



Menú

EL FOGÓN
RESTOBAR & GRILL

Restaurant Latino de

Exce!encia!

1620 s military hwy Chesapeake Virginia 23320

Menú


Early Bird Breakfast



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| D1 Desayuno Centroamericano / Centroamerican Breakfast | \$15 |
| Gallo pinto o casamiento. Refried beans and rice mix, refried plantain. Avocado. Hard cheese. Sour cream. Our home chorizo and tortilla. | |
| D2 Desayuno Mexicano / Mexican Breakfast | \$15 |
| Onions and tomatoes and garlic refried to perfect flavor with 3 eggs sunny side up refried beans flour tortillas corn | |
| D3 Bandeja Paiza / The Farm Dish | \$19 |
| A great mix of rich chicharrón (Pork Skin), refried beans plantain avocado, eggs, sausage and arepa (flour tortillas) | |
| D4 Buenos Días Honduras / Good Morning Honduras | \$15 |
| Thick and soft tortillas (baleada) freshly grilled generously red beans cheese and cream | |
| D5 Bukele Special Desayuno / Bukele Special Breakfast | \$15 |
| Scramble eggs, roch avocado, hard cheese, cream and chorizo | |
| D6 Huevos con Machaca / Crush Eggs | \$15 |
| Strips of meat and eggs with tomatoes and avocado, refried beans and corn tortillas | |
| D7 Burrito Mañanero / Sunrise Burrito | \$9 |
| Flour Tortilla with eggs fresh chicharrón delicious morning treat | |
| D8 Huevos Rancheros con Carne / Country Eggs with Steak | \$9 |
| Eggs with fresh tomatoes garlic and prime cut meat | |
| D9 Enchiladas Rancheras / Country Enchiladas | \$15 |
| Fried tortillas tempered with meat and cheese refried beans | |
| D10 Crepés de Pollo o Carne / Chicken or Steak Crepes | \$15 |
| Delicious flour tortilla with chicken or meat (Michael Burritos) | |
| D11 Crepés de Chicharrón / Chicharrón Crepes | \$15 |
| Michael Burritos Chicharrones early morning flour tortillas with pork skin beans and scramble eggs | |
| D12 Plátanos Fritos con Crema y Queso / Refried plantain with cream and hard cheese | \$15 |
| Fried Plantain with Cream and Cheese | |
| D13 Pancakes al Fogón | \$12 |
| Pancakes "El Fogón" Style Our home lakes with fruit and slices of chicharrón | |
| D14 Chilaquiles | \$10 |
| Traditional Mexican and central American breakfast a crispy fried tortilla chips tossed and simmered with smoky red sauce topped with chicharrón and fried eggs. Great Breakfast! | |
| D15 Pancakes | \$19 |
| Buttermilk pancakes to lemon ricotta pancakes and even sweet potato pancakes, we've rounded up all our very favorite recipes so you can sweeten up any weekday breakfast | |



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Aperitivos

Appetizers

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A1 Alitas de Pollo / Chicken Wings.....\$12

Mango Habanero and Spicy apricot glazed wings

Choice of sauce: Chili Garlic, Lemon Pepper,

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

served with yuca, arepa, or fried plantains

Delicious homemade Creole chorizo

A4 Calamares Fritos / Fried Calamari....\$15

tender fried squid rings with homemade sauce

A5 Yuca El Fogón.....\$15

onions, and a piece of pork belly

Fried or boiled yuca with fresh cabbage, carrots, pickled

A6 Anticuchos.....\$15

homemade marinade

Grilled beef heart skewer with an authentic

A7 Camarones de 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 onion feathers, lemon juice, avocado, corn and cilantro

A10 Ceviche Peruano / Peruvian Ceviche.....\$20

Our signature ceviche peruano, fish fillet red onions, lime, clove, coriander, ginger root, sweet potato, yellow aji. Served with avocado, chopped with coriander leaves. Comes with white rice, salad and chips or tostadas.

