



Menú



Restaurant Latino de

Excelencia!

1620 s military hwy Chesapeake Virginia 23320

Menú

Desayunos

Breakfast



- * D1 Desayuno Centro americano / Bukele's breakfast** **\$18**
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 Buenos Dias Honduras / Good Morning Honduras** **\$15**
Thick and soft tortillas with eggs, refried beans, cheese, avocado, and cream.
- * D4 Burrito Mañanero / Sunrise Burrito** **\$9**
Flour tortilla with scrambled eggs, potatoes, and our delicious chicharron. A delicious morning treat
- * D5 Huevos Rancheros con Carne / Country Eggs with Steak** **\$20**
Scrambled eggs or Sunny side up with tomatoes, garlic, refried beans, tortillas and prime cut meat.
- * D6 Enchiladas Rancheras / Country Enchiladas** **\$15**
Fried tortillas tempered with steak or chicken, cheese and refried beans
- * D7 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.
- D8 Plátanos Fritos con Crema / Refried plantain with cream** **\$12**

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Menú

Aperitivos

Appetizers



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 al Ajillo / Garlic Shrimp.....\$20
Lemon garlic shrimp with spread of cilantro on the grill with yellow rice.

A8 Ceviche de Chicharrón / Pork Belly Ceviche.....\$15
Finely sliced pork belly, accompanied by onions, lemon juice, avocado, corn and cilantro.

A9 Pasteles Salvadoreños / Salvadoran Cakes (3 Pcs)....\$10
Authentic Salvadoran pastries filled with meat, chicken, or a mix.

A10 Elote Callejero / Street Elote.....\$7
Lemon, Butter, Mayonnaise, Soft Cheese and Tajin.

A11 Sampler El Fogón.....\$20 Chicken Wings, Pork Belly, Black Sausage, Fried Squids,
Guacamole, and Yuca.

A12 Guacamole Fresco / Table Side Guacamole...\$12
Avocado, onions, tomatos, cilantro, jalapeños, salt, pepper, lemon, garlic water.

A13 Chichaguac / Table Side Guacamole with Chicharrón...\$14
Fresh Guacamole served with Crispy Pork rinds.

A14 Empanadas de Plátano / Plantain Empanadas (3Pzs.) \$10
Homemade plantain empanadas filled with beans or milk.

* **A15 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.

* **A16 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.

* **A17 Empanadas Criollas.....\$5**
Pastries filled with your choice of beef or spicy chicken.

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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)...\$19

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

SF9 Tacos de Birria (3pcs.)....\$15 (Michael's Tacos)

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

SF10 Tacos de Lengua(3 Pcs)... \$15

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

SF11 Tacos al Pastor (3pcs).... \$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 de 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 \$19

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 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.

SF30 Tacos Fritos Hondurenos (3pcs.) \$10

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

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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 Jalapeño (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, or chicharrón with cheese...\$15

P8 Pupusa Loca Personal

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

P9 Pupusas de Pescado o Camarón (3pcs)

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

P10 Pupusas de Pollo (3pcs)

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

P11 Baleadas / Honduran Baleadas

Sencillas: Flour tortillas filled with refried beans, cream, and crumbled cheese \$9

Especiales: Flour Tortillas filled with refried beans, cream, crumbled cheese, eggs and avocado. \$13

Super Especiales: Flour tortillas filled with refried beans, cream crumbled cheese, eggs, avocado, and your choice of chicken and steak \$17

P12 Pastelitos de Pollo, Carne o chicharrón (3pcs)

