



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

EL FOGÓN

RESTOBAR & GRILL



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

Menú



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 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

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

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

Chaufa Rice
Arepas...\$3.50

Avocado
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

Fried Yuca.....\$4.50

Patacones.....\$4.50

Sweet Plantains.....\$4.50

Pico de Gallo.....\$3.50

Sour Cream.....\$3.00

Tostadas.....\$1.50

Mix Vegetables.....\$6.00

Jalapeños.....\$2.50

Chile Relleno.....\$5.00

Corn Tortillas.....\$3.00

Papas Fritas.....\$4.50

Salad.....\$5.00

Eggs.....\$1.80

Eggs (2).....\$3.00

Eggs (3).....\$4.50

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Menú Carne Meat



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- * **C1 Bandeja Paisa** Enjoy this typical Colombian dish full of flavor accompanied by pork belly, rice, beans, fried egg, ripe plantain, avocado, steak, sausage and arepa. \$ 26
- * **C2 T-Bone Steak** grilled roast served with yuca or french fries \$ 39
- C3 Lomo Saltado** A traditional Peruvian dish featuring tender beef steak stir-fried with onions, tomatoes, and accompanied with white rice and french fries. \$ 20
- 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. \$ 17
- * **C6 Carne Asada / Grilled Steak** \$ 20
Tender grilled steak served with rice, beans, avocado, salad, and corn tortillas.
- C7 Milanesa de Res / Beef Milanese** \$ 15
Delicious beef Milanese served with French fries and salad
- C8 Lengua en salsa criolla / Tongue in Creole Sauce** \$ 18
Delicious tongue in Creole sauce served with rice and fried plantains.
- C9 Cola de Res/ Oxtail** \$ 20
Tender oxtail bathed in its own sauce, accompanied with rice and sweet plantains.
- * **C10 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, seafood rice, yuca, and beans.
- * **C11 Tomahawk EL Fogón (Angel's Steak)** \$ 99
Enjoy this cut of meat accompanied with salad, Yuca or French fries.
- * **C12 Cowboy Steak (Danny's Steak)** \$ 69
Tender and juicy charcoal-grilled cut of beef with mashed potatoed and sautéed vegetables
- * **C13 Picanha** \$ 45
Tender grilled steak served with rice, beans, avocado, salad, and corn tortillas.
- * **C14 Churrasco** \$ 30
Juicy marinated grilled steak served with fresh salad, home-fried potatoes, and patacones.
- * **C15 Costillas de Res/ Beef Ribs** \$ 20
Delicious grilled beef ribs served with yuca, salad, and avocado.
- * **C16 Costillas de Cerdo/ Pork Ribs** \$ 15
Exquisite grilled pork ribs served with mashed potatoes and salad.
- * **C17 Tallarín Saltado** \$ 17
Quick beef stir-fry, similar to Lomo Saltado; however, using pasta /noodles instead of fries. Made with egg noodle fettuccine spaghetti, simple delicious.
- * **C18 Bistec a lo Pobre** \$ 22
Juicy steak served with a combination of French fries, fried plantains, and a fried egg, accompanied by white rice.



Menú

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 afrodisiaca 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.



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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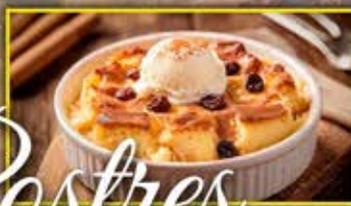
Menú Postres

EL FOGÓN

RESTOBAR & GRILL

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Desserts & Pastres

PH1 Leche Asada.....\$9

PH2 Tres Leches.....\$10

PH4 Chocolate Cake.....\$12

PH5 Tiramisu \$10

PH9 Churros Españoles (3pzs) \$10



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.....\$5

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

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

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

18 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

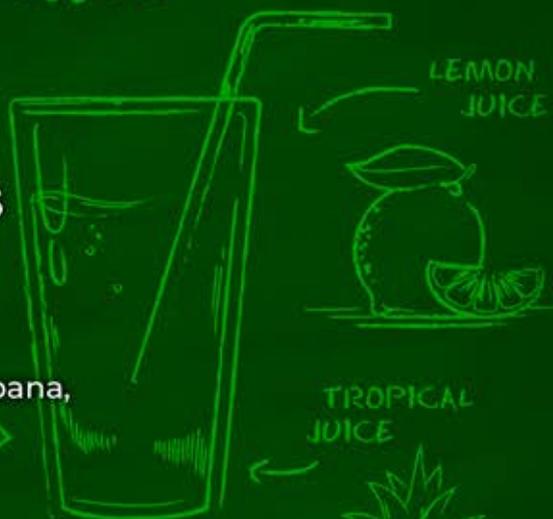
Chicha Morada \$ 4

Jamaica \$4

Horchata \$ 4

Colombian Coffee \$3

FRUIT
Juice



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