A11 Guacamole Fresco / Table Side Guacamole

avocado, onion, tomato, cilantro, jalapeños, salt, pepper, lemon, garlic water

A12 Empanadas de Plátano / Plantain Empanadas.....\$10

Homemade plantain empanadas filled with meat hicken, or a mix

A13 Pasteles Salvadoreños / Salvadorean Cakes.....\$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, Sausage, Fried Squids, Guacamole, and Yuca

Menú

Authentic Mexican Street Food



- C1 Chimichangas El Fogón.....\$15** A combination of pork belly, grilled beef, grilled chicken, fried or soft with cheese sauce served with a side of rice and beans.
- C2 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.
- C3 Fajitas de Pollo.....\$19** A sizzling sensation with grilled chicken strips mixed with onions and bell peppers with a side of rice, beans, sour cream, and pico de gallo.
- C4 Fajitas de Carne.....\$19** A sizzling sensation with grilled steak strips mixed with onions and bell peppers with a side of rice, beans, sour cream, and pico de gallo.
- C5 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.
- C6 Chiles Rellenos.....\$15** Grilled steak with sautéed peppers and onions, served sizzling hot with tortillas, rice, beans, and fresh salad.



- T19 Guaraches.....\$14** Huraches Mexicanos order of 3. Corn flour mix with refried beans, poblano pepper, onions, vegetables, cook over a hot griddle and sprinkle of Cotijo cheese.
- T20 Garnachas.....\$15** Streets garnachas make with fried corn tortilla, refried beans mix with whatever topping you want. Carnitas, Chorizo, Chicharrón, Pollo, O steak, Birria. Tradicional mix of cabbage, onions, cilantro, tomatoes, and little lime.
- T21 Garnachas Pizza.....\$22** Our garnacha pizza. A bigger size of fried corn tortilla with any topping you desire: chorizo, Chicharrón, carnitas, pollo, steak. Sprinkle of cotijo cheese. And fried onions, tomato, cilantro, and lime.

T1 Tacos de Asada.....\$12 Steak tacos with onion and cilantro served with a side of rice and beans.

T2 RIB-EYE Tacos.....\$14 Grilled ribeye tacos with grilled onions, cilantro, and salsa, served with rice and beans.

T3 Tacos de Birria.....\$15 Tortillas dipped in consome, stuffed with birria meat, cheese, onion, and cilantro, accompanied with rice, beans, and consome.

T4 Tacos de Lengua.....\$12 Tongue tacos with onion and cilantro served with a side of rice and beans.

T5 Tacos al Pastor.....\$12 Grilled pork marinated in pineapple and fine herbs topped with cilantro and onion served with a side of rice and beans.

T6 Tacos de Camarón.....\$15 Tacos Grilled shrimps topped with cheese and avocado served with a side of rice and beans.

T7 Fish Tacos.....\$12 Crispy fish tacos topped with pico and avocado, served with a side of rice and beans.

T8 Chicken Tacos Grilled chicken tacos topped with tomato, onion, cilantro, and avocado, served with a side of rice and beans. Mexican burrito with al pastor, rice, and beans.

T9 Porky Belly Tacos.....\$12 Pork belly tacos topped with onions and cilantro served with a side of rice and beans.

T10 Burrito El Fogón.....\$12 One flour tortilla filled with grill chicken, beef, and shrimp topped with cheese sauce, guacamole, and pico de gallo.

T11 Mixed Fajita Burrito.....\$12 Two tortillas filled with your choice of grilled steak or chicken mixed with onions and bell peppers, topped with cheese sauce, sour cream, and pico de gallo, served with rice and beans.

T12 Burrito california.....\$14 One 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.

T13 Burrito de birria.....\$15 One flour tortilla dipped in consomé, stuffed with beef birria, shredded Mexican cheese, chopped onions, and cilantro served with rice, beans, and consomé.

T14 Burrito Ranchero.....\$15 One flour tortilla filled with grill chicken, sausage, rice, and beans topped with cheese sauce, sour cream, and pico.

