



Menú



Restaurant Latino de

Excelencia!

Menú

Early Bird Breakfast



- * **D1 Desayuno Centroamericano / Centroamerican Breakfast** \$15
Gallo Pinto (Casamiento) – A traditional mix of refried beans and rice, served with golden fried plantains, fresh avocado, hard cheese, sour cream, our homemade chorizo, and warm tortillas.
- * **D2 Desayuno Mexicano / Mexican Breakfast** \$15
3 Sunny-side up eggs or scrambled with onions, tomatoes, and garlic, accompanied with rice and beans
- * **D3 Bandeja Paisa/ Colombian breakfast** \$18
A great mix of rich chicharrón (Pork Skin), refried beans, plantains, avocado, eggs, sausage and arepa.
- D4 Buenos Dias Honduras / Good Morning Honduras** \$15
Thick and soft tortillas with eggs, refried beans, cheese, avocado, and cream.
- * **D5 Bukele Special Desayuno / Bukele Special Breakfast** \$15
Scrambled eggs with fresh Avocado, hard cheese, sour cream, and chorizo
- * **D6 Huevos con Machaca / Crush Eggs** \$15
Strips of beef or chicken with eggs, tomatoes avocado, refried beans and tortillas
- * **D7 Burrito Mañanero / Sunrise Burrito** \$9
Flour tortilla with scrambled eggs, potatoes, and our delicious chicharron. A delicious morning treat
- * **D8 Huevos Rancheros con Carne / Country Eggs with Steak** \$9
Scrambled eggs or Sunny side up with tomatoes, garlic, refried beans, tortillas and prime cut meat.
- D9 Enchiladas Rancheras / Country Enchiladas** \$15
Fried tortillas tempered with steak or chicken, cheese and refried beans
- D10 Crepés de Pollo o Carne / Chicken or Steak Crepes** \$15
Fried tortillas tempered with steak or chicken, cheese and refried beans
- * **D11 Crepés de Chicharrón / Chicharrón Crepes (Anthony Angel Burrito)** \$15
Pork belly in flour tortillas for breakfast, served with chicharrón, beans, scrambled eggs, and cilantro, topped with special sauce
- D12 Plátanos Fritos con Crema y Queso / Refried plantain with cream and hard cheese** \$12
Fried Plantain with Cream and Cheese
- D13 Chilaquiles** \$12
Traditional Mexican and Central American breakfast made with crispy fried tortillas chips tossed and simmered with smoky red sauce, topped with pork belly and fried eggs.
- * **D14 Pancakes al Fogón** \$15
It comes with our special flour tortilla, your choice of fruit, honey butter, and our delicious pork belly.
- D15 Pancakes** \$12
From Buttermilk pancakes to lemon ricotta pancakes and even sweet potato pancakes, we've rounded up our very favorite recipes so you can sweeten up any breakfast.
- D16 Waffles**
Buttermilk Waffles served with fruits.
- D17 Pan con Chicharrón / Pork Belly Sandwich**
Pork rind bread is a delicious and iconic Peruvian breakfast that captivates palates with its irresistible combination of flavors and textures. This typical Peruvian delicacy combines crispy pork rinds with sweet fried sweet potatoes and a refreshing Creole sauce, all wrapped in French bread. It's the perfect way to start the day energized and satisfied.



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Aperitivos

Appetizers



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A1 Alitas de Pollo / Chicken Wings (8 Pcs.).....\$12 Choose your sauce
Barbecue - buffalo - mango habanero- chili-garlic.

A2 Chicharrón / Pork Belly.....\$12
Crispy and soft fried pork belly served with yuca or fried plantains or arepa.

A3 Chorizo Criollo Casero / Sausage.....\$12 Delicious homemade Creole chorizo served with yuca, arepa, or fried plantains.

A4 Calamares Fritos / Fried Calamari....\$15
Tender fried squid rings with homemade sauce.

A5 Yuca El Fogón.....\$18 Fried or boiled yuca with fresh cabbage, carrots, pickled onions, and a piece of pork belly and black sausage.

