

STARTERS

EMPANADAS 110,- kr

(traditional stuffed pastry)

Criolla Stewed meat, onions, red pepper, olives and egg

Mushrooms Mix of seasonal mushrooms, onions, cream and herbs

(Nuts free)

SCALLOPS "CHUPE" 120,- kr

traditional Shellfish Stew gratinated, served with "Pernot" sauted vegetables

(Nuts free)

STEAK TARTAR 115,- kr

Seasoned with capers, mustard, tabasco and egg yolk, with tártara cream and chips

(Nuts - gluten - lactose free)

SALMON CEVICHE 120,- kr

Salmon marinated with lime, salt and pepper, it served with cucumber, avocado, red onion, coriander leche de tigre & passion fruit

(Nuts - gluten - lactose free)

SOUP OF THE DAY 90,- kr

SALADS

VEGETABLES SALAD 90,- kr

Grill and roasted vegetables with toasted almonds, and olives dressing

(Gluten - lactose free / also available nuts free)

MARINADE OYSTER MUSHROOMS 90,- kr

Pickle mushrooms with spinach and goat cheese

(Gluten - nuts free)

MAIN COURSES

LOMO 180 gr 290,- kr

300 gr 400,- kr

Argentinian tenderloin, potato and blue cheese puree with glazed vegetables and

Jack Daniel's demi-glace

(Gluten - nuts free)

CHURRASCO 250 gr 285,- kr

400 gr 395,- kr

Argentinian Ribeye, baked root vegetables and port wine sauce

(Nuts free)

PARRILLADA approx. 400 gr 360,- kr

Argentina's flagship. entrecote, tenderloin, chorizo and sweetbreads, served with

sautéed vegetables, fresh herbs, brown butter and seeds

(Nuts free / also available gluten free)

SORRENTINOS 210,- kr

Argentinian ravioli stuffed with ricotta, spinach and sage, it served with red pepper

Coulis and parmesan cheese

(Available nuts free)

MILANESA DE PESCADO 245,- kr

Fried fish breaded and served with saffron risotto and vegetables

(Nuts free)

POLLO ESCABECHADO 265,- kr

Pickled chicken with grilled vegetables and green mousse

(Lactose - gluten free)

EXTRAS

French fries 40,- kr

Bearnaise sauce 25,- kr

Fuego's sauces 30,- kr

Chimichurri 30,- kr

Chorizo 45,- kr

Green salad 50,- kr

COOKING POINTS

Blue

Very red inside and "cold" center

Rare

Soft; red center at room temperature

Medium Rare

Warm red center, firmer texture

Medium

Pink inside and firm texture

Medium Plus

Slightly pink in the center

Well Done

Grey-brown, hard throughout

DESSERT

CITRUS, SOUR & BITER	100,- kr	FUEGO'S CRÈME BRÛLÉE	90,- kr
Different textures of orange & grapefruit with Campari sorbet (Nuts free)		Made with argentine dulce de leche and amaretto (almond Liquor) (Nuts free)	
VOLCÁN DE CHOCOLATE	120,- kr	MERINGUE'N'ROSES	100,- kr
Chocolate fondant with Nutella center y Baileys ice cream (Available Nuts free)		Aquafaba meringue with rosehip jam, red and black fruits and raspberrie sorbet (Nuts free)	

MENU FUEGO

Starters

Ceviche
Chupe
Empanadas

Main courses

Lomo (Argentinian Tenderloin) 180 gr
or
Churrasco (Argentinian Ribeye) 250 gr

Dessert

Fuego's Crème brûlée

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:

CLASICO 295,- kr EXCLUSIVO 395,- 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