

“MY GOAL IS TO PROVIDE YOU WITH THE MOST PALATABLE EXPERIENCE POSSIBLE!”

—CHEF OSCAR VILLARREAL

LA PLANCHA Y SARTEN

POZOLE ROJO 19

WHITE HOMINY CORN, PORK, IN A SPICY LIME CHILE OREGANO BROTH
TOPPED WITH ONION, CABBAGE, & CILANTRO

PECHUGA DE PATO 24

DUCK BREAST ON PORT BERRY REDUCTION & POZOLE MANCHEGO & WILTED GREENS

LA BORRACHA 20

MARINATED TEQUILA, LIME CHICKEN BREAST ON COCONUT RICE, TOSTONES & BLACK BEANS

ROPA VIEJA 19

SHREDDED BEEF, ROASTED PEPPERS SERVED WITH FRIJOLES CHARROS & SAFFRON RICE

LENGUA CON NOPALITOS 19

BEEF TONGUE IN A CACTUS SALSA VERDE SERVED WITH FRIJOLES CHARROS & SAFFRON RICE

LADITOS \$4

PAPAS YOUNNES

GOLDEN POTATOES, CUMIN SEED & JALAPENO

CAMOTE

GRILLED SWEET POTATO

FRIJOLES NEGROS

BLACK BEANS

PAPAS AZUL

MASHED ALSUM PURPLE POTATOES & JALAPENO

ARROZ DE AZAFRÁN

SPANISH SAFFRON RICE

ARROZ DE COCO

COCONUT RICE

FRIJOLES CHARROS

CHORIZO PINTO BEANS

ÉLOTE

MEXICAN STREET CORN

POZOLE MANCHEGO

WHOLE HOMINY CORN GRITS WITH
MANCHEGO CHEESE

BEVIDAS



\$3

COKE

DIET COKE

ORANGE SODA

LEMON LIME

GINGER-ALE

GINGER BEER

MEXICAN COKE 3.50

POTOSI DRAFT ROOT BEER 4

ORGANIC ALMOND MILK 3

COCONUT MILK 3

FRESHLY MADE AND JUICED

LEMONADE 3

BREWED ICE TEA 3

ORANGE JUICE 5

AGUAS FRESCAS 3

COLECTIVO

COFFEE 3

20 OZ. POUR OVER COFFEE 5

ICED COFFEE 3.50

MIGHTY LEAF HOT TEAS 2.50

SASSY COW

WHOLE MILK 3

CHOCOLATE MILK 3

TAPAS PARA PICAR

CANGREJO Y LANGOSTA 15

CRAB & LOBSTER CAKE ON GREENS
TOPPED WITH FIRE ROASTED CHILE SAUCE
& ONION CRISPS

CINCOS DE VENERA 12

SCALLOPS, ORGANIC CORN CHIPS &
GUACAMOLE

COCTEL DE CAMARON 14

CHILLED SHRIMP WITH A ZESTY COCTEL
AVOCADO SAUCE & CHIPS

TIGRES 12

MUSSELS, BLUE CRAB, SPINACH
IN SAFFRON BUTTER WINE BROTH &
TOPPED WITH MANCHEGO CHEESE

BORREGO Y ARROZ 12

LAMB & RICE MEATBALLS, ON PIPÍAN
MOLE & WALNUT CREMA

TORITOS Y CABRA 9

BACON, JALAPENOS & GOAT CHEESE

CHORIZO DE LAGARTO 12

ALLIGATOR CHORIZO CUMIN OIL, SPANISH
MUSTARD SAUCE & PICKLED RED ONIONS

QUESOS Y EMBUTIDOS 15

LOCAL CHEESES AND MEATS ON A STONE

OLIVAS 14

SPANISH OLIVES, PROSCIUTTO, QUESO,
HERB OLIVE OIL, ROASTED PEPPERS &
SPANISH BAGUETTE

PULPO EN AJO Y TOMATE 14

GRILLED SPANISH OCTOPUS,
GARLIC & GUAJILLO CHILIES
TOMATO SAUCE

CALAMAR FRITO 10

SQUID STEAK STRIPS, FIRE ROASTED CHILE
SAUCE

QUESO DE CHIVA 9

BAKED GOAT CHEESE, GUAJILLO
TOMATO CHILE & SPANISH BAGUETTES

TOSTONES 9

MADUROS O VERDES