A6 Anticuchos.....\$15 Grilled beef heart skewer with an authentic homemade marinade.

A7 Camarones El Fogón (Al Ajillo) / Garlic Shrimp.....\$15
Lemon garlic shrimp with spread of cilantro on the grill with yellow rice.

A8 Pasteles de Cangrejo / Crab Cakes.....\$15
Served with our tartar sauce

A9 Ceviche de Chicharrón / Pork Belly Ceviche.....\$15
Finely sliced pork belly, accompanied by onions, lemon juice, avocado, corn and cilantro.

* **A10 Ceviche Peruano / Peruvian Ceviche.....\$22** Our signature ceviche peruano, made with corvina fish, red onions, lime, clove, coriander, ginger root, sweet potato, yellow aji. Served with sweet potato and peruvian corn.

* **A11 Ceviche Mexicano / Mexican Ceviche..... \$17**
Shrimp, Tilapia, tomatoes, onions, jalapeños, cilantro, avocado, salt pepper, lemon juice.

* **A12 Ceviche Mixto Peruano / Peruvian Mixed Ceviche....\$27**
Fresh corvina fish and seafood marinated in lime juice, mixed with onions, cilantro, and Peruvian spices.

A13 Pasteles Salvadoreños / Salvadoran Cakes (3 Pcs)....\$10
Authentic Salvadoran pastries filled with meat, chicken, or a mix.

A14 Elote Callejero / Street Elote.....\$7
Lemon, Butter, Mayonnaise, Soft Cheese and Tajin.

* **A15 Sampler El Fogón.....\$20** Chicken Wings, Pork Belly, Black Sausage, Fried Squids, Guacamole, and Yuca.

A16 Guacamole Fresco / Table Side Guacamole...\$12
Avocado, onion, tomato, cilantro, jalapeños, salt, pepper, lemon, garlic water.

A17 Empanadas de Plátano / Plantain Empanadas (3Pzs.) \$10
Homemade plantain empanadas filled with meat, chicken, or a mix.

A18 Nuegados (4 Pcs).....\$12 Deep fried delights made from yuca (cassava), corn or flour. Bite-sized and coated with panela syrup or brown sugar. A staple of Salvadoran cuisine and popular across Latin America. A great snack or appetizer.

A19 Riguas (3 Pcs).....\$12 Traditional Salvadoran patties made with sweet corn, cooked on a banana leaf. Sweet and savory, typically enjoyed as a breakfast snack and often paired with sour cream or cheese.

A20 Empanadas Criollas.....\$5
Pastries filled with your choice of beef, spicy chicken, and eggs with chorizo.

Menú

Authentic Mexican Street Food



SF1 Chimichangas El Fogón....\$17

Crispy deep-fried tortillas stuffed with pork belly, grilled beef, grilled chicken, or cheese, served with rice and beans.

SF2 Chimichangas de Pollo o Carne / Chicken or Steak. \$15

Crispy deep-fried tortillas stuffed with grilled chicken or beef. Served with rice and beans.

SF3 Fajitas El Fogón \$22

A sizzling sensation with strips of grilled chicken, and pork belly mixed with onions and bell peppers with a side of rice, beans, sour cream, and pico de gallo.

SF4 Fajitas de Pollo o Carne...\$19

A sizzling sensation with grilled chicken strips or grilled steak strips mixed with onions and bell peppers with a side of rice, beans, sour cream, and pico de gallo.

SF5 Fajitas Mar y Tierra...\$25

A sizzling sensation with strips of grilled chicken and shrimp mixed with onions and bell peppers, served with rice, beans, sour cream, and pico de gallo.

SF6 Chiles Rellenos. \$15

Grilled steak with sautéed peppers and onions, served with hot tortillas, rice, beans, and fresh salad.

SF7 Tacos de Carne Asada. \$17

Steak tacos with onions and cilantro served with a side of rice and beans.

SF8 RIB-EYE or Picanha Tacos (3Pcs)...\$17

Grilled ribeye tacos or Picanha with grilled onions, cilantro and salsa, served with rice and beans.

