FIRE AT OUR CORE

fuoco



bites

Root Vegetable Chips (D) — **25**
Sunchoke, beetroot, parsnip, butternut squash, potato served with dill yoghurt

Olives (Ve) — **40**
Premium gordal and kalamata olives, citrus marination

White Anchovies (S) — **45**
With olive oil

Grilled Padron Peppers (D, SE, S, E, G) — **40**
Fire roasted pardons, served with homemade feta & sesame mousse, garlic chips

sharing

Oysters (SF, M) **per piece** — **20**
Seasonal premium oyster, Fuoco sauce mignonette, lemon

Baby Calamari (SF, G, E, D) — **75**
Crisp calamari, chipotile aioli, parsley crema

Mini Romaine with King Crab (SF, Se) — **125**
Steamed premium king crab, spiced mayo and mango

Rib-eye Skewers (D) — **95**
Demi glace, jalapeno dressing

Flame Roast Tiger Prawns (SF, D, G) — **79**
Tiger Prawn, roast red pepper sauce, feta mousse, chargrilled sourdough

Farm Buratta with Figs (D, N) — **85**
Organic burrata with figs, truffle dressing, caramelised pecan and fresh truffle

Dry Aged Meat Plate (G, D, E, M) — **115**
Dry aged duck prosciutto, Italian beef salami, wagyu bresaola, cecina beef, marinated gherkin, grissini

starters

Profiterole with Chicken Pate (D, G, N) — **55**
Profitroles, chicken pâté, truffle, caralamized pecan nuts, mango

Anochovy & Stracietella Bruschetta (SF, D, G) — **59**
Anchovies, piquillo pepper, strained tomato

Zucchini Carpaccio (V, D) — **49**
Slices of zucchini, parmesan espuma, parmesan and fresh truffle

Tuna Tartare (SF, G, M, Se) — **65**
Yellow fin tuna, mango, cucumber, red redish slices and rice crisps

Seabass Crudo (SF, S, G, M, Se) — **65**
Slices of spanish seabass, guacomole, red grape and coriander cress and citrus dressing

Wagyu Carpaccio — **59**
Tomato dressing, black garlic caviar, pickled shallots and caper

Tortilla Skewer (G, D) — **59**
Fire roast layered meat skewer, tomato sauce, demi glace and parmesan

Beef Tartare (S, G, D, E, M) — **69**
Tenderloin, sundried tomatoes, shallot, pickles, capers, potato chips and parmesan

salads

Heirloom Tomato Salad (V, D) — **69**
Mix of heirloom tomatoes, tomatoes confit, raisin, smoked grapes, whipped ricotta, herb breadcrumbs

Shrimp Salad (SF, G) — **65**
Sautéed shrimps, cucumbers, zucchini, red redish, baby spinach and scallion dressing

Green Salad with King Crab & Apple (N, M, SH, SF) — **125**
Steamed king crab, asparagus, broccoli, snowpeas, green beans, avocado, salad mix and raisin dressing

(V) Vegetarian, (P) Pork, (S) Shellfish, (N) Nuts, (R) Raw, (VG) Vegan, (A) Alcohol

All prices are AED and inclusive of 5% VAT, 7% Municipality charge and 10% Service charge.



fuoco signatures

Tomahawk (D) — **899**
1.2kg Australian wagyu MBS4-5 tomahawk with Fuoco signature fries and your choice of sauce

Porterhouse (D) — **599**
800g Australian wagyu 4-5 porterhouse with Fuoco signature fries and your choice of sauce

Whole Red Snapper (SF, D) — **649**
1.3kg Boneless snapper, served with olives, fire roasted heirloom tomato, grilled lemon and parsley

main courses

Beef Short Ribs (SF, D, Se) — **165**
Glazed slow cooked short ribs, puree of sunchokes,sunflower seeds, crispy sunchokes and demi glace

Fuoco Burger (G) — **125**
A5 Wagyu Blend Patty, Maasdam Cheese, Caramelised Onion, Crispy Onions, Iceberg, Chipotle Mayo

Grilled Salmon (D, G, S, SF) — **135**
Fire roasted salmon, broccoli, asparagus, green beans, snow peas, zucchini, and citrus beurre blanc sauce

Half Farm Chicken (D) — **169**
Organic chicken, mashed potato, potato chips and morrel sauce

Ribeye Steak (D, E, C) — **230**
Australian black angus ribeye with grilled asparagus and your choice of sauce

Tenderloin Steak (D, M, C) — **260**
Australian black angus tenderloin with roasted potato and your choice of sauce

Octopus (SF, D) — **125**
Grilled octopus, grilled capsicum, roast baby potato, red pepper sauce

Grilled Seabass (SF, G) — **125**
Spanish seabass cooked over coal, charred heirloom tomato, sauce vierge

King Crab Pasta (SF, S, G, D, E) — **135**
Baby confit tomato, bisque, tomato sauce, parmesan espuma

sauces

Peppercorn, demi-glace, morel cream, bearnaise, beurre blanc — **15**

sides

Fuoco Fries (D, V) — **45**
French Fries, parmesan espuma, fresh black truffle, shaved parmesan

Grilled Asparagus (D, V) — **45**
Butter glazed asparagus, shaved parmesan

Grilled Vegetables (V) — **45**
Selection of mini farm vegetabels, grilled over fire, dressed in herb oil

Mashed Potato with Chips (D) (V) — **40**
Creamy mashed potato topped with crispy wafer thin potato

desserts

Fuoco Chocolate Mousse (D, E) — **45**
Milk chocolate mousse, chocolate ganache, tilip chocolate disk and crunches, vanilla ice cream and caramel

Caramelized Banana Crème Brûlée (D, E,N) — **45**
Caramelized banana, chocolate ganache, crème brûlée, caramelised hazelnuts, caramel ice cream

Grilled Mango & Selection of Sorbets (V) — **45**
Grilled mango, coconut ice cream, greek yougurt, tropical fruits and raspberry and lychee

Cheese Plate (G, D, E, N) — **115**
Pecorino pistachio, Moliterno, Fourme d'Ambert, hercule, castagno and acacia honey

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