

# FUEGO GRILL

## Appetizers

Lobster and scallop ceviche cocktail lime, sea salt, chillies	25	Caesar salad, shaved parmesan	18
		<i>with grilled prawn or chicken</i>	24
Crab and avocado salad, chayote, cilantro	24	Cucumber, tomato, olives, feta, romaine, oregano vinaigrette	17
Maldivian bonito tartar	19		
Grilled garlic prawns, leeks, citrus butter	24	Octopus and fennel salad, orange- mint dressing	20
Crispy calamari, spicy pico de gallo, garlic lime aioli	22	Smoked tomato gazpacho, grilled lemon pepper chicken, cornmeal croutons	17

## Mains

Catch of the day from the dhoni <i>for one</i>	32	US prime tenderloin	<i>220gr.</i>	52
<i>for two</i>	49			
Seafood, vegetable sword	40	US prime rib eye steak	<i>300gr.</i>	50
Prawn and chorizo skewer	38			66
		<i>450gr.</i>		
Tiger prawns	38	Australian lamb chops		46
Maldivian lobster	68	Dutch pork chop		36
Yellow fin tuna steak	32	US beef tenderloin and Maldivian lobster		74
Chef's grill selection <i>for two</i>	82	Barbeque spring chicken		32

## Accompaniments

6

Potato salad  
Vegetable ratatouille  
Grilled corn on the cob  
Fire roasted seasonal vegetables  
Baked potato with sour cream, bacon, spring onion  
Sautéed mushrooms with garlic  
Garden greens salad  
Grilled asparagus  
French fries

## Sauces

Red wine jus  
Béarnaise  
Chimichurri  
Barbeque sauce  
Lemon butter  
Green peppercorn  
Garlic butter

**On your next visit please enjoy a romantic dinner in the sea**  
**Please contact the Fuego staff for further details**  
**~\$180 per person~**

*\*Prices are subject to 10% service charge*