SF9 Tacos de Birria....\$15 (Michael's Tacos)

Tortillas dipped in consomme stuffed with birria meat, cheese, onions, and cilantro, accompanied with rice, beans, and consommé.

SF10 Tacos de Lengua \$15

Tongue tacos with onions and cilantro; served with rice and beans.

SF11 Tacos al Pastor.... \$15

Grilled pork marinated in pineapple and fine herbs topped with cilantro and onions served with a side of rice and beans.

SF12 Tacos de Camarón...\$15

Grilled shrimp Tacos topped with cheese and avocado; served with a side of rice and beans.

SF13 Fish Tacos (3Pcs)...\$15

Crispy fish tacos topped with pico de gallo, and avocado; served with a side of rice and beans.

SF14 Chicken Tacos (3 Pcs)... \$15

Grilled chicken tacos topped with tomatoes, onions, cilantro, and avocado, served with a side of rice and beans.

SF15 Porky Belly Tacos (3Pcs)...\$15

Pork belly tacos topped with onions and cilantro served with a side of rice and beans.

SF16 Burrito El Fogón.... \$17

A large flour tortilla filled with grilled chicken, beef, and shrimp, topped with cheese sauce, guacamole, and pico de gallo.

SF17 Mixed Fajita Burrito...\$15

A large flour tortilla stuffed with grilled chicken, steak, and shrimp sautéed with peppers and onions, wrapped with rice, beans and cheese. Served with sour cream, guacamole, and salsa

SF18 Burrito California...\$15

A large flour tortilla filled with your choice of grilled steak or chicken with french fries, rice, and beans topped with cheese sauce, guacamole and pico de gallo.

SF19 Burrito de Birria...\$15 (Michael's Burritos)

A large flour tortilla dipped in consommé, stuffed with beef, birria, Shredded Mexican cheese, chopped onions, and cilantro. Served with rice, beans and consommé.

SF20 Burrito Ranchero....\$15

A large flour tortilla filled with grilled chicken, sausage, rice, and beans topped with cheese sauce, sour cream, and pico de gallo.

SF21 Burrito al Pastor \$15

A large flour tortilla filled with marinated pork al pastor, rice, beans, onions, cilantro, and pineapple, wrapped to perfection and served with salsa.

SF22 Burrito de pollo/ Chicken Burrito \$15

A warm flour tortilla filled with tender grilled chicken, rice, beans, cheese, and fresh salsa wrapped to perfection.

SF23 Burrito del Mar / Sea Burrito \$15

A flour tortilla filled with shrimp and fish, sautéed with peppers, onions, and spices, wrapped with rice, beans, and cheese, served with salsa and guacamole.

SF24 Burrito de Lengua / Tongue Burrito \$15

A large flour tortilla filled with tender slow-cooked beef tongue, rice, beans, onions, cilantro, and salsa, wrapped to perfection.

SF25 Burrito de Carne Asada \$15

A flour tortilla filled with juicy grilled steak, rice, beans, cheese, onions, cilantro, and fresh salsa, all wrapped to perfection.

SF26 Nachos El Fogón.... \$17

Crispy nachos sautéed with onions, bell peppers, grilled steak, chicken, pork belly, and shrimp; topped with cheese dip and jalapeños.

SF27 Nachos de Carne o Pollo / Steak or Chicken Nachos ..\$15

Crispy nachos with grilled steak or grilled chicken, topped with a rain of cheese.

SF28 Nachos Rancheros..... \$15

Crispy nachos with ground beef or shredded chicken topped with lettuce, pico de gallo, sour cream, and cheese sauce.

SF29 Huaraches....\$15

Huaraches Mexicanos order of 3. Corn flour mix with refried beans, poblano peppers, onions, vegetables cooked over hot griddle and sprinkle of Cotijo cheese.

SF30 Garnachas. \$15

Street garnachas made with fried corn tortilla, refried beans, mixed with whatever topping you want. Carnitas, chorizo, chicharrón, chicken, steak, or birria. Traditional mix of cabbage, onions, cilantro, tomatoes, and little lime.

