

EL FUEGO SPECIAL

DRY AGED MARBLE BEEF МРАМОРНАЯ ГОВЯДИНА СУХОГО ВЫЗРЕВАНИЯ

“With age comes flavor...”

“Вкус раскрывается с выдержкой...”

We kindly offer You dry aged marble beef steaks
that have more intense and saturated taste
than usual wet aged beef has.

Following modern gastronomic trends, El Fuego unites
innovative technologies, scrupulous approach to the quality and taste of the product,
and the principles of accessibility in the new meat menu.

COWBOY STEAK / СТЕЙК КОВБОЙ / PRIME

RECOMMENDED DONENESS «MEDIUM»

APPROXIMATE WEIGHT 350-600 Г

60 DAYS 100 g / 860 ₺

30 DAYS 100 g / 790 ₺

SHORTLOIN STEAK PRIME / СТЕЙК ШОРТЛОИН / PRIME

RECOMMENDED DONENESS «MEDIUM»

APPROXIMATE WEIGHT 500-700 Г

60 DAYS 100 g / 690 ₺

30 DAYS 100 g / 630 ₺

T-BONE STEAK / СТЕЙК ТИ-БОН / PRIME

RECOMMENDED DONENESS «MEDIUM»

APPROXIMATE WEIGHT 450-600 Г

60 DAYS 100 g / 780 ₺

30 DAYS 100 g / 710 ₺

PORTERHOUSE STEAK / СТЕЙК ПОРТЕРХАУС / PRIME

RECOMMENDED DONENESS «MEDIUM»

APPROXIMATE WEIGHT 450-600 Г

60 DAYS 100 g / 810 ₺

30 DAYS 100 g / 740 ₺

Please ask Your waiter to clarify availability of steaks because of long terms of ageing.

*Note: Prices of all grill dishes are listed on the products in raw form.
Внимание: Цены на все блюда указаны на продукцию в сыром виде.*

YOUR WISH-LIST IN OUR MENU

As a response to multiple requests of our city guests
we kindly offer You new peculiar chapter of our menu:

ПОМОРАН (LOCAL) CUISINE ПОМОРСКАЯ КУХНЯ

Russian North is famous for its cuisine which is one of the few that has not been
influenced by others and preserved the dishes of ancient Russian cuisine almost unchanged!

FOLLOWING ANCIENT TRADITIONS, WE OFFER YOUR ATTENTION
DISHES AND APPETIZERS PREPARED BY THE POMORAN RECIPES

*Fish has always been the first and foremost ingredient of pomoran cuisine.
Pomors are fond of fish dishes. So they know how to and are pros in traditional boiling, salting, smoking, drying
this product.*

LACK OF FISH IS WORSE THAN LACK OF BREAD
pomor's proverb

STROGANINA OF FISH / СТРОГАНИНА ИЗ РЫБЫ

*This unique method of conserving/cooking was invented by northern seashores nations.
Thin slices of frozen fillet of fish from ecologically clean northern regions.
Served on an ice plateau with "macanina" (salt and peppers mixture to dip)*

SOCKEYE SALMON STROGANINA / СТРОГАНИНА ИЗ НЕРКИ	100 g	410 ₺
OMUL STROGANINA / СТРОГАНИНА ИЗ ОМУЛЯ	100 g	550 ₺
MUKSUN STROGANINA / СТРОГАНИНА ИЗ МУКСУНА	100 g	550 ₺

SLIGHTLY SALTED FISH / СОЛЕНАЯ РЫБА

*Slightly salted fish – it is one of the ancient methods of processing the product saving its unique natural taste.
No modern technology is capable to repeat the taste of the product that our ancestors did. Traditional northern
dish - slightly salted fish is an excellent snack to vodka!*

SALMON / СЕМГА	100 g	420 ₺
SOCKEYE SALMON / НЕРКА	100 g	290 ₺
HERRING / СЕЛЬДЬ	150/100 g	230 ₺

SMOKED FISH / КОПЧЕНАЯ РЫБА

CHUM / КЕТА	100 g	350 ₺
SOCKEYE SALMON / НЕРКА	100 g	420 ₺
HALIBUT (TURBOT) / ПАЛТУС	100 g	380 ₺

ПОМОРАН (LOCAL) CUISINE

ПОМОРСКАЯ КУХНЯ

ПОМОР PICKLES / ПОМОРСКИЕ СОЛЕНЬЯ

SALTED (PICKLED) MILK MUSHROOMS / ГРУЗДИ СОЛЕННЫЕ 150/100/30 g 430 ₽
Northern milk mushrooms salted according to traditional pomoran recipe with garlic, horseradish, dill and black currant leaves. Served with baked potatoes and sour cream.