T15 Nachos El Fogón.....\$14 Crispy nachos sautéed with onions, bell peppers, grilled steak, chicken, pork belly, and shrimp topped with cheese dip and jalapeños.

T16 Steak Nachos.....\$12 Crispy nachos with grilled steak, topped with a rain of cheese.

T17 Chicken Nachos.....\$12 Crispy nachos with grilled chicken topped with a rain of cheese.

T18 Nachos Rancheros.....\$12 Crispy nachos with ground beef or shredded chicken topped with lettuce, pico de gallo, sour cream, and cheese sauce.

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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. | \$ 20 |
| * C2 T-Bone Steak | grilled roast served with yuca or french fries | \$ 20 |
| * C3 Lomo Saltado (con Papas Fritas o Yuca) | A traditional Peruvian dish featuring tender beef steak stir-fried with onions, tomatoes, and crispy french fries. Pair it with your choice of rice or yuca to complete your meal. | \$ 17 |
| C4 Estofado de Carne / Beef Stew | Beef Stew Prime cut of beef stew with potatoes and fresh vegetables (Carrots, Spears, Tomatoes Onion) 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 by rice, beans, and avocado | \$ 15 |
| * C6 Carne Asada / Gril 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 Lengua en salsa criolla / Thongue in Creole Sauce | delicious tongue in Creole sauce served with rice and fried plantains | \$ 18 |
| * C9 Cola de Res / Oxtail | Tender oxtail bathed in its own sauce, accompanied with rice and sweet plantains | \$ 20 |
| C10 Parrillada El Fogón Pollo, Carne, Mariscos con Arroz, Yuca y Frijoles | Enjoy our signature grill served with chicken breast, steak, pork belly, hard plantains y french fries sausage | \$ 25 |
| * C11 Tomahawk EL Fogón | TEnjoy this cut of meat accompanied by yucca salad or French fries | \$ 99 |
| * C12 Costillas de Res / Beef Ribs | Delicious grilled beef ribs accompanied with yuca salad and avocado | \$ 15 |
| * C13 Costillas de Cerdo / Pork Ribs | Exquisite grilled pork ribs served with mashed potatoes and salad | \$ 15 |
| C14 Cowboy Steak | Tender and juicy charcoal-grilled cut of beef with mashed potatoes and sautéed vegetables | \$ 52 |



Menú

Postres y Helados

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Ice Cream

PH1 Crepés de Frutas.....\$12

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

PH2 Flan de Banana.....\$9

Rich natural flan with banana and caramel

PH3 Pudín.....\$9

Homemade pudding with vanilla. There is no substitute for the butter

PH4 Tres Leches.....\$5

Perfectly crispy on the outside. Tender in the inside. Fresh today catch serve with tostones fried plantain white rice or yellow. And beans or salad

PH5 Postre o Cake de Fresa.....\$5

Strawberry shortcake. Fresh fruit with flour and honey

PH6 Nuegados con Miel Yuca con Dulce.....\$10

Yuca and honey shortbread. Fried and baked

PH7 Pastel de Plátano.....\$10

Salvadorean sweet empanadas (turnover) plantain sweet salty baked and fried plantain with vanilla condensed milk and sugar.

PH8 Pasteles de Carne o Pollo (Orden de 3).....\$10

A fried turnovers with corn chicken or meat

PH9 Pancakes al Gusto.....\$12

Make your own pancake. Or try our Fogon pancake

PH10 Churros Españoles..... \$7

A sweet fried flour cinnamon and vanilla flavor

Helados

E1 Mangonada.....\$12

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

E2 Piña y mangonada.....\$12

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

E3 Helados de Fruta.....\$7

Fruit ice cream. A variety of fruit ice cream delicious and natural

E4 Paletas de Fruta Natural.....\$4

Popsicle of natural fruit with all flavors for all the rich taste

Menú Mariscos



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Seafood



M1 Pargo Rojo / Red Snapper

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

\$ 30

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

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 cook fish fillet adorned with rich and spicy seafood sauce, mixed with shrimp, calamari and mussels. Served with white rice and salad your choice of fries or yuca.

