

# FUEGO BISTRO

602-277-1151  
713 E. Palo Verde Drive Phoenix, Az. 85014  
www.fuegobistro.com

## Small Plates

### FUEGO NACHOS (GF)

Pernil over a mountain of house made chips, cheese, guacamole, black bean and corn salsa, and pico de gallo 14.25

### EMPANADAS

Our signature pastry turnovers stuffed with ground beef, peppers, onions, pico de gallo, black beans and cheddar cheese topped with a Yucatan BBQ sauce 13.25

### SPICY VEGGIE TOSTADAS (V,GF)

Tostadas with guacamole, chipotle aioli, shredded cheese, black bean & corn salsa, sugar cured cabbage, pico de gallo 13.25

### SAUTEED PRAWNS (GF)

Prawns atop guajillo chile sauce, tomatillo sauce, and avocado mango salsa 15.25

### BISTRO CORNBREAD

Our green chile cornbread (contains bacon) served with chicken breast, black beans, chipotle aioli, pico de gallo, and sugar cured cabbage 12.25

### PEASANT PAELLA (GF)

Puerto Rican rice sauteed with Spanish chorizo, chicken, shrimp, and tilapia 15.25

### CHICKEN TORTILLA SOUP (GF)

Black beans, chicken, and corn topped with tortilla strips, chipotle aioli and cilantro 12.25

### FUEGO HOUSE SALAD (V,GF)

Organic mixed greens tossed in a vidalia onion vinaigrette, cheese, black bean & corn salsa, avocado, pico de gallo, candied walnuts and tortilla strips 11.25

### FUEGO CHILE RELLENO

Pasilla pepper stuffed with chicken, jack cheese, black beans, breaded in panko and topped with a guajillo chile sauce 14.25

### CUBANO SLIDERS

Honey ham, pernil, swiss, brown mustard, dill pickle on slider rolls 13.25

### SPINACH SALAD (GF)

Spinach tossed in a balsamic vinaigrette, bacon, goat cheese, red onion, and candied walnuts 13.25

### CHIPS, GUACAMOLE, SALSA (V,GF)

All made in house 10.25

### SALMON CROQUETTES

Wild salmon cakes made with potatoes, bread crumbs, and bacon topped with a caper beurre blanc sauce 14.25

### SPICY VEGGIE QUESADILLA (V)

Flour tortilla stuffed with cheese, a medley of vegetables, pico de gallo, and black bean & corn salsa 12.25

### COCONUT SHRIMP MARTINI

Shrimp fried in panko & coconut tossed in a thai chile glaze 15.25

### TOUR OF FUEGO

An empanada, a salmon croquette, a spicy veggie tostada, and a cubano slider (no substitutions) 16.25

### FUEGO TACOS

Our signature tacos filled with your choice of chicken, grilled tilapia, vegetable or pernil. Served with Cuban black beans and arroz con gandules 16

## Sides

SIGNATURE GREEN CHILE CORNBREAD (contains bacon) 6

JALAPENO CREAM CORN (V,GF) 5

CHIPOTLE CHEDDAR MASHED POTATOES (V,GF) 5

ORGANIC GREEN BEANS WITH ALMONDS (V,GF) 5

ANCHO CHILE MAPLE GLAZED CARROTS (V,GF) 5

ARROZ CON GANDULES (GF) 4

CUBAN BLACK BEANS (V,GF) 4

FRENCH FRIES (V,GF) 5

## Entree Plates

### PERNIL ASADO (GF)

Pork slow cooked for 12 hours served with a side of orange habanero mojo, sugar cured cabbage and tortillas 25.50

### SHORT RIB ENCHILADAS

Short rib braised in ginger, soy, honey, Coke, chiles, pineapple & secret spices wrapped in corn tortillas with our fourth generation Oaxacan mole sauce. Topped with pico de gallo and queso fresco cheese 28

### SEAFOOD CHILE RELLENO

Panko crusted pasilla pepper stuffed with cheese, mahi, scallops, & shrimp covered in a lobster chile cream sauce and pico de gallo 30

