

STARTERS

MIXED CEVICHE 120,- kr

Mix of fish and seafood with leche de tigre, cilantro, mango, pomegranate, corn & onion.

(Lactoise - Gluten - Nuts free)

TARTARE 115,- kr

Served on focaccia, seasoned with mustard, lime, onion, capper, parsley & toppings of arugula, chili mayo and pickles.

(Nuts free / Also available Gluten - Lactoise free)

EMPANADAS 110,- kr

Argentinian meat pastries with fresh tomatoes plus chili sauce.

(Lactoise - Nuts free)

VEGGIE EMPANADAS 110,- kr

Argentinian Portobello and Oyster mushroom pastries with alioli mayo.

(Nuts free)

CORDERO 125,- kr

Roast lamb with quinoa salad, chimichurri, padron peppers and pickles.

(Nuts - Lactoise free / Also available Gluten free)

SALADS

GRILLED SALAD 90,- kr

Grilled and roasted vegetables with toasted almonds, basil and olives dressing.

(Gluten - Lactoise free / Also available Nuts free)

RICOTTA SALAD 90,- kr

Salad ricotta with lettuce, apples, red onions, tomatoes and mustard lemondressing.

(Nuts - Gluten free)

MAINS COURSES

LOMO 180gr 290,- kr 300gr 395,- kr

Argentinian tenderloin with caramelized onion cream, mushy peas, broccolini and kale with redwine and mustard sauce.

(Gluten - Nuts free / Also available Lactoise free)

CHURRASCO 275gr 285,- kr 400gr 395,- kr

Argentinian rib-eye, sweet potatoe puré with BBQ sauce, fried onions and smoked mushrooms sauce.

(Nuts - Lactoise free / Also available Gluten free)

PARRILLADA 400gr 360,- kr

Traditional Argentinian dish of meat with salad of grilled cabbage, fresh oregano and smoked chili.

(Nuts - Gluten - Lactoise free)

PESCADO 265,- kr

Grilled salmon, sunflower seeds-hummus, peas, fine herbs, and salsa verde.

(Nuts - Gluten free / Also available Lactoise free)

SORRENTINOS 210,- kr

Argentinian stuffed pasta with roasted pumpkin and cream cheese, with a grilled pepper, Manchego cheese and pumpkin seeds sauce.

(Nuts free)

EXTRAS

French fries 40,- kr

Bearnaise sauce 25,- kr

Sauces 30,- kr

Chimi Churri 30,- kr

Chorizo 45,- kr

Green salad 50,- kr

COOKING POINTS

<u>Blue</u>	<u>Rare</u>	<u>Medium Rare</u>	<u>Medium</u>	<u>Medium Plus</u>	<u>Well Done</u>
Very red inside and "cold" center	Soft; red center at room temperature	Warm red center, firmer texture	Pink inside and firm texture	Slightly pink in the center	Grey-brown, hard throughout

DESSERTS

MERINGUE & ROSES

100,- kr

Aquafaba meringue with rosehip jam, red and black fruits and raspberrie sorbet.

(Nuts - Lactoise - Gluten free)

GOAT-CHEESECAKE

110,- kr

Goat cheesecake with mustard seeds, walnuts, quinoa and huzelnut ice-cream.

(Gluten free)

VOLCAN

115,- kr

Classic chocolate fondant with smoked ice cream served with chocolate crumble.

(Available Nuts free)

SWEET-MOUSSE

120,- kr

Chocolate cylinder stuffed with dulce de leche mousse and citrus meringue.

(Gluten - Nuts free)

CHAMOMILE-CHOCO

90,- kr

Chamomile on tuil with fennel, herbs and white chocolate ice-cream.

(Nuts free)

MENÙ FUEGO

Starters

Mixed Ceviche

Empanada

Cordero

Main course

Lomo , Argentinian Tenderloin
or

Churrasco , Argentinian Rib-eye

Dessert

Fuego's Creme brulé

FUEGO 595,- kr

FUEGO + WINE PAIRING 975,- kr

A big size of the main course will be charge 100,- kr extra

Menù FUEGO will be served only for the whole table

We also offer 2 types of wine menus to pair with your dishes, three different wines each:

EXCLUSIVO 395,- kr CLASICO 295,- kr

Exception for menus with more dishes

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We only serve filtered water THOREAU ad libitum (Unlimited) Still / Sparkling
25,- kr per person

It is not possible to use 2 different promotions/discounts in the same table