SOAKED COWBERRY / БРУСНИКА МОЧЕНАЯ 40 g 50 ₽
Selected cowberry from ecologically clean northern forests, cooked according to traditional pomoran recipe. It is a good side for fish and meat dishes

NORTHERN CLOUDBERRY / СЕВЕРНАЯ МОРОШКА 40 g 150 ₽
Cloudberry grows only in northern forests is considered to be a natural jewel of Russian North. Beautiful, healthy and tasty cloudberry was Russian tsars' favorite.

HOT APPETISERS AND DISHES

ГОРЯЧИЕ ЗАКУСКИ И БЛЮДА

FRIED SMELT / КОРЮШКА ЖАРЕНАЯ 150 g 310 ₽
Fresh sea smelt is unique fish. It is fried with flour and becomes a good hors d'oeuvre.

ПОМОР'S FAVOURITE MEAL / ПОМОРСКАЯ ТРАПЕЗА 420 g 610 ₽
Halibut fillet baked with potatoes, milk and cheese. Served on a hot pan.

**POTATOES ROASTED WITH PORCINI /
КАРТОФЕЛЬ С БЕЛЫМИ ГРИБАМИ** 370 g 490 ₽
Brownish potatoes, roasted with onion and fresh porcini. Served on a hot cast-iron pan

KALITKA (PIE) WITH POTATO / КАЛИТКА С КАРТОФЕЛЕМ 90 g 50 ₽

KALITKA (PIE) WITH COWBERRY / КАЛИТКА С БРУСНИКОЙ 90 g 60 ₽
Kalitka – pomoran opened-face pie of unleavened dough with stuffing

POMORAN (LOCAL) CUISINE

ПОМОРСКАЯ КУХНЯ

SOUPS, POTTAGES / СУПЫ, ПОХЛЕБКИ

POMOR KALIA (FISH SOUP) / ПОМОРСКАЯ РЫБНАЯ КАЛЬЯ	400 g	390 P
<i>Kalia, pomoran traditional soup of several kinds of fish with red caviar, salted cucumbers and brine. Rich Kalia could easily compete classic russian solyanka. Served with kalitka (pie) with potato.</i>		
POMORAN POTTAGE OF COD / ПОМОРСКАЯ ПОХЛЕБКА ИЗ ТРЕСКИ	450 g	350 P
<i>Traditional pomoran fish soup of cod fillet, potatoes, onion, carrot butter and milk. Served with kalitka (pie) with potato.</i>		
SALMON "УКНА" (FISH SOUP) / УХА ИЗ СЕМГИ	400 g	450 P
<i>Fish soup of salmon, tomatoes and onions. On Your decision cooked by traditional Suomi-Karelian recipe with natural cream.</i>		
TRADITIONAL PORCINI SOUP / СУП ИЗ БЕЛЫХ ГРИБОВ	450 g	350 P
<i>Rich soup of porcini from northern forests is cooked according to traditional pomoran recipe.</i>		
MEAT "SOLYANKA" / МЯСНАЯ СОЛЯНКА	500 g	320 P
<i>Traditional Russian rich soup of 5 types of meat.</i>		

ALSO AS FOR HOT DISHES IN "FISH & SEAFOOD MENU" CHAPTER WE OFFER YOUR ATTENTION TO THE NORTHERN FISH SUCH AS STERLET, COD, HALIBUT (TURBOT) THAT COULD BE COOKED BY SEVERAL METHODS

NORTERN TINCTURES (LIQUEURS&BITTERS)

SOFT DRINKS

СЕВЕРНЫЕ НАСТОЙКИ, НАПИТКИ

All tinctures and soft drinks are cooked of fresh berries and other natural ingredients by traditional recipes.

