

FUOCO EVERY NITS

give me fire!
give me fire!

YY FIERY
PACKAGES

fuoco
BAR & RESTAURANT

For nights that deserve more than a table.

From corporate receptions and intimate dinners to full venue takeovers, a tailored experience built on fire, flavor, and atmosphere.

Let us host your night.
With fire.



fuoco
BAR & RESTAURANT

A bar & restaurant built around
fire, flavor, and atmosphere.

Each flame brings to life the bold and honest
flavours of the Mediterranean, where fresh
ingredients meet open flames to create food that's
bold, simple, and full of soul. From charred
vegetables to flame-grilled seafood and tender cuts
of meat, every dish celebrates the timeless art of
cooking over open fire.

*give me fire!
give me fire!*



The bar complements the kitchen with a curated selection of wines and signature drinks, designed to pair effortlessly with the menu and the mood of the night.

The interior reflects European elegance with a modern edge, warm stone, soft light, and details that make the room feel intimate without feeling small.

Music is an essential part of the Fuoco experience, carefully curated to match the rhythm of the evening, from relaxed early hours to deeper, more atmospheric nights.

The space is designed to hold energy, inviting guests to stay longer than planned.



fuoco
BAR & RESTAURANT

We've curated a selection of menus and pours, designed to make hosting effortless.



SHARED SPARK package (min 40 pax)

Rates are customized based on the final event scope and requirements

Picture your guests mingling in our exceptional atmosphere, where Fuoco transforms into a premium high-table cocktail setting.

Here, they'll enjoy expertly crafted drinks and sophisticated canapés.

Our versatile space offers complete flexibility, easily tailored for everything from sleek corporate events to intimate personal celebrations.

Let us collaborate with you to shape an exclusive ambiance, layout, and details, ensuring your event is not just organized, but unforgettable.

Please contact us for exclusive venue hire fee's.

give me fire!
give me fire!
give me fire!

customization
is possible

CANAPÉ

Anchovy&stracietella bruschetta (SF, D, G)
With piquillo pepper, strained tomato

Profiterole with chicken pâté (D, G, N)
With truffle, caralamized pecan nuts, mango

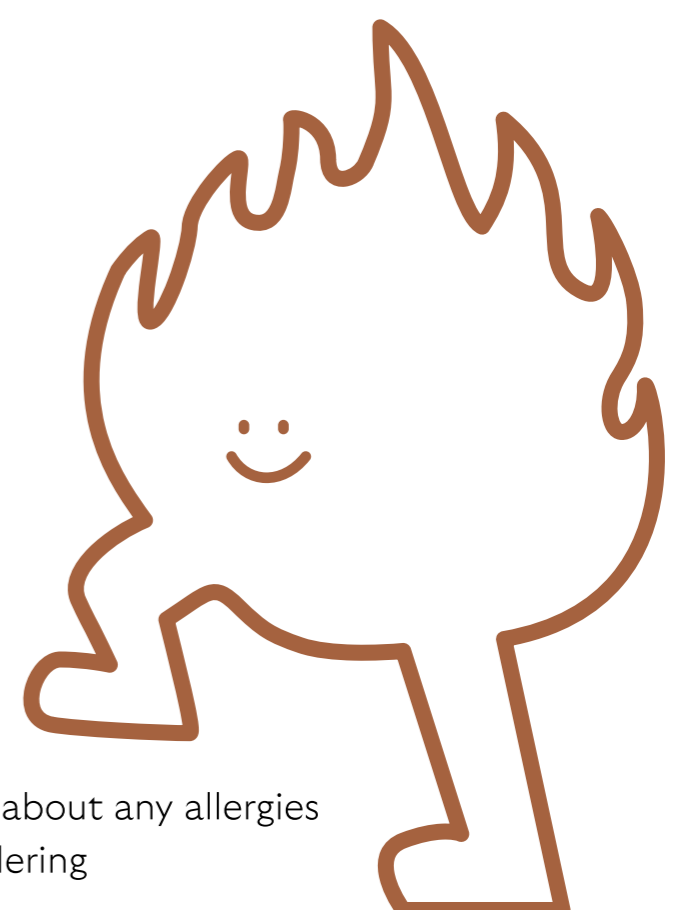
Crêpes with salmon & caviar (SF, D, G)
Served with smoked sour cream, shallot, chive

Fuoco gilda (SF)
Gordal olive, quail egg, piquillo, anchovy, guindilla

Octopus croquette (SF, G)
With smoked paprika, parmesan, aioli

Rib-eye skewers (D)
With demi glace and jalapeno dressing

Beef tartare (G, D)
Tenderloin, sundried tomatoes, shallot, pickles, capers, potato millefeuille, parmesan



We kindly ask you to inform us about any allergies or food intolerances before ordering

All prices are inclusive of 5% VAT, 7% municipality fee & 10% service charge

*all prices are per person

ENTRY FIRE package (min 10 pax)

2 courses. 1 dessert.
from set menu

199

STARTERS

choose one

Flame roast tiger prawns ^(SF, D, G)

With roast red pepper sauce, feta mousse, chargrilled sourdough

Grilled padrón peppers ^(D, SE, S, E, G)

With roasted sesame seeds sauce, homemade feta cheese, garlic chips

Zucchini carpaccio ^(V, D)

With parmesan espuma, parmesan, fresh truffle

Anchovy & stracietella bruschetta ^(SF, D, G)