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

P13 Pupusas a la Carta...\$5-6

Menú Carne Meat



C1 Bandeja Paisa	Tradicional Colombia dish with delicious Colombian style beans white rice chicharrón (pork belly)avocado. Arepa. Colombia chorizo. Steak. Avocado eggs sweet plantain Serve all day.	\$26
C2 T-Bone Steak	Medium rare is recommended. Grilled t bone steak serve with salad French fries or yuca.	\$39
C3 Cowboy Steak (Dannys Steak)	Tender and juice charcoalgrille cut of beef with mash potatoes saluted vegetables and tostones.	\$69
C4 Picanha	Tender grilled steak (Colombian beans) avocado salad and corn choice of corn tortillas or plantain tostones.	\$45
C5 Churrasco	juice marinated grilled steak serve with fresh salad home made potatoes and petacnes.	\$30
C6 Parrillada el Fogón	Pollo, Carne, Panceta de Cerdo, Arroz con Mariscos, Yuca y Frijoles GRILLE PERUVIAN CHICKEN PORK BELLY(chicharrones) sirloin steak. Pork ribs. Refried beans. Sweeuy	\$45
C7 Bistec a lo Pobre	Indulge in our Bistec a lo Pobre, a hearty dish featuring a juicy steak cooked to perfection and served alongside a delightful combination of crispy French fries and sweet fried plantains. Topped with a perfectly fried egg, this dish is complemented by fluffy white rice, making it a filling and satisfying meal that embodies the essence of comfort food. Each bite delivers a burst of flavors that will leave you yearning for more, truly a feast worthy of its name.	\$22
C8 Lomo Saltado	Experience the vibrant flavors of Lomo Saltado, a traditional Peruvian dish that showcases tender beef steak stir-fried with fresh onions and juicy tomatoes. This delightful combination is served alongside both fluffy white rice and crispy French fries, creating a unique fusion of textures and tastes. The savory, slightly tangy sauce elevates the dish, making it a must-try for anyone who craves an authentic taste of Peru.	\$20
C9 Carne Asada	Enjoy our Carne Asada, featuring a tender grilled steak that is marinated to perfection for an explosion of flavor. Served with a generous helping of rice, savory beans, and a refreshing avocado salad, this dish is a celebration of simple yet delicious ingredients. Accompanied by warm tortillas, it invites you to create your own flavorful bites, making it a favorite among those who appreciate authentic Latin American cuisine.	\$20
C10 Costilla de Puerco (Pork Ribs)	Savor the exquisite taste of our Costilla de Puerco, featuring tender pork ribs that are slow-cooked until perfectly succulent. These mouthwatering ribs are served with creamy mashed potatoes and a fresh salad, creating a delightful contrast of flavors and textures. Each bite is imbued with rich, savory notes that make this dish truly unforgettable, perfect for those who appreciate the finer things in life.	\$20
C11 Tallarín Saltado	Delight in our Tallarín Saltado, a delectable twist on the classic Lomo Saltado. This dish features tender beef stir-fried with vibrant vegetables, but instead of rice, we use egg noodles that are perfectly cooked to absorb the rich flavors of the sauce. Whether you prefer fettuccine or spaghetti, this dish is a deliciously satisfying choice that will transport your taste buds to a world of culinary delight.	\$20
C12 El Fogón Oxtail	Discover the rich and tender flavors of our El Fogón Oxtail, a dish that showcases tender oxtail braised in its own savory sauce. Accompanied by fluffy rice and sweet plantains, this dish is a testament to the beauty of traditional cooking. The combination of the succulent meat and the sweetness of the plantains creates a balance that is simply out of this world, making it a must-try for anyone seeking an extraordinary dining experience.	\$22
C13 Lengua en salsa criolla /Tongue in Creole Sauce	Indulge in our Lengua en Salsa Criolla, featuring tender beef tongue simmered to perfection in a rich and flavorful Creole sauce. This dish is a delightful exploration of taste, where the succulent meat absorbs the vibrant spices and herbs of the sauce. Served with fluffy white rice and savory beans, this traditional dish offers a comforting and satisfying meal that showcases the depth of Colombian cuisine.	\$20
C14 Milanesa de Res / Beef Milanese	Enjoy our Milanesa de Res, a classic beef Milanese that is breaded and fried to golden perfection. Each bite offers a crispy exterior and a tender, juicy interior, making it a favorite among meat lovers. This dish is served with your choice of crispy French fries and a fresh salad, providing a delightful balance of flavors and textures that will leave you feeling satisfied and delighted.	\$17
C15 Ropa Vieja Cubana / Cuban Ropa Vieja	Experience the iconic flavors of Cuba with our Ropa Vieja, meaning "Old Cloth." This dish features tender shredded beef brisket slow-cooked in a homemade sauce that is both rich and flavorful. Accompanied by fluffy rice, savory beans, and a portion of fresh avocado, this dish is a true celebration of comfort food, delivering a warm and inviting taste that will transport you straight to the heart of Cuban cuisine.	\$17
C16 Estofado de Carne (Beef Stew)	Savor the hearty goodness of our Estofado de Carne, a prime cut beef stew that is simmered until tender with a medley of fresh vegetables including potatoes, carrots, peas, and tomatoes. This comforting dish is served with fluffy white rice, creating a wholesome meal that is perfect for any occasion. The rich broth and tender beef combine to create a dish that is not only delicious but also evokes a sense of home and warmth with every bite.	\$17