\$ 20

* M8 Jalea Mixta / Mixed Jelly

A mixture of fish and seafood, served with Creolle Sauce, fried yucca and tartar sauce. Comes with white rice and salad.

\$ 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

Charcoal-grilled chicken stir-fried rice with tender fresh vegetables mixed with aromatic herbs and served with French fries add steak \$ 6.00 shrimps \$ 6.00

\$ 18

R4 MEXICAN FRIED RICE

Our signature fried rice qith cheese sauce, made with fresh ingredients and cooked to crispy perfection.

\$ 18

CHICKEN: 16.5 / STEAK: 18.5 / SHRIMP: 19.5 / GRILLED VEGETABLES: 14.5

EL FOGÓN

RESTOBAR & GRILL



Menú de Niños *Children's Menu*

N1 Mac and cheese or Mac and butter \$ 8

Mac and cheese or Mac and butter with fries

N2 Salchipapas / Sausages and Fries \$ 7

Latin American French fries. Topped with sausage, ketchup, mustard, mayonnaise, aji chili sauce, cheese.

N3 Chicken Tenders \$ 7

Chicken tenders with fries

N4 Albóndigas y Espagueti / Spagueti with Meatballs \$ 9

spaghetti with meatballs in tomato sauce

N5 Sandwich de Queso / Cheese Sandwich \$ 7

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

N6 Quesadilla de Queso con Pollo o Carne \$ 9

Cheese Quesadilla with Chicken or Beef

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

N7 Cheeseburger \$ 9

cheeseburger with fries

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Pollo Chicken



- P1 Peruvian Whole Chicken** 1 charcoal-grilled chicken finely seasoned with fine spices and aromatic herbs, served with French fries. **\$25**
- P2 family charcoal chicken pack** Two charcoal-grilled chickens finely seasoned with fine spices and aromatic herbs, served with six side dishes and two liters of soda **\$59**
- P3 Pollo en salsa de champiñones / Chicken and Mushroom Sauce** **\$15**
Charcoal-grilled chicken breast bathed in a delicious homemade mushroom sauce accompanied by rice, mashed potatoes, and asparagus
- P4 Pollo en Salsa Hawaiana / Chicken in Hawaiian Sauce** **\$15**
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.
- P5 Pollo Saltado / Sauteed Chicken** **\$15**
Traditional Peruvian dish based on finely sliced chicken seasoned and flavored with fine herbs, accompanied by rice, vegetables, and French fries.
- P6 Virginia Beach Surf and Turf Chicken** **\$19**
Tender charcoal-grilled chicken breast in a homemade shrimp sauce served with sauteed scallops, fresh vegetables, and rice. A perfect combination for discerning palates.

Sides

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

***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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P1 Pupusa Revueltas