FRIED PLANTAINS TOPPED WITH CILANTRO
GARLIC OIL & SPICY MANGO SAUCE

GUACAMOLE Y SALSA 8

SEASONED ORGANIC CORN CHIPS, SALSA
VERDE, SALSA DE ARBOL & GUACAMOLE

*CEVICHE DE ATUN 14

CHILLED RAW TUNA, LIME, AVOCADO,
CILANTRO & MANGO

EMPANADAS 8

CHORIZO, QUESO & POTATO

ANGELES 15

SEARED SCALLOPS & SAFFRON LEMON SAUCE

AGUACATE RELLENO 12

1/2 AVOCADO STUFFED WITH SHRIMP,
TOMATO, CILANTRO & ALSUM FARMS

WE CATER FROM 10 TO 500 GUESTS

LA LUNA EVENT ROOM HOLDS UP TO 16 GUESTS

EL SOL EVENT ROOM CAN HOLD UP TO 60 GUESTS

OUR CONCEPT IS TO PROVIDE *ONE* LOCATION FOR *CARNIVORES & VEGAN/VEGETARIANS* ALIKE TO EXPERIENCE A UNIQUE "*LATIN INSPIRED*" MENU

ENSALADA Y SOPA

CHEF OSCAR TAKES PRIDE IN SHOWCASING LOCALLY SOURCED, ORGANIC, NON-GMO, AND NO-SOY INGREDIENTS WITHIN HIS PLATES OF EDIBLE ART!

DE LAS LABORES 8

ORGANIC GREENS TOPPED WITH VEGETABLES FROM OUR FARMER'S FIELDS

CHOICE OF DRESSING: RASPBERRY VINAIGRETTE, MANGO VINAIGRETTE, SMOKEY TOMATO VINAIGRETTE, ORANGE CILANTRO VINAIGRETTE OR CREAMY GARLIC

GRILLED CESAR 10

1/2 A GRILLED ROMAINE CREAMY GARLIC CAESAR DRESSING, SMOKEY TOMATO VINAIGRETTE TOPPED WITH QUESO ROSSO TOMATOES, OLIVES & RED ONIONS

BETABEL 10

ROASTED BEETS, ORGANIC BLEND OF GREENS, CANDIED WALNUTS, GOAT CHEESE, RASPBERRY VINAIGRETTE & BASIL OIL

NOPALITOS 9

BABY CACTUS, QUESO FRESCO, TOMATO & CILANTRO, LIME VINAIGRETTE

OTOÑO 11

ORGANIC BLEND OF GREENS, TOPPED WITH PAPAYA, PECANS, MANGO PEARS, APPLES, PEPITAS, QUESO MARISA, TAJIN & PRICKLY PEAR VINAIGRETTE

ADD CHICKEN BREAST \$7

ADD 5 OZ. STEAK, 4 OZ. SALMON OR 4 CHILLED OR GRILLED SHRIMP \$12

ADD DIVER SEARED SCALLOPS \$12

ADD CUP OF SOUP \$5

SOPA DE MARISCO

LOBSTER, SHRIMP & CRAB, FINISHED WITH SPANISH SHERRY & BAGUETTE

SMALL 7 LARGE 10

Our Beef is locally pasture raised from *Vindicator Brand Farms in Stoughton.* We buy and utilize from *tongue to tail* and also in-house age our steaks. Other meats sourced from *Pinn Oak Farms & Green Meadows Farms.*

*CARNES A LA PARRILLA

8 oz. FILETE DE TERNERA 36
(BEEF TENDERLOIN)

14 oz. BORREGO 32
(PINN OAK FARMS LAMB CHOPS)

12 oz. BISTEC DE LOMO 34
(STRIP STEAK)

12 oz. CHULETA DE PUERCO 20
(BONELESS PORK CHOP)

35 oz. CHULETON DE BUEY 69
(BONE-IN RIBEYE)

50 oz. EL REY DE BUEY 95
(KING OF BONE-IN RIBEYE)

CHURRASCARIA 39

BRAZILIAN SKEWER OF DUCK, PORK, ALLIGATOR CHORIZO, SHRIMP & STEAK SERVED ON SAFFRON RICE, CHIMICHURRI, PICO & SALAD GREENS WITH LIME VINAIGRETTE