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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 four 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 **\$18**

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 Tallarín 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, and mashed potatoes. **\$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. **\$24**

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! **\$20**

Arroz Blanco...	\$4.50
Arroz Mexicano.....	\$4.50
Arroz Chaufa.....	\$5.50
Arepa...	\$3.50
Aguacate/Avocado..	\$5.25
Refried Beans.....	\$3.50
Frijoles en grano..	\$3.50
Cheddar.....	\$3.50
Cheese Dip.....	\$3.50
Black Sausage.....	\$12.00
Corn Tortillas...	\$3.00

Sides

Corn Tortillas.....	\$3.00	Fried Yuca.....	\$4.50
Papas Fritas.....	\$4.50	Patacones.....	\$4.50
Salad.....	\$5.00	Sweet Plantains....	\$4.50
Eggs.....	\$1.80	Pico de Gallo.....	\$3.50
Eggs (2).....	\$3.00	Sour Cream.....	\$3.00
Eggs (3).....	\$4.50	Tostadas.....	\$1.50
		Mix Vegetables....	\$6.00
		Jalapeños.....	\$2.50
		Chile Relleno.....	\$5.00

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Mariscos

Seafood



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|--|--------------|
| M1 Pargo Rojo / Red Snapper | \$ 29 |
| Fresh Fried red snapper served with rice, salad, and fried plantain | |
| M2 Mojarra Frita / Fried Mojarra | \$ 20 |
| exquisite fried mojarra accompanied with rice, salad, avocado and fried plantain | |
| M3 Filete de Pescado Empanizado / Breaded Fish | \$ 20 |
| Breaded fresh fillet served with salad, rice, and yuca | |
| M4 Camarones a la Criolla / Creole Shrimp | \$ 25 |
| Popular and natural creole dish made with tomatoes, shrimp, cajún, celery, bell peppers, and onions with a base of creole soup, served with white rice and salad. | |
| M5 Pescado a lo Macho / Macho Fish | \$ 29 |
| A Peruvian seafood sensation, 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 fries or yuca | |
| M6 Jalea Mixta / Mixed Fried Seafood | \$ 25 |
| A mixture of fish and seafood, served with creole sauce, fried yuca and tartar sauce. | |
| * M7 Ceviche Peruano/Peruvian Ceviche | \$ 22 |
| Our signature ceviche peruano, made with fresh fish, red onions, lime, clove, coriander, ginger root, sweet potato, yellow aji. | |
| * M8 Ceviche Mexicano / Mexican Ceviche | \$ 17 |
| Shrimp, Tilapia, tomatoes, onions, jalapeños, cilantro, avocado, salt pepper, lemon juice | |
| * M9 Ceviche Mixto Peruano / Peruvian Mixed Ceviche | \$ 27 |
| Fresh fish and seafood marinated in lime juice, mixed with onions, cilantro, and Peruvian spices. | |
| M10 Leche de Tigre | \$ 15 |
| Consomé or soup extract of fish delicious afrodisíaca consomé serve with shrimp | |

Arroces y Mas / Rice and More

- | | |
|--|--------------|
| R1 Arroz con Mariscos / Seafood Rice | \$ 28 |
| Exquisite basmati rice flavored with fine herbs accompanied by our best selection of seafood and served with fried plantain and avocado. | |
| R2 Arroz chaufa el fogón / Peruvian Chaufa Rice | \$ 18 |
| Peruvian-style fried rice with chicken, scrambled eggs, green onions and soy sauce. Add Beef \$3.00 or Shrimp \$3.00 | |
| R3 Arroz Aeropuerto El Fogón / Peruvian airport rice | \$ 20 |
| Peruvian fried rice with chicken, crispy noodles, vegetables, and soy sauce -- all stir-fried together for a crunchy and savory flavor. | |