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

P2 Pupusas de Queso

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

P3 Pupusas de Chicharrón

(Pork Only) Chicharrón Special....\$12

P4 Pupusas de Queso con Loroco

Cheese and Loroco (Salvadorian Flower).....\$12

P5 Pupusas de Queso, Chayote y Jalapeño

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

P6 Pupusas de Frijol con Queso

A Mix of Beans and Special Cheese.....\$12

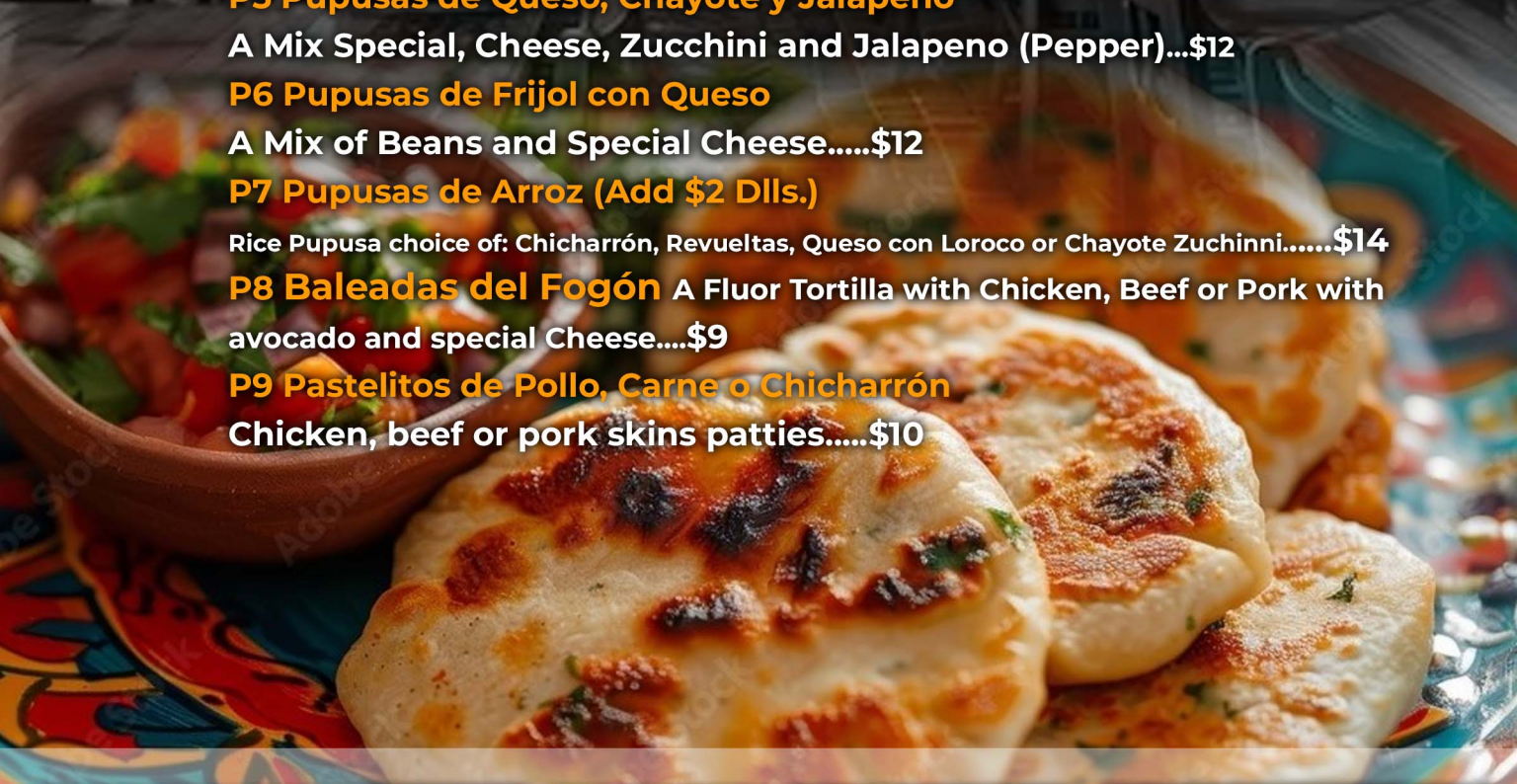
P7 Pupusas de Arroz (Add \$2 Dills.)

Rice Pupusa choice of: Chicharrón, Revueltas, Queso con Loroco or Chayote Zuchinni.....\$14

P8 Baleadas del Fogón A Fluor Tortilla with Chicken, Beef or Pork with avocado and special Cheese....\$9

P9 Pastelitos de Pollo, Carne o Chicharrón

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



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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 Pollo (Chicken Soup).....\$14

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

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

Delicious shrimp and shellfish broth flavored with a spice blend of red garlic, red chili, corn, and eggs. Served with a white salad.

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.

Ensaladas

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

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

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

Mixed 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 chicken, Peruvian grilled beef and chicharrón. Kale vDijon vinaigrette, cucumber, red onions and tomatoes

E4 Sea food salad...\$15

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