POMOR CRANBERRY TINCTURE / НАСТОЙКА ИЗ КЛЮКВЫ	50 ML	160 P
<i>Sweet tincture of fresh cranberry. El Fuego own production. Alc. 25%</i>		
BLACK CURRANT TINCTURE / НАСТОЙКА ИЗ СМОРОДИНЫ	50 ML	160 P
<i>Sweet tincture of fresh black currant. El Fuego own production. Alc. 25%</i>		
HORSERADISH TINCTURE / ХРЕНОВУХА	50 ML	160 P
<i>Fresh horseradish tincture. El Fuego own production. Alc. 32%</i>		
CRANBERRY "MORS" / КЛЮКВЕННЫЙ МОРС	250 ML	90 P
<i>El Fuego own production. Non-alc.</i>		

EL FUEGO DELICACY

MEAT DELICACY / МЯСНЫЕ ДЕЛИКАТЕСЫ

JAMON SERRANO GRAN RESERVA / ХАМОН СЕРРАНО Г.Р. / ESP	50 g	470 ₺
Delicious jamon Serrano, Duroc breed. Universal taste of the jamon could match both: matured or fresh jamon connoisseurs' tastes. Jamon Serrano Gran Reserva is aged not less than 18 months.		
BRESAOLA PUNTA D'ANCA / БРЕЗАОЛА ПУНТА Д'АНКА / ITA	50 g	360 ₺
Bresaola is meat delicacy of selected Italian beef breed silversides. Salted with adding of Italian spices, it is dried for a month in fresh air.		
PROSCIUTTO DI PARMA / ПРОШУТТО ДИ ПАРМА / ITA	50 g	250 ₺
TIROL SPECK / ТИРОЛЬСКИЙ ШПЕК / ITA	50 g	220 ₺
MAGRET DE CANARD FUMEE / КОПЧЕНАЯ ГРУДКА УТКИ / RUS	50 g	340 ₺

CHEESE / СЫРЫ

BLUE CHEESE NUMIDIA	40 g	350 ₺
СЫР С ГОЛУБОЙ ПЛЕСЕНЬЮ НУМИДИЯ / MAR		
The cheese that is very similar to Roquefort made of sheep's milk. It has salty, with nutty hints taste.		
BLEU CHEESE / СЫР С ГОЛУБОЙ ПЛЕСЕНЬЮ «БЛЮ» / MAR	40 g	290 ₺
Soft blue cow's milk cheese with chunk cheese texture.		
GRUYERE / ГРЮЙЕР / CHE	40 g	290 ₺
Well-known swiss cheese from Gruere district (canton Fribourg) has spicy piquant aroma and first slightly fruity, then nutty notes.		
GOYA / ГОЙЯ / ARG	40 g	190 ₺
Hard aged (4-6 months) cow's milk cheese has salty and piquant taste with slight grassy notes.		
BEJA / БЕЖА / TUN	40 g	300 ₺
Hard sheep's milk cheese with original taste and consistent texture. 9 months aging It is considered to be similar in taste to legendary French Pyrenees Brebis		
EMMENTALLER / ЭММЕНТАЛЛЬ / CHE	40 g	250 ₺
Well-known for its inside wide round holes, cow's milk cheese with piquant taste.		
CROTTIN DE CHÈVRE / КРОТТЕН / RUS HANDWORK	40 g	360 ₺
Goat's milk Crottin is a handwork cheese with white crust which has nutty taste and mushroom scents.		