Add Beef \$3.00 or Shrimp \$3.00

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Sopas y Ensaladas

S1 Sopa de Res (Beef Soup).....\$19

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

S2 Sopa de Gallina (Hen Soup).....\$19

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

S3 Chupe de Camarones (Shrimp Soup).....\$22 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.....\$25

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 Parihuela.....\$22 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 Ensalada El Fogón / The Fogon Salad.....\$15 A mix of peruvian chicken, grilled beef and chicharrón. Kale, Dijon vinaigrette, cucumber, red onions and tomatoes

E3 Seafood salad...\$17 A mix of fresh lettuce and seafood, served with our special house sauce.

E4 Ensalada de Papas / Potato Salad... \$10

Prepared with potatoes, vegetables and mayonnaise.



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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Desserts & Pastries

PH1 Leche Asada.....\$9

PH2 Tres Leches.....\$10

PH3 Chocolate Cake.....\$12

PH4 Tiramisu.....\$10

PH5 Churros Españoles (3 Pzs.) \$10

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Helados / Ice Cream

I1 Michael ´s Mangonada.....\$8.50

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

I2 Naty's Piña Mangonada.....\$12

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

I3 Helados de Fruta.....\$5

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

I4 Paletas de Fruta Natural.....\$5

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

I5 Angie ´s Trio.....\$10.99

3 scoops of Ice Cream with chocolate syrup

I6 Tatie ´s Piña Split....\$13.99

Half Pinapple filled with diced pinapple, ice cream, whipped cream and chocolate sauce

I7 Ely ´s Banana Split.....10.99

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

I8 Brandon ´s Fruity Salad...\$10.99

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

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Jugos y Bebidas



Juices & Drinks

Fountain Sodas \$3.00

Pepsi, Pepsi Zero, Starry, Mountain Dew, 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

Jugos Naturales de Fruta

Mango, Mora, Strawberry, Guava, Guanabana, Passion fruit, Pineapple Lulo Tamarindo.

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

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Tatianas Margaritas

20% Off

Margaritas & Beers

de Lunes a Jueves
de 4:00 PM a 7:00 PM

	Regular	Jumbo
House Lime Margarita	\$8	\$14
Flavored Margarita	\$10	\$16
Mix Flavored Margarita	\$10	\$16
Julito Rolex Margarita	\$17	\$22
Black Special	\$10	\$16
Miami Vice Margarita	\$12	\$18
Spicy Fusion	\$10	\$16
Italian Margarita	\$10	\$16
Cadillac Margarita	\$15	\$20

	Regular	Jumbo
Candy Margarita	\$10	\$16
Green Mountain	\$10	\$16
Coconut Margarita	\$10	\$16
Aperol Coconut Margarita	\$10	\$16
Tropical Margarita	\$10	\$16
Skinny Margarita	\$10	\$17
Blue Crush	\$10	\$16
Mangonada	\$12	\$18
Texas margarita	\$17	\$22

Bottle Beer's

Domestic \$5.00 Imported \$5.00

Beer Bucket \$25

**The Boss
Moscow mule \$12**

Wines

- Red: Merlot, Cabernet, Napa.
- White: Sauvignon Blanc, Chardoney, Pinot Grigio
- Rose wine.
- Champagne.
- Cherry Lemonade
- Fruit punch blue raspberry
- Juice Mango, Green Apple
- Blueberry Lemonade
- Mystic Grape