SF31 Garnachas Pizza...\$22

A large sized fried corn tortilla, with any toppings of your desire: chorizo chicharrón, carnitas, chicken or steak. Sprinkled with cotijo cheese, fried onions, tomatoes, cilantro and lime.

SF32. Flautas \$15

Crispy rolled tortillas filled with your choice of chicken, beef, or cheese, fried to golden perfection and served with salad, rice, and asadero cheese.

SF33 Tacos Fritos Hondureños (3pcs.) \$10

Delicious corn tortillas stuffed with chicken or beef, then deep-fried to a crispy golden perfection.

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Menú Carne Meat



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- * **C1 Bandeja Paiza** Enjoy this typical Colombian dish full of flavor accompanied by pork belly, rice, beans, fried egg, ripe plantain, avocado, steak and sausage. \$ 22
- * **C2 T-Bone Steak** grilled roast served with yuca or french fries \$ 20
- * **C3 Lomo Saltado** A traditional Peruvian dish featuring tender beef steak stir-fried with onions, tomatoes, and accompanied with white rice. \$ 17
- C4 Estofado de Carne / Beef Stew** Prime cut of beef stew with potatoes and fresh vegetables (Carrots, peas, tomatoes, and onions) served with brown, red or white rice and refried beans. \$ 15
- C5 Ropa Vieja Cubana / Cuban Ropa Vieja** Tender shredded beef brisket in homemade sauce accompanied with rice, beans, and avocado. \$ 15
- * **C6 Carne Asada / Grilled Steak** Tender grilled steak served with rice, beans, avocado, salad, and corn tortillas. \$ 20
- C7 Milanesa de Res / Beef Milanese** Delicious beef Milanese served with French fries and salad \$ 15
- * **C8 Chicharron con carne** Chicharron with beef. Served with fresh salad or rice and beans; and arepas. \$ 20
- C9 Lengua en salsa criolla / Tongue in Creole Sauce** Delicious tongue in Creole sauce served with rice and fried plantains. \$ 18
- C10 Cola de Res/ Oxtail** Tender oxtail bathed in its own sauce, accompanied with rice and sweet plantains. \$ 20
- * **C11 Parrillada El Fogón** Pollo, Carne, Panceta de Cerdo, Mariscos con Arroz, Yuca y Frijoles \$ 45
Enjoy our signature grill, served with chicken breast, steak, pork belly, hard plantains, sausage, and French fries.
- * **C12 Tomahawk EL Fogón (Angel's Steak)** \$ 99
Enjoy this cut of meat accompanied with salad, yuca or French fries.
- * **C13 Cowboy Steak (Danny's Steak)** \$ 52
Tender and juicy charcoal-grilled cut of beef with mashed potatoes and sautéed vegetables.
- * **C14 Picanha** Tender grilled steak served with rice, beans, avocado, salad, and corn tortillas. \$ 25
- * **C15 Churrasco** Tender grilled steak served with rice, beans, avocado, salad, and corn tortillas. \$ 30
- * **C16 Costillas de Res/ Beef Ribs** Delicious grilled beef ribs served with yuca, salad and avocado \$ 15
- * **C17 Costillas de Cerdo/ Pork Ribs** Exquisite grilled pork ribs served with mashed potatoes and salad. \$ 15
- C18 Tallarín Saltado** Quick beef stir-fry, similar to Lomo Saltado; however, using pasta /noodles instead of fries. Made with egg noodle fettuccine spaghetti, simple delicious. \$ 17
- * **C19 Bistec a lo Pobre** Juicy steak served with a combination of French fries, fried plantains, and a fried egg; accompanied by white rice. \$ 19
- * **C20 Entraña a la Brasa** Charcoal entrana served with rice, beans, avocado, salad, and corn tortillas. \$ 27



Menú Pollo Chicken



PC1 Peruvian 1/4 Chicken

1/4 charcoal-grilled chicken finely seasoned with fine spices and aromatic herbs, served with two sides of your choice. **\$14**