COLD APPETIZERS / ХОЛОДНЫЕ ЗАКУСКИ

FISH DISH / РЫБНАЯ ТАРЕЛКА	480 g	1500 ₺
MEAT DISH / МЯСНАЯ ТАРЕЛКА	380 g	590 ₺
DISH FOR VODKA / ТАРЕЛКА ПОД ВОДКУ	400 g	420 ₺
TARTAR OF VEAL TENDERLOIN / ТАРТАР ИЗ ТЕЛЯТИНЫ	180/30 g	420 ₺
TARTAR OF SALMON / ТАРТАР ИЗ ЛОСОСЯ	150 g	550 ₺
SEVICHE OF SALMON / СЕВИЧЕ ИЗ ЛОСОСЯ	170 g	390 ₺
Combination of tender salmon and citrus, with a bit of chilli and shallots, has Latin-American temper. Served with tostadas.		
CARPACCIO OF VEAL TENDERLOIN / КАРПАЧЧО ИЗ ТЕЛЯТИНЫ	150 g	390 ₺
SALMON CARPACCIO WITH PESTO /		
КАРПАЧЧО ИЗ ЛОСОСЯ С ОРЕХОВЫМ ПЕСТО	100 g	460 ₺
MARBLE ROASTBEEF /	100 g	290 ₺
РОСТБИФ ИЗ МРАМОРНОЙ ГОВЯДИНЫ / EL FUEGO		
BAKED PORK NECK / БУЖЕНИНА ИЗ СВИНОЙ ШЕИ / EL FUEGO	100 g	250 ₺
LAMB TONGUE / ЯЗЫЧКИ ЯГНЕНКА	100 g	350 ₺
BEEF TONGUE / ЯЗЫК ГОВЯЖИЙ	100 g	390 ₺

SNACKS FOR BEER / ЗАКУСКИ К ПИВУ

DISH FOR BEER / ТАРЕЛКА К ПИВУ	270 g	420 ₺
Meat and fish jerkies, rye crackers, Gaucho chips, nuts		
BURRITO / БУРРИТО	200/30 g	350 ₺
Chicken bites with bacon, vegetables and jalapeno in tortilla		
QUESADILLA / КЕСАДИЛЬЯ	180/30 g	310 ₺
Cheese with vegetables, aromatic herbs and spicy jalapeno in crispy tortilla		
TACO WITH SALMON AND AVOCADO /	150 g	350 ₺
ТАКО С ЛОСОСЕМ И АВОКАДО		
Tender salmon and avocado with herbs, shallots, capers and jalapeno.		
MUSSELS IN BACON / МИДИИ В БЕКОНЕ	120/30 g	290 ₺
VENISON JERKIES / ЧИПСЫ ИЗ ВЯЛЕННОЙ ОЛЕНИНЫ	50 g	320 ₺
WILD SALMON JERKIES / ЧИПСЫ ИЗ ДИКОГО ЛОСОСЯ	50 g	210 ₺
GARLIC BREAD / ЧЕСНОЧНЫЕ ХЛЕБЦЫ	80/30 g	100 ₺

SALADS / САЛАТЫ

VEGETABLES SALADS САЛАТЫ ИЗ ОВОЩЕЙ

“¡HOLA, SEVILLA!” SALAD / САЛАТ «ОЛА СЕВИЛЬЯ!»	350 g	490 ₺
Unusual combination of baked paprika with roasted olives, sun-dried tomatoes and artichoke hearts, under raspberry vinegraitte dressing has southern-spain temper. Served with fried cheese.		
“GUACOMOLE” SALAD / САЛАТ “ГУАКОМОЛЕ”	220 g	390 ₺
Tender avocado with cherry tomatoes, red onions, chilli pepper and mixed greens. Served with olive oil dressing.		
BAKED BEETROOT AND FETA SALAD САЛАТ С ПЕЧЕНОЙ СВЕКЛОЙ И СЫРОМ ФЕТА	180 g	270 ₺
Baked beetroot with feta cheese, arugula, cedar nuts and parmesan cheese. Served with sesame oil dressing.		
GREEK SALAD / ГРЕЧЕСКИЙ САЛАТ	250 g	320 ₺
Mixed greens, fresh vegetables, Feta cheese, olives.		
MIX SALAD / МИКС САЛАТ	190 g	280 ₺
Fresh tomatoes, cucumbers, bell peppers, celery with mixed greens and leek, dressed with olive oil.		

FISH AND SEAFOOD SALADS САЛАТЫ ИЗ РЫБЫ И МОРЕПРОДУКТОВ

SEAFOOD SALAD / САЛАТ С МОРЕПРОДУКТАМИ	300 g	690 ₺
Shrimps, mussels, salmon, fresh vegetables, mixed greens and special dressing based on olive oil.		
ARUGULA & SHRIMPS SALAD САЛАТ РУККОЛА С КРЕВЕТКАМИ И АВОКАДО	280 g	650 ₺
Roasted tiger shrimps with tender avocado, cherry tomatoes and arugula under olive oil and Balsamic sauce dressing.		
CAESAR SALAD WITH FISH / САЛАТ ЦЕЗАРЬ С РЫБОЙ	300 g	460 ₺
One of Caesar salad variations. Mixed greens, salmon, halibut, coho, fresh cucumbers, tomatoes, boiled eggs with original Caesar dressing salad with Parmesan cheese.		

