

TO
EAT

fuoco
BAR & RESTAURANT

give me fire!
give me fire!

BITES

Root vegetable chips ^(D) 25
Sunchoke, beetroot, parsnip, butternut squash, potato served with dill yoghurt

Olives ^(Ve) 40
Premium gordal, kalamata olives, citrus marination

Grilled padron peppers ^(D, SE, S, E, G) 40
With homemade feta, sesame mousse, garlic chips

White anchovies 45
With olive oil

SHARING

Oyster ^(SF, M) 20
Seasonal premium oyster, Fuoco sauce mignonette, lemon

Baby calamari ^(D, SF, E, G) 75
Crisp calamari, chipotle aioli, parsley crema

Mini romaine with king crab ^(SF, Se) 125
Steamed premium king crab, spiced mayo, mango

Rib-eye skewers ^(D) 95
Demi glace, jalapeno dressing

Flame roast tiger prawns ^(SF, D, G) 79
With roast red pepper sauce, feta mousse, chargrilled sourdough

Farm buratta with figs ^(D, N) 85
With truffle dressing, caramelised pecan, 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

Anchovy & stracciatella bruschetta ^(SF, D, S) 59
With piquillo pepper, strained tomato

Wagyu carpaccio 59
Tomato dressing, black garlic caviar, pickled shallots, capers

Zucchini carpaccio ^(V, D) 49
With parmesan espuma, parmesan, fresh truffle

Profiteroles with chicken pate ^(D, G, N) 55
With truffle, caramelized pecan nuts, mango

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

Tuna tartare ^(SF, G, M, Se) 65
Yellow fin tuna, mango, cucumber, red redish slices, rice crisps

Beef tartare ^(S, G, M, Se) 69
Tenderloin, sundried tomatoes, shallot, pickles, capers, potato chips, parmesan

Tortilla skewer ^(G, D) 59
Fire roast layered meat skewer, tomato sauce, demi glace, parmesan

SALADS

Heirloom tomato salad ^(V, D) 69
With tomatoes confit, raisin, smoked grapes, whipped ricotta, herb breadcrumbs

Shrimp salad ^(SF, G) 65
Sautéed shrimps, cucumbers, zucchini, red redish, baby spinach, scallion dressing

Green salad with king crab & apple ^(N, M, SH, SF) 125
With tomatoes confit, raisin, smoked grapes, whipped ricotta, herb breadcrumbs

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allergens

^(SE) Sesame	^(G) Gluten	^(D) Dairy
^(VE) Vegan	^(N) Nuts	^(E) Egg
^(SF) Seafood	^(S) Soy	^(V) Vegetarian
^(SH) Shellfish		

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

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SIGNATURES

Tomahawk ^(D) 1.2kg Australian wagyu MBS4-5 tomahawk with Fuoco signature fries, your choice of sauce	899
Porterhouse ^(D) 800g Australian wagyu 4-5 porterhouse with Fuoco signature fries, your choice of sauce	599
Whole red snapper ^(SF, D) 1.3kg Boneless snapper, served with olives, fire roasted heirloom tomato, grilled lemon, parsley	649

MAIN COURSES

Beef short ribs ^(SF, D, Se) With puree of sunchokes, sunflower seeds, crispy sunchokes, demi glace	165	Grilled salmon ^(D, G, S, SF) With broccoli, asparagus, green beans, snow peas, zucchini, citrus beurre blanc sauce	135
Fuoco burger ^(G) A5 wagyu blend patty, maasdam cheese, caramelised onion, crispy onions, iceberg, chipotle mayo	125	Grilled seabass ^(SF, G) Spanish seabass cooked over coal, charred heirloom tomato, sauce vierge	125
Half farm chicken ^(D) Organic chicken, mashed potato, potato chips, morrel sauce	169	Grilled octopus ^(SF, D) With grilled capsicum, roast baby potato, red pepper sauce	125
Ribeye steak ^(D, E, C) Australian black angus ribeye with grilled asparagus, your choice of sauce	230	King crab pasta ^(SF, S, G, D, E) With baby confit tomato, bisque, tomato sauce, parmesan espuma	135
Tenderloin steak ^(D, M, C) Australian black angus tenderloin with roasted potato, your choice of sauce	260	Sauces Peppercorn, demi-glace, morel cream, bearnaise, beurre blanc	15

SIDES

Fuoco fries ^(D, V) French fries, parmesan espuma, fresh black truffle, shaved parmesan	45	Grilled vegetables ^(V) Selection of mini farm vegetables, grilled over fire, dressed in herb oil	45
Grilled asparagus ^(D, V) Anchovies, piquillo pepper, strained tomato	45	Mashed potato with chips ^(D, V) Topped with crispy wafer thin potato	40

DESSERTS

Fuoco chocolate mousse ^(D, E, G) Milk chocolate mousse, chocolate ganache, tilip chocolate disk, crunches, vanilla ice cream, caramel	45
Caramelized banana crème brûlée ^(D, E, G) Caramelized banana, chocolate ganache, crème brûlée, caramelised hazelnuts, caramel ice cream	45
Grilled mango & sorbets ^(V) Grilled mango, coconut ice cream, greek yougurt, tropical fruits and raspberry, lychee	45
Cheese plate ^(G, D, E, N) Pecorino pistachio, Moliterno, Fourme d'Ambert, hercule, castagno, acacia honey	115

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

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