MARISCOS

SALMON BRONCEADO 26

FRESH SALMON WITH CHILE SPICE RUB, WILTED GREENS & MEXICAN STREET CORN

PAELLA 36

DECONSTRUCTED

PAELLA 1/2 LOBSTER, SHRIMP, SCALLOP, CLAMS, MUSSELS, CHORIZO, CHICKEN BREAST & SAFFRON RICE

LANGOSTA 34

MAINE LOBSTER STUFFED WITH CRAB, SEARED SCALLOP, SHRIMP & LEMON SAFFRON SAUCE

VERENA Y GRANADA 26

FRESH SEARED DIVER SCALLOPS WITH MANCHEGO POZOLE, POMEGRANATE TEMPRANILLO & WILTED GREENS

FIDELLO DEL MAR 28

FRIED ANGEL PASTA INFUSED IN A TOMATO, SAFFRON & CILANTRO BROTH WITH SHRIMP, MUSSELS, & CLAM

ADD WOOD GRILLED LOBSTER TAIL
\$25

ADD 4 GRILLED SHRIMP
\$12

ADD 2 SEARED SCALLOPS
\$12

ADD A 4 OZ CRAB LOBSTER CAKE
ONION CRISPS & SMOKY CHILE SAUCE
\$14

*Consumption of raw or undercooked foods maybe harmful to your health

CARNIVORE CENA

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LADITOS \$4

PAPAS YOUNNES

GOLDEN POTATOES,
CUMIN SEED & JALAPENO

CAMOTE

GRILLED SWEET POTATO

FRIJOLES NEGROS

BLACK BEANS

ARROZ DE AZAFRÁN

SPANISH SAFFRON RICE

ARROZ DE COCO

COCONUT RICE

VEGAN ELOTE

MEXICAN STREET CORN

FUEGOS



STEAK·TAPAS·VEGAN

WWW.FUEGOSMADISON.COM

WHY THE GREEN BULL?

Our artistic interpretation incorporates an array of vegetables designed to mirror the Spanish Day of the Dead Sugar Skull.

Our interpretation showcases the Latin inspiration you will find throughout the menus designed and created by

Chef Oscar Villarreal

The color green, signifies our conscious use of locally sourced meat & produce. The vegetables hint towards our extensive Vegan Menus.

Coming full circle with our concept, Fuegos is *the* location for all!