SALADS / САЛАТЫ

MEAT AND POULTRY SALADS САЛАТЫ ИЗ МЯСА И ПТИЦЫ

SALAD “EL FUEGO” / САЛАТ “EL FUEGO” Tender veal liver in combination with grapefruit, fresh herbs and mixed greens. Served with dressing of sesame oil.	270 g	350 ₺
“PATO AÑEJO” SALAD / САЛАТ “ПАТО АНЬЕХО” An exquisite combination of delicacies - uncooked smoked duck breast (magret) and blue cheese with avocado and tinge of pear. Served on mixed greens under olive oil and sesame dressing with almond crunchies.	250 g	560 ₺
“JAMÓN DE SERRANO” SALAD / САЛАТ “ХАМОН ДЕ СЕРРАНО” Combination of Jamón with sun-dried tomatoes, avocado, tender pea pods and mixed greens. Latin-American temper of the salad is brought out by fresh chilli pepper.	220 g	390 ₺
SALAD “PAMPA” / САЛАТ “ПАМПА” Black Angus roastbeef with mixed greens, fresh vegetables and Chimichurri dressing.	250 g	390 ₺
CAESAR SALAD WITH CHICKEN САЛАТ ЦЕЗАРЬ С ЦЫПЛЕНКОМ ГРИЛЬ Mixed greens with grilled chicken, roasted bacon, fresh mushrooms, leek and tomatoes with original Caesar sauce, golden croutons and parmesan cheese.	270 g	350 ₺
RUSSIAN SALAD / РУССКИЙ САЛАТ Traditional Russian salad with smoked ham, grilled chicken, tomatoes, cucumbers and mayonnaise dressing.	270 g	230 ₺

СУПЫ / SOUPS

SOUP «CALDERETA» / ПОХЛЕБКА «КАЛЬДЕРЕТА» Argentina fishermen's rich soup with several kinds of fish and seafood on shrimp bisque.	400 g	630 ₽
ARGENTINEAN SOUP WITH CHORISO АРГЕНТИНСКИЙ ФАСОЛЕВЫЙ СУП С ЧОРИЗО Rich and aromatic Argentina soup of eggplants, bell peppers, zucchini, tomatoes, potatoes And white beans with choriso and roasted bacon.	400 g	280 ₽

BREAD / ХЛЕБ

BREAD BASKET / ХЛЕБНАЯ КОРЗИНКА	150 g	120 ₽
ARGENTINA BREAD / АРГЕНТИНСКАЯ ЛЕПЕШКА Crispy bread, baked to a national recipe, served with ali-oli sauce	70 g	50 ₽
MULTIGRAIN BUN / БУЛОЧКА МУЛЬТИЗЛАКОВАЯ	40 g	40 ₽
WHEAT BUN / БУЛКА ПШЕНИЧНАЯ	40 g	30 ₽
EMPANADAS / ЭМПАНАДАС Traditional Argentinean pie stuffed with meat, aromatic herbs and onions	100 g	70 ₽
TORTILLA / ТОРТИЛЬЯ Tortilla – thin corn flour flapjack	30 g	30 ₽
GREEN BUTTER / ЗЕЛЕНОЕ МАСЛО Butter with fresh herbs and a bit of garlic	30 g	40 ₽

MEAT MENU

МЯСНОЕ МЕНЮ

STEAKS OF MARBLE BEEF

СТЕЙКИ ИЗ МРАМОРНОЙ ГОВЯДИНЫ

El Fuego restaurant kindly of You choose cut, marbling of meat of Your steak, and also its weight and doneness.

RIBEYE STEAK / РИБАЙ СТЕЙК

PRIME (MB4+) 100 g 830 ₽

CHOICE (MB2+) 100 g 590 ₽

Grain fed. Recommended doneness MEDIUM. Served on weight starting from 200 g.