### FUEGO CHICKEN BREAST

Panko breaded natural chicken breast topped with a green tomatillo sauce, bacon, goat cheese, pico de gallo and tortilla strips 25.50

### SEAFOOD KABOBS (GF)

Grilled ahi tuna, shrimp, tomatoes, onions and peppers topped with beurre blanc and pineapple mango salsa 27.50

### FUEGO PASTA (NO SIDES)

Penne tossed in a chipotle cream sauce with chicken breast, local Spanish chorizo, onions, green peppers, and mushrooms 26.50

Vegetarian (without meat and the addition of green beans) 23

### TORTILLA CRUSTED TILAPIA

Tilapia topped with black bean and corn salsa and guajillo chile sauce 25.50

### VEGETABLE ENCHILADAS (V,GF)

Green beans, onions, green peppers, mushrooms, and cheese wrapped in corn tortillas topped with guajillo chile sauce, cheese, sour cream and avocado 25

### STEAK OF THE DAY (GF)

Steak rubbed in a cuban dry rub, grilled and topped with onions, green peppers, mushrooms and crumbled bleu cheese MKT

### PORK MEDALLIONS (GF)

Pork tenderloin stuffed with chorizo, spinach, onions and peppers topped with a red pepper chile cream sauce 26.50

### SURF AND TURF PASTA (NO SIDES)

Grilled steak and shrimp in a light green chile cream sauce over imported pasta, pico de gallo, and black bean salsa 30.50

### LATIN FEAST FOR 2 OR 4

Multi course Smorgasbord allowing you try many dishes \*Inquire with server\*  
72/134 Not available with any offers

### ALL ENTREES (EXCEPT PASTAS) COME WITH TWO SIDES

Green Chile Cornbread (contains bacon)

Tortilla Soup (gf)

Jalapeno Cream Corn (v,gf)

Arroz Con Gandules (gf)

Maple Chile Glazed Carrots (v,gf)

Fuego Salad (v,gf)

Green Beans with Almonds (v,gf)

French Fries (v,gf)

Cuban Black Beans (v,gf)

Chipotle Cheddar Mashed Potatoes (v,gf)

Consumer Warning: Consumption of raw or undercooked food may increase risk of foodborne illness.

## Margaritas

### NOT YOUR MOTHER'S

Dulci Vida Tequila, Agave, Lime  
Served chilled straight up with no salt 12.25

### BLANCO

Silver Tequila, Triple Sec, Margarita Mix 11.25

### SPICY

Housemade Jalapeno tequila, Triple Sec, Margarita Mix, coarse salt rim 11.25

### FLAVORED

Blood Orange, Prickly Pear, Pomegranate, Blackberry, Watermelon, Grapefruit, Passion Fruit, Habanero Pineapple, Blueberry, Mango, Peach, Raspberry, Strawberry 11.50

## Sangrias

Housemade

### ROJO

Red Wine, Brandy, Juices, Spices 10.25

### BLANCO

White Wine, Brandy, Apple, Citrus 10.25

### BLACKBERRY

Red Wine, Blackberry Brandy, Juices, Spices 10.25

## Mojitos

Award Winning

### CLASSIC LIME

Matusalem Rum, Mint, Lime, Syrup, Soda 11.25

### FLAVORED

Matusalem Rum, Mint, Lime, Syrup, Soda Blood Orange, Prickly Pear, Pomegranate, Blackberry, Coconut, Grapefruit, Passion Fruit, Pineapple, Peach, Raspberry, Strawberry, Watermelon, Blueberry, Mango 11.50

## Vintage

### PRESBYTERIAN

Bourbon, Ginger Beer, Soda, Lemon 10

### OLD FASHIONED

Rye, Sugar, Bitters, Soda, Cherry, Orange 12

### TOM COLLINS

Lemon, Sugar, Soda, London Dry Gin 10

### MOSCOW MULE

Vodka, Ginger Beer, Lime 10.50

### GIN BUCK

Gin, Lemon, Ginger Beer 10.50

## Mixology

### PEGGY SUE

Gin, Elderflower Liqueur, Lemonade, Grapefruit Bitters, agave, and fresh lemon juice 11.50