PC2 Peruvian Half Chicken

1/2 charcoal-grilled chicken finely seasoned with fine spices and aromatic herbs, served with two sides of your choice. **\$17**

PC3 Peruvian Whole Chicken

1 charcoal-grilled chicken finely seasoned with fine spices and aromatic herbs, served with two sides of your choice. **\$29**

PC4 Family Charcoal Chicken Pack

Two charcoal-grilled chickens finely seasoned with fine spices and aromatic herbs, served with six sides of your choice, and two liters of soda **\$59**

PC5 Arroz con Pollo / Rice with Chicken

Traditional Peruvian- Style rice dish cooked with cilantro, peas, carrots, and tender chicken, served with a side of salsa criolla **\$15**

PC6. Pollo Saltado/ Sauteed Chicken

Traditional Peruvian dish based on finely sliced chicken s seasoned and flavored with fine herbs, accompanied by rice, vegetables, and French fries **\$15**

PC7. TALLARIN SALTADO DE POLLO

Peruvian Chicken Stir-Fried Noodles. Tender chicken with onions, tomatoes, and peppers, tossed in a savory Peruvian soy sauce. **\$17.00**

PC8 Pechuga de Pollo en Salsa de Champiñones / Chicken and Mushroom Sauce

Charcoal-grilled chicken breast bathed in a delicious homemade mushroom sauce accompanied by rice, mashed potatoes, and asparagus **\$15**

PC9 Pollo en Salsa Hawaiana / Chicken in Hawaiian Sauce

Charcoal-grilled chicken breast bathed in a homemade sauce based on cream, pineapple, cheese, ham, and our grandmother's culinary secret, accompanied by rice and French fries **\$15**

PC10. Virginia Beach Surf and Turf Chicken

Tender charcoal-grilled chicken breast in a homemade shrimp sauce served with sauteed scallops, fresh vegetables and rice. A perfect combination for discerning palates. **\$19**

PC11. Pollo con Tajada/ Chicken with fried Plantains.

A Honduran Dish. Juicy chicken served with fried plantains, creating a mix of textures and flavors. The chicken is marinated in a simple blend of spices, tender and flavorful, while the plantains are crispy, slightly salty, and a bit sweet. A true party of flavors! **\$15.00**



Arroz Blanco...\$4.50

White Rice
Arroz Mexicano.....\$4.50

Mexican Rice
Arroz Chaufa.....\$5.50

Chaufa Rice
Papas Fritas.....\$4.50

Fried Potatoes
Arepa...\$3.50

Aguacate.....\$5.25

Avocado
Beans.....\$3.50

Cheddar.....\$3.50

Cheese Dip.....\$3.50

Black Sausage.....\$12.00

Sides

Chicken.....\$6.00

*Steak.....\$6.00

Shrimp.....\$6.00

Pork.....\$6.00

Corn Tortillas.....\$3.00

French Fries.....\$4.50

Fried Yuca.....\$4.50

Patacones.....\$4.50

Sweet Plantains.....\$4.50

Pico de Gallo.....\$3.50

Sour Cream.....\$3.00

Tostadas.....\$1.50

Veggies.....\$2.50

Jalapeños.....\$2.50

Chile Relleno.....\$5.00

Vegetales Mixtos.....\$6.00

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EL FOGÓN

RESTOBAR & GRILL

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P1 Pupusa Revueltas (3pcs)

A Mix of Cheese, Beans and Chicharron (Pork)...\$12

P2 Pupusas de Queso (3pcs)

A Mix of Cheese and Zucchini.... \$12

P3 Pupusas de Chicharrón. (3pcs)

(Pork Only) Chicharrón Special...\$12

P4 Pupusas de Queso con Loroco (3pcs)

Cheese and Loroco (Salvadorian Flower) \$12

P5 Pupusas de Queso, Chayote y Jalapeño (3pcs)

A Mix Special, Cheese, Zucchini and Jalapeno (Pepper)...\$12

P6 Pupusas de Frijol con Queso (3pcs)

