan are possible.

We accept all major credit cards/ fees may apply when paying with credit card