BEVIDAS



\$3

COKE

DIET COKE

ORANGE SODA

LEMON LIME

GINGER-ALE

GINGER BEER

MEXICAN COKE 3.50

POTOSI DRAFT ROOT BEER 4

ORGANIC ALMOND MILK 3

COCONUT MILK 3

FRESHLY MADE AND JUICED

LEMONADE 3

BREWED ICE TEA 3

ORANGE JUICE 5

AGUAS FRESCAS 3

COLECTIVO

COFFEE 3

20 OZ. POUR OVER COFFEE 5

ICED COFFEE 3.50

MIGHTY LEAF HOT TEAS 2.50

SASSY COW

WHOLE MILK 3

CHOCOLATE MILK 3

TAPAS PARA PICAR

COLIFLOR PICOSAS 8

ROASTED CAULIFLOWER EN CHILE
PIQUIN SAUCE & GREEN ONION CREMA

CINCOS DE CHAMPIÑONES 12

SEASONED ORGANIC CORN CHIPS,
GUACAMOLE & ROASTED MUSHROOMS

GUACAMOLE Y SALSA 8

SEASONED ORGANIC CORN CHIPS, SALSA
VERDE, SALSA DE ARBOL & GUACAMOLE

TOSTONES 9

MADUROS O VERDES

FRIED PLANTAINS, CILANTRO GARLIC OIL &
SPICY MANGO SAUCE

TAQUITOS 9

FLOUR TORTILLAS FILLED WITH SQUASHES
CARROTS, VEGAN CHEESE SERVED
WITH AVOCADO SALSA

CROQUETAS DE YUCCA 10

FRIED SEASONED YUCCA CROQUETS
SERVED WITH SPICY KETCHUP

EMPANADAS 8

POTATO, BLACK BEAN, CARROT,
SQUASH & VEGAN CHEESE

QUESO DE NUEZ 10

BAKED NUT CHEESE WITH A GUAJILLO CHILE
TOMATO SAUCE

ALBÓNDIGAS DE VERDURAS 9

GARDEN GLOBES ON PIPÍAN MOLE & WALNUT
CREMA

OLIVAS 12

SPANISH OLIVES, BEET, CASHEW CHEESE,
HERB OLIVE OIL, ROASTED PEPPERS &
SPANISH BAGUETTE

FRUTAS LIMON Y TAJIN 8

MELONS, MANGO, PINEAPPLE & CUCUMBER
DAZZLED WITH TAJÍN & LIME

PATATAS BRAVAS 9

FRIED SPICY POTATOES WITH AVOCADO AIOLI

PAPAS FRITAS 8

FRIED TURNED POTATOES WITH SPICY KETCHUP

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A UNIQUE **"LATIN INSPIRED"** MENU

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AND NO-SOY INGREDIENTS WITHIN HIS PLATES OF EDIBLE ART!

DE LAS LABORES 8

ORGANIC GREENS TOPPED WITH VEGETABLES FROM OUR FARMER'S FIELDS

CHOICE OF DRESSING: RASPBERRY VINAIGRETTE, MANGO VINAIGRETTE,
SMOKEY TOMATO VINAIGRETTE, ORANGE CILANTRO VINAIGRETTE OR CREAMY GARLIC

NOPALITOS 9

BABY CACTUS, VEGAN CHEESE, GRAPE TOMATO,
CILANTRO & ONION WITH LIME VINAIGRETTE

BETABEL 12

WOOD FIRE GRILLED BEETS, MIXED GREENS,
RASPBERRY VINAIGRETTE, BASIL OIL, CANDIED WALNUTS & CASHEW CHEESE

GRILLED CESAR 9

1/2 A GRILLED ROMAINE
CREAMY GARLIC CAESAR DRESSING, SMOKEY TOMATO VINAIGRETTE
TOPPED WITH VEGAN CHEESE, TOMATOES, OLIVES & RED ONIONS

OTOÑO 10

ORGANIC BLEND OF GREENS, TOPPED WITH PAPAYA, PECANS, APPLE
PEAR, PEPITAS, CASHEW CHEESE, TAJIN & PRICKLY PEAR VINAIGRETTE

ADD 1 PORTABELLA OR 2 VEGAN GLOBES \$6

ADD EGGPLANT OR 4PC GRILLED CAULIFLOWER \$6

ADD CUP OF SOUP \$5

SOPA DEL DIA VEGANO

SMALL 7 LARGE 10

PLATOS GRANDES

CHAMPIÑONES PORTOBELLO 17

PORTABELLA MUSHROOM, GRILLED SWEET POTATO,
ROASTED PEPPER, ONIONS & WILTED GREENS

CHILE RELLENO 17

FIRE ROASTED POBLANO PEPPER, STUFFED WITH NUT CHEESE,
SQUASH, ASPARAGUS, CAULIFLOWER, PEAS,
ON ORANGE ANCHO SAUCE, COCONUT RICE & BLACK BEANS

FILETE DE COLIFLOR 19

WOOD GRILLED CAULIFLOWER STEAK TOPPED WITH NUT PEPPER CHEESE,
SERVED WITH WILTED SPINACH, ROASTED PEPPERS,
ONIONS & GRILLED SWEET POTATO

CALABERA 19

MINI PUMPKIN FILLED WITH BRUSSEL SPROUTS ,CARROTS ,PARSNIPS,
APPLES, PEARS & TEQUILA PECANS

ROPA VIEJA DE VERDURAS 16

RIBBONS OF ZUCCHINI, CARROT, PARSNIP & SQUASH
SERVED WITH FRIED PLANTAINS, MANGO PINEAPPLE SALSA,
BLACK BEANS & COCONUT RICE

POZOLE VEGANO 16

SQUASH, HOMINY CORN, BROCCOLI,
CAULIFLOWER & ANCHO GUAJILLO CHILE OREGANO BROTH
TOPPED WITH CABBAGE, ONIONS, CILANTRO & LIME

PAELLA VEGANA 19

DECONSTRUCTED PAELLA
SQUASH, PORTABELLA MUSHROOM, CAULIFLOWER & EGGPLANT
SERVED WITH SAFFRON RICE

FIDELLO 17

FRIED ANGEL PASTA INFUSED IN A TOMATO, SAFFRON & CILANTRO BROTH
WITH CARROTS, PARSNIPS, SQUASH, & PORTABELLA MUSHROOM

VEGANO CENA