A Mix of Beans and Special Cheese.\$12

P7 Pupusas de Arroz (3pcs)

Rice Pupusa choice of: Chicharrón, Revueltas, Queso con Loroco or Chayote Zuchinni...\$15

P8 Pupusa Loca Familiar

Thick corn tortillas stuffed with a mix of meats, cheese, and sometimes vegetables. A fun, flavorful Salvadoran specialty perfect for sharing. ...\$35

P9 Pupusa Loca

Thick corn tortillas stuffed with a mix of meats, cheese, and sometimes vegetables. A fun, flavorful Salvadoran specialty perfect for sharing. ...\$20

P10 Pupusas de Pescado y Camarón (3pcs)

Thick corn tortillas stuffed with seasoned fish, shrimp, and melted cheese. \$15

P11 Pupusas de Pollo (3pcs)

Delicious thick corn tortillas filled with seasoned chicken and melted cheese. \$12

P12 Baleadas del Fogón

A Flour Tortilla with Chicken, Beef or Pork with avocado and special Cheese. \$9

P13 Pastelitos de Pollo, Carne o chicharrón (3pcs)

Chicken, beef or pork skins patties ..\$10



EL FOGÓN

RESTOBAR & GRILL

Menu de Niños / Childrens Menu

N1 Mac and cheese or Mac and butter \$ 8

Mac and cheese or Mac and butter with fríes

N2 Salchipapas / Sausages and Fries \$ 7

Hotdogs and French Fries

N3 Chicken Tenders \$ 7

Chicken tenders with fríes

N4 Albóndigas y Espaguetti / Spaguetti with Meatballs \$ 9

spaghetti with meatballs in tomato sauce

N5 Pasta Penne con Mantequilla \$ 9

Pasta Penne with Butter

N6 Sandwich de Queso / Cheese Sandwich \$ 7

Toasted and baked cheese sandwich with sharp cheddar cheese and french fries

N7 Quesadilla de Queso con Pollo o Carne \$ 9

Quesadilla with cheese and chicken or beef. Cheddar or provolone cheese

N8 Huevos con Salchicha o Chicharrón \$10

Scramble eggs with hot dogs or chicharrón

N9 Cheeseburger \$ 9

cheeseburger with fríes

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EL FOGON

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Sopas y Ensaladas

S1 Sopa de Res (Beef Soup).....\$15

Beef ribs with carrots, potatoes, corn, pumpkin, onion, cilantro, served with rice and corn tortillas

S2 Sopa de Gallina (Hen Soup).....\$14

Creole hen with carrots, potatoes, corn, pumpkin, onion, cilantro, served with rice and corn tortillas

S3 Chupe de Camarones (Shrimp Soup).....\$18

A traditional Peruvian shrimp chowder made with fresh shrimp, potatoes, corn, vegetables, milk, cheese, and a touch of spices, served hot and hearty.

S4 Sopa de Menudo.....\$19

Delicious beef belly soup prepared with a mixture of red onions, guajillo chilies, and cilantro, accompanied by corn tortillas.

S5 Sopa Siete Mares El Fogón / Seven Seas Soup.....\$22

Delicious vegetable broth with fish and seafood from the 7 seas, accompanied by crab, shellfish, shrimp, and fish served with corn tortillas.

S6 Cazuela de Mariscos / Seafood Casserole....\$25

Seafood stew with clams mussels, fish, scallops, and shrimp in a base of fish broth and aromatic herbs.

S7 Sopa de Birria....\$17

Traditional Mexican Soup made with tender beef slow-cooked in a rich-spiced broth.

S8 Parihuela.....\$20

A hearty Peruvian seafood soup known for its robust, spicy flavor and rich broth, loaded with a variety of fresh seafood like, shrimp, mussels and crab.

Ensaladas

E1 Ensalada Rusa / Russian Salad.....\$17

Salvadoran Russian salad, an exquisite mix of fresh vegetables such as carrots, beets, potatoes, peas, and a touch of cilantro. We also add creamy mayonnaise and our delicious finely sliced chicken.