Danny's Micheladas

22 Oz \$10.00

Micheladas Colombianas

Cerezas \$10.00

Mango \$10.00

Manzana Verde \$10.00

Mixta \$10.00

Naty Aby Brandon

Non-Alcoholic Beverages

Natural's Juices and Fresh Waters

Your Choice of

Angel's Beer

No Alcoholic Beer \$5

Corona or Michelob Cero

Anthony Shooter

House.....\$5.00

Tequila, Vodka, Rum,

Gin, Whisky

Angie's Sangrias

Fresh Fruit

Cup \$10.00 Jug \$22.00





Tatianas Margaritas

Michael's Cocktails

Aperol Spritz.....\$10

Caipirinha.....\$10

Caipiroska.....\$10

Piña Colada.....\$12

Cosmopolitan.....\$10

Tequila Sunrise.....\$10

Flavored Daikiry's.....\$12

Whisky Sour.....\$12

Bloody Mary.....\$10

Amaretto Sour.....\$10

Christian Sex On The Beach.\$10

Flavored Mimosas.....\$10

Flavored Mojitos.....\$10

Moscow Mule.....\$10

Elys Spicy Fusion \$12

Hola Paloma (Gatita).....\$12

Karen Pisco Sour.....\$12

Long Island Ice Tea.....\$12

Miami Vice.....\$12

Fresh Martini.....\$14

Espresso martini.....\$14

PornStar Martini.....\$14

Old Fashioned.....\$14

Cuba Libre.....\$10

Bahama Mama.....\$12

Non-Alcoholic Beverages

Natural's Juices and Fresh Waters
Your Choice of
In water or Milk
\$6.00

Guanábana, Guava, Mango, Mora,
Passion fruit, Pineapple, Strawberry,
Tamarindo, Lulo
\$5.00

Homemade Limonade
\$5.00

Classic, Cherry, Coconut, Mint,
Mangonada, Panelada

Agua panela \$4
Chicha morada \$4
Inca Kola \$4
Mocktail's \$6.50
Pony Malta \$4

Funny Mojito, Crazy Pineapple,
Caribbean Daikiry's, San Francisco

Soft Drink's

Pepsi Products \$3.00
Jarritos \$4.00

Kid's Juicys \$4.00 Ice Tea \$4.00
Sweet Unsweet

Apple, Orange, Pineapple



MENÚ DE NOCHE



NIGHT MENU

SABOR QUE TE ACOMPAÑA
TODA LA NOCHE

FLAVOR THAT KEEPS YOU
COMPANY ALL NIGHT

TACOS

de carne asada, de birria, de lengua,
al pastor de camarón, de pescado,
de pollo, de chicharrón.

(Mismo sabor, 3 unidades) \$15

TACOS

steak, birria, tongue,
shrimp al pastor, fish,
chicken, pork belly.

(Same flavor, 3 pieces) \$15

COSTILLAS DE RES O CERDO

acompañado con puré de papas
o papas fritas \$22

BEEF OR PORK RIBS

served with mashed potatoes
or french fries \$22

SOPA DE MENUDO \$20

MENUDO SOUP \$20

EMPANADAS CRIOLLAS

de carne o pollo \$5.00

CREOLE EMPANADAS

beef or chicken \$5.00

CHICKEN TENDER \$9

CHICKEN TENDER \$9

CHICKEN WINGS

(BBQ, buffalo, Mango habanero) \$14

CHICKEN WINGS

(BBQ, buffalo, Mango habanero) \$14

SALCHIPAPA \$9

SALCHIPAPA \$9

QUESADILLA DE QUESO \$10

CHEESE QUESADILLA \$10

CALAMARES EMPANIZADOS \$18

BREADED CALAMARI \$18

CAMARONES EMPANIZADOS \$15

BREADED SHRIMP \$15

CHICHARRÓN

con yuca o plátano \$15

PORK BELLY

with yuca or plantain \$15

SIDES

YUCA FRITA \$5
PAPAS FRITAS \$5
TOSTONES \$5

SIDES

FRIED YUCA \$5
FRENCH FRIES \$5
TOSTONES \$5



NO SUSTITUCIONES
NO SUBSTITUTIONS



LA COCINA CIERRA
A LAS 12AM

KITCHEN CLOSES
AT 12AM



**MENU
DELICIOUS**

DOGS & HAMBURGERS

A la Carta

Todas las
BURGERS
\$ **22.00**

* **BURGUERS**

* **ChoriDogos**

\$ **15.00**

HotDogs

\$ **10.00**

* **Chorizo Dogs**



Picaña Burger



Carnitas Burger



Hot Dogs



Steak Burger



Chili Cheese Burger



Peruvian Chicken
Burger



Birria Burger



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Everyday**



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Lunch SPECIALS

11AM A 1PM



ROPA VIEJA

\$15



**PERUVIAN
HALF CHICKEN**

\$15



ESTOFADO DE CARNE

\$15



BURRITO DE BIRRIA

\$13



**TACOS FRITOS
HONDUREÑOS**

\$13



CHILE RELLENO

\$13