

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

—CHEF OSCAR VILLARREAL

LA PLANCHA Y SARTEN

3 TACOS 10

SERVED IN **HAND MADE TORTILLA** WITH PICO DE GALLO, MEXICAN FARMER CHEESE, CHIPS & ONE CHOICE OF MEAT

2 QUESADILLAS 9

CHIHUAHUA CHEESE BETWEEN TWO TORTILLAS SERVED ON ANCHO ORANGE SAUCE, PICO DE GALLO & ONE CHOICE OF MEAT

DEL MAR
SHRIMP, SCALLOP, FISH

BISTEAK
STEAK

BARBACOA
SHREDDED BEEF

TEQUILA POLLO
TEQUILA CHICKEN

LENGUA
BEE TONGUE

AL PASTOR
SPICY PORK, &
PINEAPPLE SALSA

LADITOS \$4

PAPAS YOUNNES
GOLDEN POTATOES, CUMIN SEED
& JALPENO

CAMOTE
GRILLED SWEET POTATO

FRIJOLE NEGROS
BLACK BEANS

PAPAS AZUL
MASHED ALSUM PURPLE POTATOES

ARROZ DE AZAFRÁN
SPANISH SAFFRON RICE

ARROZ DE COCO
COCONUT RICE

FRIJOLE CHARROS
CHORIZO PINTO BEANS

ELOTE
MEXICAN STREET CORN
(FROM ALSUM FARMS)

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

16OZ. 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 & CHIPS

TIGRES 12

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

BORREGO Y ARROZ 12

LAMB & RICE MEATBALLS, ON PIPIÁN
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, TOMATO & MAYO

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 9

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

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

HAMBURGUESAS Y TORTAS

*MEXICANO 10

BEEF CHORIZO BURGER, GUACAMOLE, JALAPEÑO & OAXACA CHEESE

*EL AMERICANO 10

BEEF BURGER, & CHOICE SPANISH STYLE BLUE CHEESE *CHIHUAHUA, CHEDDAR, SWISS OR OAXACA CHEESE*
ADD BACON OR HAM \$1

TORTA DE POLLO 10

GRILLED CHICKEN SANDWICH, GUACAMOLE, MAYO, PICKLED ONION, LETTUCE & TOMATO

CUBANO 10

FIRE ROASTED PORK SANDWICH, HAM, MUSTARD, PICKLES, SWISS CHEESE & MAYO

PATACON PISAO 11

VENEZUELA FAMOUS FRIED PLANTAIN SÁNDWICH, SHREDDED BEEF, CHIMICHURRI & PICO DE GALLO

ALL SERVED WITH PAPAS FRITAS, (HAND TURNED & FRIED POTATOES) PICKLE & JALAPEÑO

LOCAL PASTURE RAISED *BURGERS SERVED WITH SPICY KETCHUP, LETTUCE, TOMATO & PICKLED ONION*

CHILAQUILES 12

CORN TORTILLAS RED OR GREEN SALSA TOPPED WITH FRIED EGGS, QUESO FRESCO & FRIJOLAS CHARROS

PAELLA 18

DE-CONSTRUCTED
SHRIMP, CLAMS, MUSSELS, CHORIZO,
CHICKEN & SAFFRON RICE

LENGUA CON NOPALITOS 17

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

SALMON BRONCEADO 17

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

SARDO 17

SHRIMP, CRAB, & SCALLOPS ON TOAST
POACHED EGGS, BROCCOLI & SAFFRON
QUESO SAUCE

LOMITOS

YOUR CHOICE ON MSD MICHE TOAST, TOPPED WITH SUNNY SIDE EGG

BISTEK Y HONGO

STEAK & MUSHROOMS
15

SALMON Y VERDURAS

SALMON & WILTED GREENS
17

CANGREJO

CRAB, LOBSTER CAKE & BROCCOLI
16

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

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

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, OLIVES & TOMATOES

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

LA PLANCHA Y SARTEN

3 TACOS 10

SERVED IN **HAND MADE TORTILLAS** WITH PICO DE GALLO, VEGAN CHEESE, CHIPS & CHOICE OF ONE VEGETABLE

2 QUESADILLAS 9

VEGAN CHEESE BETWEEN TORTILLAS SERVED ON ANCHO ORANGE SAUCE, PICO DE GALLO & CHOICE OF ONE VEGETABLE

AGUACATE Y FRIJOLES
AVOCADO & BLACK BEAN

BERENJENA
EGG PLANT & PINEAPPLE SALSA

HONGOS Y ESPINACAS
WILD MUSHROOMS & SPINACH

CHORIZO DE QUINOA
QUINUA, FARRO, CHIA, BEANS, HEMP SEEDS
SEASONED WITH CHORIZO SPICE

CHILE RELLENO 17

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

POZOLE VEGANO 15

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

CHILAQUILES 12

CORN TORTILLAS RED OR GREEN SALSA TOPPED WITH VEGAN EGGS, VEGAN CHEESE & FRIJOLES NEGROS

HAMBURGUESAS Y TORTAS

VEGANO CUBANO 10

FRIED PLANTAIN, RED ONIONS, BLACK BEANS, MUSTARD, PICKLES, VEGAN CHEESE

TORTA DE COLIFLOR 11

GRILLED CAULIFLOWER SANDWICH, GUACAMOLE & CHIMICHURRI VEGAN MAYO

EL GRINGO NEGRO 11

BLACK BEAN, PABLANO & ANCIENT GRAINS PATTIE, TOPPED WITH VEGAN CHEESE,
FRIED SQUASH & CARROTS, VEGAN CHIMI MAYO & SPICY KETCHUP

PATACON PISAO 11

VENEZUELAN FAMOUS FRIED PLANTAIN SANDWICH
RIBBONS OF CARROT, SQUASH, SPINACH, VEGAN CHEESE & PICO DE GALLO

LOMITOS 14

YOUR CHOICE ON MSD MICHE TOAST, TOPPED WITH VEGAN EGG, AVOCADO AIOLI & FUEGOS POTATOES

COLIFLOR
WOOD GRILLED
CAULIFLOWER STEAK,
ONIONS & PEPPERS

CHORIZO DE QUINOA
CHORIZO SPICED QUINOA,
FERRO, HEMP, BEANS
& WILTED GREENS

TOMATE Y HONGO
WOOD GRILLED TOMATO
& WILD MUSHROOMS

VEGANO DESAYUNO

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

—CHEF OSCAR VILLARREAL

LADITOS \$4

CAMOTE
GRILLED SWEET POTATO

FRIJOLES NEGROS
BLACK BEANS

PAPITAS
FUEGO BRUNCH POTATOES

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

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

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

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

PAPAS FRITAS 6

FRIED TURNED POTATOES WITH SPICY
KETCHUP

GUACAMOLE Y SALSA 8

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

EMPANADAS 8

POTATO, BLACK BEAN, CARROT,
SQUASH & VEGAN CHEESE

PAPAS YOUNNES 7

GOLDEN POTATOES, CUMIN SEED
& JALAPENO

OLIVAS 12

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

FRUTAS LIMON Y TAJIN 8

APPLES, PAPAYA, MANGO, PINEAPPLE &
CUCUMBER DAZZLED WITH CHAMOY,
TAJÍN & LIME

PATATAS BRAVAS 7

FRIED SPICY POTATOES WITH AVOCADO AIOLI

ALBÓNDIGAS DE VERDURAS 9

GARDEN GLOBES ON PIPIÁN MOLE &
WALNUT CREMA

QUESO DE NUEZ 10

BAKED NUT CHEESE WITH A GUAJILLO CHILE
TOMATO SAUCE

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