E2 Amish Ensalada Griega / Amish Greek Salad.....\$12

A mix of green romaine and kale, tomatoes, bell peppers, cucumber and lime, olives and a homemade salad dressing Dijon mustard, red wine vinaigrette, dried oregano

E3 Ensalada El Fogón / The Fogon Salad.....\$15

A mix of peruvian chicken, grilled beef and chicharrón. Kale, Dijon vinagrette, cucumber, red onions and tomatoes

E4 Seafood salad...\$17

sauce.

A mix of fresh lettuce and seafood, served with our special house

E5 Ensalada de Papas / Potato Salad... \$10

Prepared with potatoes, vegetables and mayonnaise.

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Mariscos



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Seafood



M1 Pargo Rojo / Red Snapper

Fresh Fried red snapper served with rice, salad, and fried plantain

\$ 29

M2 Mojarra Frita / Fried Mojarra

exquisite fried mojarra accompanied with rice, salad, avocado and fried plantain

\$ 20

* M3 Salmón a la Parrilla / Grilled Salmon

Grilled salmon with herb butter served with salad and mashed potatoes and asparagus

\$ 25

M4 Filete de Pescado Empanizado / Breaded Fish

Breaded fish fillet served with salad, rice, and yuca

\$ 20

M5 Langosta al Ajillo / Garlic Lobster (Tatiana's Plate)

Delicious grilled lobster in garlic sauce accompanied with rice, salad, and fried plantains

\$ 35

M6 Camarones a la Criolla / Creole Shrimp

Popular and natural creole dish made with tomatoes, shrimp, cajun, celery bell pepper and onions with a base of creole soup served with white rice and salad.

\$ 25

M7 Pescado a lo Macho / Macho Fish

A Peruvian seafood sensation; a perfectly cooked fish fillet adorned with a rich and spicy seafood sauce, mixed with shrimp, calamari and mussels. Served with white rice and your choice of salad, fries or yuca.

\$ 20

M8 Jalea Mixta / Mixed Fried Seafood

A mixture of fish and seafood, served with creole sauce, fried yuca and tartar sauce.

\$ 20

Arroces y Mas / Rice and More

R1 Paella para Dos / Paella for Two

Authentic Valencian rice combined with the freshest seafood vegetables, and aromatic spices that transport us to the Mediterranean itself.

\$ 45

R2 Arroz con Mariscos / Seafood Rice

Exquisite basmati rice flavored with fine herbs accompanied by our best selection of seafood and served with fried plantain and avocado.

\$ 28

R3 Arroz chaufa el fogón / Peruvian Chaufa Rice (Aeropuerto)

Peruvian-style fried rice with a mix of vegetables, scrambled eggs, and chicken stir-fried in a savory soy sauce. add steak \$6.00 shrimps \$ 6.00

\$ 18

Menu Postres

EL FOGON

RESTOBAR & GRILL

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Desserts



PH1 Crepés de Frutas.....\$12

Crepes of fruit. Pancake flour rolls with natural fruits, and provolone cheese.

PH2 Leche Asada.....\$9

A rich and velvety baked custard, featuring a classic blend of milk, eggs, and vanilla. Finished with a delicate, caramelized golden-brown top.

PH3 Tres Leches.....\$8

Moist sponge cake soaked in three milks, topped with delicious cream.

PH4 Strawberry Shortcake.....\$8

Fluffy vanilla sponge cake layered with whipped cream and strawberry preserves.

PH5 Chocolate Cake \$12

Imperial chocolate tower cake. Four layers of iced chocolate cake with cookie crumb finish.

PH6 Tropical Crepe Cake \$8

Eleven harmonized layers of delicate, house-made crepes lightly frosted by a subtly flavored, lightly sweetened, velvety whipped cream stacked over a sponge-like base. Tropical flavors consist of Mango Puree and Passion Fruit Puree.

PH7 Chocolate Hazelnut Crepe Cake \$8

Eleven harmonized layers of delicate, house-made crepes lightly frosted by a subtly flavored, lightly sweetened, velvety whipped cream stacked over a sponge-like base.