### STEVE'S MARTIN

Bourbon, Sweet & Dry Vermouth, Maraschino Liqueur, Bitters 12.50

### DAVE'S SECOND

Bourbon, Blood Orange, Bitters, Sweet Vermouth 13.50

### PALOMA

Silver Tequila, Agave, Bitters, Ruby Grapefruit 12.50

## Umbrella Drinks

### JAMAICAN MAI TAI

Light rum, Coconut Rum, OJ, Pineapple, Dark Rum 10.50

### KILAUUEA VOLCANO

Southern Comfort, Amaretto, Rum, Pineapple 10.50

### BLUE HAWAIIAN

Tropical Rum, Blue Curacao, Pineapple 10.50

### 20,000 LEAGUES UNDER THE SEA

Kraken, Passion Fruit Rum, Bitters, Agave, Lime 12.00

### SEX ON THE BEACH

Peach Vodka, Melon Liqueur, OJ, Cranberry 10.50

## Professional

### MANHATTAN

Bourbon, Sweet & Dry Vermouth, Bitters 13

### BEES KNEES

Gin, Honey, Lemon, Orange 11.50

### HEMINGWAY

Rum, Ruby Grapefruit, Maraschino Liqueur, Sour 11.50

### FUEGO MARTINI

Vodka, Coconut Rum, Pineapple 11.50

### BLACKBERRY SIDECAR

Blackberry Brandy, Orange Cognac, Lemon 12

### SAZERAC

Absinthe Rinse, Rye, Sugar, Bitters 12.50

## Cerveza

6.25

### NEGRO MODELO

### MODELO ESPECIAL

### PACIFICO

### DOS XX AMBAR

### CORONA

### COORS LIGHT

### CORONA LIGHT

### VICTORIA

### SANTAN IPA

### SANTAN HEFEWEIZEN

### SANTAN SEASONAL BEER

### KALIBER (N/A)

### DAURA DAMM (GF) 7

### MICHELADA 8.50

## Desserts

All Housemade

### ANCHO CHOCOLATE CHILE TORTE

Ancho chile and semi sweet chocolate flourless torte served with chocolate malted crunch ice cream and candied walnuts 10.25

### KEY LIME PIE

Key West style pie with a graham cracker crusted topped with whipped cream, toasted coconut and candied walnuts 10.25

### BERRY EMPANADAS

Blueberry, raspberry and blackberry in our signature pastry served with a vanilla anglaise and pineapple coconut ice cream and candied walnuts 10.25

### HORCHATA BREAD PUDDING

Bolero bread with chocolate chips and walnuts soaked in horchata and cinnamon served with chocolate malted crunch ice cream 10.25

### BANANA BURRITO

Banana and chocolate chips wrapped in a flour tortilla & deep fried. Topped with a spiced rum & amaretto sauce, candied walnuts and chocolate malted crunch ice cream 10.25

### FUEGO SUNDAE

A stein full of chocolate malted crunch ice cream, homemade fudge, caramel, raspberry sauce, candied walnuts, toasted coconut and whipped cream 10.25

## Kid's Menu

For Kids 12 & under

Each meal comes with a soda, french fries (except for nachos & pasta) and a small chocolate sundae 11

### CHICKEN TACOS

Chicken and cheese on corn tortillas

### PERNIL NACHOS

Pernil, tortilla chips & cheese

### CHEESE QUESADILLA

Cheese melted in a flour tortilla with pico de gallo

### CHICKEN QUESADILLA

Chicken and cheese melted in a flour tortilla with pico de gallo

### CHEESEBURGER SLIDERS

Two sliders with meat and cheese

### CHICKEN FINGERS

Deep fried panko crusted chicken breast

### KIDS PASTA

Penne & chicken tossed in a chipotle cream sauce or butter & parmesan cheese