With piquillo pepper, strained tomato

DESSERT

choose one

Caramelized banana crème brûlée ^(D, E, N)

Caramelized banana, chocolate ganache, crème brûlée, caramelised hazelnuts, caramel ice cream

Fuoco chocolate mousse ^(D, E)

Milk chocolate mousse, chocolate ganache, tilip chocolate disk & crunches, vanilla ice cream, caramel

MAIN COURSE

choose one

Tomato & mozzarella pasta ^(V, D, G)

Mix of heirloom tomatoes, tomatoes confit, mozzarella, herb breadcrumbs

Half farm chicken ^(D)

With mashed potato, potato chips & morrel sauce

Octopus ^(SF, D)

Grilled octopus, grilled capsicum, roast baby potato, red pepper sauce

Fuoco burger ^(G)

A5 wagyu blend patty, maasdam cheese, crispy onions, caramelised onion, iceberg, chipotle mayo

Tiramisu ^(D, E, G)

Espresso, biscuit, mascarpone cream, dark chocolate

Mini cheese plate ^(G, D, E, N)

Pecorino pistachio, moliterno, fourme d'Ambert, hercule, castagno and acacia honey

give me fire!
give me fire!
give me fire!



customization
is possible

We kindly ask you to inform us about any allergies or food intolerances before ordering

All prices are inclusive of 5% VAT, 7% municipality fee & 10% service charge

*all prices are per person

FULL FLAME package (min 10 pax)

2 courses. 1 dessert.
from set menu

399

STARTERS

choose one

Mini romaine with king crab ^(SF, Se)

With spiced mayo and mango

Farm buratta with figs ^(D, N)

Served with truffle dressing, caramelised pecan and fresh truffle

Zucchini carpaccio ^(V, D)

With parmesan espuma, parmesan, fresh truffle

Rib-eye skewers ^(D)

With demi glace and jalapeno dressing

DESSERT

choose one

Caramelized banana crème brûlée ^(D, E, N)

Caramelized banana, chocolate ganache, crème brûlée, caramelised hazelnuts, caramel ice cream

Fuoco chocolate mousse ^(D, E)

Milk chocolate mousse, chocolate ganache, tilip chocolate disk & crunches, vanilla ice cream, caramel

MAIN COURSE

choose one

Ribeye steak ^(D, E, C)

Australian black angus ribeye with grilled asparagus and your choice of sauce

Half farm chicken ^(D)

With mashed potato, potato chips & morrel sauce

Grilled seabass ^(SF, G)

Spanish seabass cooked over coal, charred heirloom tomato, sauce vierge

King crab pasta ^(SF, S, G, D, E)

With baby confit tomato, bisque, tomato sauce, parmesan espuma

Tiramisu ^(D, E, G)

Espresso, biscuit, mascarpone cream, dark chocolate

Mini cheese plate ^(G, D, E, N)

Pecorino pistachio, moliterno, fourme d'Ambert, hercule, castagno and acacia honey

give me fire!
give me fire!
give me fire!

customization
is possible



We kindly ask you to inform us about any allergies or food intolerances before ordering

All prices are inclusive of 5% VAT, 7% municipality fee & 10% service charge

*all prices are per person

DRINKS

packages (min 10 pax)

unlimited pours
time-limited: 2h / 3h / 4h

NON-ALCOHOLIC

89 / 109 / 129

Coffee, matcha, tea

Soft drinks

A selection of soft drinks

Still & sparkling water

Aqua Panna, S.Pellegrino

STANDARD

185 / 205 / 225

Bottled beers

Corona, Peroni

House wines

Red, white, rose

Spirits

Bombay Sapphire, Tito's Vodka, Takamaka
White Rum, Four Roses Yellow label

Classic cocktails

Cosmopolitan, Daiquery, Margarita

give me fire!
give me fire!

We kindly ask you to inform us about any allergies
or food intolerances before ordering

All prices are inclusive of 5% VAT, 7% municipality fee
& 10% service charge

Mocktails

Bellini, Gimlet

Lemonades

Blueberry-mint, lemongrass-lime, mango-
grapefruit, basil-lychee, pineapple-buckwheat,
peach-tonka beans

PREMIUM

205 / 245 / 275

Bottled beers

Corona, Peroni, Hoegaarden

Wines

House white, red, rose
Prosecco

Premium spirits

Hendrick's Gin, Grey Goose, Bacardi 8 Años, Jack
Daniel's Old No.7

Classic cocktails

Aperol Spritz, Cosmopolitan, Daiquery, Margarita

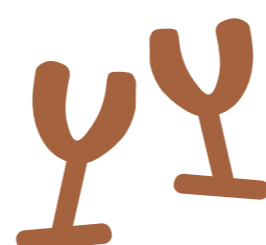
Signature cocktails

Green Spritz
sparkling wine, Bianco vermouth, green apple cordial, suze

Clear Paloma
tequila, mezcal, grapefruit cordial, soda water

Fuoco Flame
whiskey, Aperol, honey, orange bitter, lemon juice

Harbour Lights
tequila, Bianco vermouth, Japanese plum liqueur, orange bitter



@fuocodb

join our community on social media

fuoco
BAR & RESTAURANT

Fuoco is a place where food, drinks, sound, and setting come together to create nights that feel warm, effortless, and memorable.

contact us

wa: +971 50 256 6425

myfuoco.com