PH8 Tiramisu \$8

Layers of imported mascarpone and lady fingers delicately soaked in espresso and topped with cocoa.

PH9 Cheesecake Blueberry Cobbler White Chocolate \$12

Moist chunks of vanilla-bean cream cake and sweet swirls of berry compote- meets the creamiest of White Chocolate Cheesecake in this indulgent hybrid. An unfolding experience of nature's tartly sweet antioxidant-packed indigo gem, the Blueberry, is finished with pure whipping cream and dusted with white chocolate shavings...all speckled with infused dried blueberries.

PH10 Cheesecake Peach Hot Honey \$12

Hot Honey Peach Cheesecake, Impress your guests with a decadent, chef-inspired cheesecake with a kick. Crafted with real cream cheese, this dessert combines a rich cinnamon base, sweet peach filling, and a buttery shortbread crumble, topped with a spicy hot honey drizzle.

PH11 Donut Churro With Cinnamon \$3

Churro Donut with Cinnamon Sugar. Sweet Dough Fried Spiral, With A Crisp Exterior and soft Interior.

PH12 Oreo Churros (3pcs.) \$9

Crunchy on the outside, soft in the inside. A treat that combines the classic taste of Oreo cookies with the fried, sugary texture of a churro, featuring a deep chocolate cookie with a sweet churro-flavored creme and sugar inclusions.

PH13 Churros Españoles (3pcs) \$10

Traditional Spanish fried-dough pastries—light and crispy on the outside, soft on the inside—served with a rich, thick hot chocolate for dipping.

PH14 Fruit Salad / Ensalada de Frutas \$10

A refreshing salad of fresh, seasonal fruits.

Jugos y Bebidas



Juices & Drinks

Fountain Sodas \$3.00

Pepsi, Pepsi Zero, Starry, Mountain Dew, Root beer, Dr. pepper, Lemonade, and pink lemonade.

Jarritos \$4

Guava, Mango, Lime, Mandarin, Pineapple, and Strawberry.

Coca cola mexicana \$4

Kola Champagne \$4 2 lt. \$5

Inca Kola \$4 2 lt. \$5

Jugos Naturales de Fruta

Mango, Mora, Strawberry, Guava, Peach, Guanabana, Passion fruit, Orange, Pineapple, and Melón

En agua \$5.00 En Leche \$6

Homemade lemonade : Classic, Cherry, Coconut, Mint, Mangonada, Panelada. \$5

Ice Tea (Sweet and unsweet) \$4

Kids' Juices : Apple, Orange, and Pineapple. \$4

Agua de Panela \$4

Chicha Morada \$4

Jamaica \$4

Horchata \$4

Colombian Coffee \$3

FRUIT

Juice



*WARNING / ADVERTENCIA:

Consuming raw or under cooked meat, poultry, seafood, shellfish, dairy or eggs may increase your risk of food borne illness. This food may be served under cooked.

Menú

EL FOGÓN

RESTOBAR & GRILL

Helados / Ice Cream

11 Michael's Mangonada.....\$8.50

A good Mexican mangonada. Sweet tangy and delicious colorful with mango.

12 Naty's Piña Mangonada.....\$12

Pineapple, lime, chamoy sauce frozen, lime juice, chili lime and mango

13 Helados de Fruta.....\$5

1 scoop of your choice: passion fruit, orange, mango, strawberry vanilla, chocolate, rocky roads, and more...

14 Paletas de Fruta Natural.....\$4

Natural fruit popsicles in assorted flavors, full of refreshing taste.

15 Angie's Trio.....\$10.99

3 scoops of Ice Cream with chocolate syrup

16 Tatie's Piña Split....\$13.99

Half Pineapple filled with diced pineapple, ice cream, whipped cream and chocolate sauce

17 Ely's Banana Split.....10.99

Banana. Ice Cream, whipped cream, sprinkles, cherries and sauce.

18 Bandon's Fruty Salad...\$10.99

Apple, banana, strawberries, mango, mozzarella cheese and ice cream

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Menú

