

TO  
EAT

# FOR THE TABLE

**Gordal olives** <sup>(V)</sup> **40**  
premium gordal, cuquillo olives, citrus  
marination

**Fuoco gilda (1pc)** <sup>(F, E)</sup> **45**  
gordal olive, anchovy, guindilla,  
quail egg

**Spiced roasted almonds** <sup>(N)</sup> **25**  
sweet and paprika spiced roasted  
almonds

**Wagyu cecina** <sup>(G)</sup> **125**  
served with Uzbek tomato rallado,  
chargrilled bread

# HOT STARTERS

**Grilled padrón peppers** **40**  
with smoked Maldon salt, olive oil

**Anchovy toast** <sup>(F, D, G)</sup> **45**  
with stracciatella, crisp sourdough

**Octopus croquettes** <sup>(SF, D, E, G)</sup> **59**  
with smoked paprika, tomato, alioli

**Crispy calamari** <sup>(SF, E, G)</sup> **75**  
with padrón peppers, lemon, alioli

**Flame roast tiger prawns** <sup>(SF, D, G)</sup> **79**  
with roasted red pepper sauce, feta  
mousse, chargrilled sourdough

**Patatas bravas** <sup>(E)</sup> **45**  
crispy fried potatoes, spicy brava sauce, alioli

**Cecina croquettes** <sup>(D, E, G)</sup> **65**  
with smoked Idiazabal cheese, spicy mayo

**Fuoco lamb meatballs** <sup>(D, E, G)</sup> **85**  
moorish minced lamb in cinnamon skewer,  
saffron yoghurt, mojo verde, coriander

**Rib-eye skewers** **95**  
with chimichurri, demi glace, maldon salt

# RAW

**Oysters (1pc)** <sup>(SF)</sup> **20**  
seasonal premium oyster, Fuoco sauce  
mignonette, lemon

**Tuna tartare** <sup>(F)</sup> **65**  
diced Akami tuna, jalapeno emulsion,  
sweetcorn, red onion, fresh cilantro chiffonade

**Zucchini carpaccio** <sup>(D)</sup> **49**  
with parmesan espuma, parmesan, fresh  
truffle

**Beef tartare** <sup>(D, G, S, M)</sup> **79**  
tenderloin, sundried tomatoes, shallot,  
capers, potato chips, parmesan

# SALADS

**Burrata caprese** <sup>(D)</sup> **85**  
confit cherry tomatoes, tomato  
sorbet, balsamic, basil

**Caesar salad** <sup>(F, D, E)</sup> **85**  
baby gem, cecina, quail egg, serrat anchovy,  
crouton

**King crab salad** <sup>(SF, N, M)</sup> **145**  
steamed king crab, asparagus, broccoli,  
snowpeas, green beans, avocado, salad  
mix, caramelized pecan, raisin dressing

give me fire!  
give me fire!

## allergens

- |                           |                       |                        |
|---------------------------|-----------------------|------------------------|
| <sup>(V)</sup> Vegan      | <sup>(G)</sup> Gluten | <sup>(D)</sup> Dairy   |
| <sup>(SF)</sup> Shellfish | <sup>(N)</sup> Nuts   | <sup>(E)</sup> Egg     |
| <sup>(F)</sup> Fish       | <sup>(S)</sup> Soy    | <sup>(M)</sup> Mustard |



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



## FROM THE FIRE

|                                                                                                        |     |
|--------------------------------------------------------------------------------------------------------|-----|
| <b>Tomahawk</b> <sup>(D, E)</sup>                                                                      | 999 |
| 1.2kg Australian wagyu MBS 4-5 tomahawk with Handcut Agria Fries, mixed lettuce + your choice of sauce |     |
| <b>Tenderloin steak</b> <sup>(D, E)</sup>                                                              | 269 |
| Australian Black Angus tenderloin with roasted potato + your choice of sauce                           |     |
| <b>Ribeye steak</b> <sup>(D, E)</sup>                                                                  | 269 |
| 280g Australian Black Angus ribeye with grilled asparagus + your choice of sauce                       |     |
| <b>Sauces</b>                                                                                          | 20  |
| Peppercorn, demi-glace, morel cream, béarnaise, beurre blanc, chimichurri                              |     |

## MAIN COURSES

|                                                                                       |     |                                                                                                |     |
|---------------------------------------------------------------------------------------|-----|------------------------------------------------------------------------------------------------|-----|
| <b>Grilled salmon</b> <sup>(F, D, G)</sup>                                            | 139 | <b>Fuoco burger</b> <sup>(D, E, G)</sup>                                                       | 125 |
| with broccoli, asparagus, green beans, snow peas, zucchini, citrus beurre blanc sauce |     | A5 wagyu blend patty, maasdam cheese, caramelised onion, crispy onions, iceberg, chipotle mayo |     |
| <b>Fire-roasted sea bream</b> <sup>(F, D, E)</sup>                                    | 145 | <b>Half farm chicken</b> <sup>(D)</sup>                                                        | 169 |
| with saffron potatoes, seafood aioli sauce                                            |     | with mashed potato, potato chips, morel sauce                                                  |     |
| <b>Grilled octopus</b> <sup>(SF)</sup>                                                | 139 | <b>Lamb shoulder</b>                                                                           | 179 |
| with grilled capsicum, roasted baby potatoes, olive oil, sea salt                     |     | marinated grilled lamb, escalivada, rosemary jus                                               |     |
| <b>King crab paccheri</b> <sup>(SF, D, E, G)</sup>                                    | 145 |                                                                                                |     |
| with roasted tomato, shellfish bisque, grilled lemon, parmesan espuma                 |     |                                                                                                |     |

## SIDES

|                                                          |    |                                                                           |    |
|----------------------------------------------------------|----|---------------------------------------------------------------------------|----|
| <b>Baby spinach</b> <sup>(V)</sup>                       | 40 | <b>Grilled vegetables</b> <sup>(V)</sup>                                  | 45 |
| with lemon vinaigrette                                   |    | selection of mini farm vegetables, grilled over fire, dressed in herb oil |    |
| <b>Tomato &amp; onion</b> <sup>(V)</sup>                 | 45 | <b>Grilled broccolini</b> <sup>(D)</sup>                                  | 45 |
| Uzbek organic tomatoes, sweet onion, sea salt, olive oil |    | with lemon Bagna cauda, parmesan                                          |    |
| <b>Handcut Agria fries</b> <sup>(D)</sup>                | 45 | <b>Grilled sourdough ciabatta</b> <sup>(D, G)</sup>                       | 39 |
| skin-on Agria potatoes, fresh black truffle, parmesan    |    | with whipped smoked butter                                                |    |

## DESSERTS

|                                                                                                      |    |
|------------------------------------------------------------------------------------------------------|----|
| <b>Fuoco chocolate mousse</b> <sup>(D, E, G)</sup>                                                   | 45 |
| milk chocolate mousse, chocolate ganache, tilip chocolate disk, crunches, vanilla ice cream, caramel |    |
| <b>Caramelized banana crème brûlée</b> <sup>(D, E, G)</sup>                                          | 45 |
| caramelized banana, chocolate ganache, crème brûlée, caramelized hazelnuts, caramel ice cream        |    |
| <b>Citrus vacherin</b> <sup>(D, E)</sup>                                                             | 45 |
| orange confit, crisp meringue, blood orange sorbet, pink peppercorn                                  |    |

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



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