

# Latin Beginnings

**Empanadas (2)** Our signature turnovers stuffed with ground beef, peppers, onions, black beans, potatoes & cheddar topped with Yucatan BBQ sauce & pico de gallo **17**

**Sauteed Prawns (gf)** Prawns atop guajillo chile sauce, tomatillo sauce, and avocado mango salsa **19**

**Bistro Cornbread** Our green chile cornbread (contains bacon) served with chicken breast, black beans, chipotle aioli, pico de gallo, and sugar cured cabbage **16**

**Peasant Paella (gf)** Puerto Rican rice sauteed with Spanish chorizo, chicken, shrimp, tilapia and tomatoes **19**

**Salmon Croquettes (3)** Wild salmon cakes made with bread crumbs, jalapeno, mixed bell peppers and bacon topped with caper beurre blanc sauce **18**

**Coconut Shrimp Martini** Shrimp fried in panko & coconut tossed in thai chile glaze **18**

**Cubano Sliders (3)** Ham, pernil, swiss, mustard & house pickles on pretzel slider rolls **18**

**Tour of Fuego** An empanada, a salmon croquette, a spicy veggie tostada, and a cubano slider (no substitutions) **19**

# South of the Border

**Chips, Guacamole, Salsa (v,gf)** All made in house **13**

**Fuego Nachos (gf)** Pernil over a mountain of house made chips, cheddar & jack cheese, guacamole, black bean & corn salsa, and pico de gallo **18**

**Spicy Veggie Tostadas (3) (v,gf)** Corn tostadas with guacamole, chipotle aioli, shredded jack cheese, black bean & corn salsa, sugar cured cabbage, and pico de gallo **16**

**Green Chile Cheeseburger\*** Cooked to order with cheddar cheese, green chile, onions, & housemade BBQ sauce, served on a pretzel bun **19**

**Fuego Chile Relleno** Pasilla pepper stuffed with chicken, jack cheese, black beans, breaded in panko and topped with a guajillo chile sauce **18**

**Spicy Veggie Quesadilla (v)** Flour tortilla stuffed with cheddar/jack cheese, a medley of vegetables, pico de gallo, and black bean & corn salsa **15**

**Fuego Tacos (2) (gf)** Corn tortillas stuffed with pico de gallo, shredded jack cheese, sugar cured cabbage, chipotle aioli, served with Cuban black beans and arroz con gandules and your choice of meat:

Chicken **18** | Grilled Tilapia **18** | Vegetable **17** | Pernil **18** | Shrimp **20**

**Vegetable Enchiladas (v,gf)** Green beans, onions, mixed bell peppers, mushrooms, & cheddar cheese wrapped in corn tortillas topped with guajillo chile sauce or tomatillo sauce, cheddar cheese, sour cream and avocado served with Cuban black beans and arroz con gandules **20**

# Soup & Salad

**Chicken Tortilla Soup (gf)** Black beans, chicken, and corn topped with tortilla strips, chipotle aioli and cilantro served with a side of cornbread **Bowl 14**

**Fuego House Salad (v,gf)** Organic mixed greens tossed in a sweet vidalia onion vinaigrette, jack cheese, black bean & corn salsa, avocado, pico de gallo, candied walnuts and tortilla strips **15**

**Spinach Salad (gf)** Spinach tossed in a balsamic vinaigrette, bacon, goat cheese, red onion, and candied walnuts **16**

# Fuego at the Clarendon

401 W. Clarendon Ave. Phx, Az

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[www.fuegobistro.com](http://www.fuegobistro.com)

# Signature Platters

All platters come with the choice of 2 sides

**Pernil Asado (gf)** Pork slow cooked for 8 hours in a medley of spices and juices, shredded and served with orange habanero mojo, sugar cured cabbage and tortillas **29**

**Short Rib Enchiladas** Short rib braised in our secret blend of spices and juices, shredded & wrapped in corn tortillas topped with our fourth generation Oaxacan mole sauce, pico de gallo and queso fresco cheese **33**

**Seafood Chile Relleno** Panko breaded pasilla pepper stuffed with jack cheese, black beans, mahi, scallops, & shrimp covered in lobster chile cream sauce and pico de gallo **34**

**Fuego Chicken Breast** Panko breaded chicken breast topped with green tomatillo sauce, bacon, goat cheese, pico de gallo and tortilla strips **29**

**Mahi Mahi (gf)** Mahi Mahi blackened in our signature dry rub, topped with avocado mango salsa, and house made Spanish balsamic reduction **33**

**Fuego Pasta** Penne tossed in a chipotle cream sauce with chicken breast, local Spanish chorizo, onions, mixed bell peppers, and mushrooms **29**

**Vegetarian** (without meat and the addition of green beans) **24**

**Tortilla Crusted Tilapia** Tortilla crusted tilapia topped with black bean & corn salsa and guajillo chile sauce **29**

**Pork Medallions (gf)** Pork tenderloin stuffed with chorizo, spinach, onions and mixed bell peppers topped with red pepper chile cream sauce **31**

**Steak of the Day\* (gf)** Angus steak rubbed in our signature dry rub, grilled and topped with onions, mixed bell peppers, mushrooms and crumbled bleu cheese **45**

# Sides

**Signature Green Chile Cornbread**  
(contains bacon) **6.50**

**Chipotle Cheddar Mashed Potatoes (v,gf)** **5.50**

**Jalapeño Cream Corn (v,gf)** **5.50**

**Organic Green Beans With Almonds (v,gf)** **5.50**

**Ancho Chile Maple Glazed Carrots (v,gf)** **5.50**

**Arroz con Gandules (gf)** **4.50**

**Cuban Black Beans (v,gf)** **4.50**

**French Fries (v)** **5.50**

**Side Salad (gf)** **6.50**

**Cup of Tortilla Soup (gf)** **6.50**

(v) = vegetarian (gf) = gluten free Please let your server know of any food allergies as all ingredients are not listed on menu. While we strive to offer allergen free options, we are not an allergen free kitchen and cross contamination may occur.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

20% gratuity added to parties of six guests or more