"NEW YORK" STEAK / STRIPLOIN / СТЕЙК "НЬЮ ЙОРК" 100 g 490 ₽

Grain fed. Recommended doneness MEDIUM RARE. Served on weight starting from 250 g.

"MACHETE" STEAK / OUTSIDE SKIRT

СТЕЙК "МАЧЕТЕ" PRIME (MB4+) 100 g 410 ₽

Grain fed. Recommended doneness MEDIUM. Served on weight starting from 150 g.

"SANTA-MARIA" STEAK / TRI-TIP / "САНТА-МАРИЯ" СТЕЙК 100 g 270 ₽

Triangular muscle of bottom sirloin. Grain fed. Recommended doneness MEDIUM.

Served on weight starting from 200 g.

CHOPPED MARBLE BEEF STEAK 250/170 g 590 ₽

БИФШТЕКС ИЗ МРАМОРНОЙ ГОВЯДИНЫ

Served with grilled potato, pickled cucumbers and barbeque sauce.

Recommended doneness MEDIUM.

VEAL TENDERLOIN STEAKS / СТЕЙКИ ИЗ ТЕЛЯЧЬЕЙ ВЫРЕЗКИ

STEAK FILLET MIGNON / СТЕЙК ФИЛЕ МИНЬОН 100 g 390 ₽

Veal tenderloin steak. Recommended doneness MEDIUM RARE.

Served on weight starting from 200 g

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MEAT MENU МЯСНОЕ МЕНЮ

LAMB / ЯГНЯТИНА



CABANERO / КАБАНЬЕРО / ICELAND Recommended doneness MEDIUM. Served on weight.	100 g	560 ₽
LAMB STEAK / СТЕЙК ИЗ ЯГНЕНКА Recommended doneness MEDIUM. Served on weight.	100 g	290 ₽
ЯЗЫЧКИ ЯГНЕНКА ГРИЛЬ / GRILLED LAMB TONGUE Served on weight.	100 g	390 ₽

PORK / СВИНИНА

PORK STEAK / СТЕЙК ИЗ СВИНИНЫ Grilled pork neck steak. Served with cranberry sauce.	250 g	450 ₽
PORK CHOP (CUTLET) / РУБЛЕНАЯ КОТЛЕТА ИЗ СВИНИНЫ Large pork chop. Served with mashed potatoes, pickled cucumbers, sauerkraut and barbeque sauce.	270/230/30 g	550 ₽
GRILLED PORK RIBS / СВИНЫЕ РЕБРЫШКИ ГРИЛЬ Served on weight.	100 g	120 ₽
PORK PINCHOS / ПИНЧОС ИЗ СВИНИНЫ Pork pieces grilled on skewers. Served on weight.	100 g	150 ₽

POULTRY / ПТИЦА

GRILLED DUCK BREAST FILLET / СТЕЙК ИЗ ГРУДКИ УТКИ Served on weight. Approximate weight 300-450 g.	100 g	260 ₽
GRILLED CHICKEN BREAST FILLET / СТЕЙК ИЗ КУРИНОЙ ГРУДКИ Served on weight. Approximate weight 200-350 g.	100 g	150 ₽
“CORNICHON” CHICKEN / ЦЫПЛЕНОК «КОРНИШОН» Small chicken (category «a cornichon») grilled whole.	450 g	570 ₽
CHICKEN PINCHOS / ПИНЧОС ИЗ ЦЫПЛЕНКА Chicken pieces grilled on skewers. Served on weight.	100 g	140 ₽

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MEAT MENU / МЯСНОЕ МЕНЮ

HOT DISHES / ГОРЯЧИЕ БЛЮДА

“PUCHERO ARGENTINO” / “ПУЧЕРО АРГЕНТИНО” 350 g 690 ₺

Veal tenderloin with roasted tomatoes, fresh herbs and chili pepper served on a hot frying pan with sizzling sauce.

FAJITAS / ФАХИТАС 650/90 g 770 ₺

Pork and veal tenderloin with eggplants, bell peppers, zucchini, tomatoes and onions. Served di flambé with tequila. One can roll the fajitas in tortilla adding greens, salsa or sour cream.

“GARRONE” / “ГАРРОН” 280/200 g 570 ₺

Veal tenderloin slices cooked with fresh mushrooms in natural cream. Served with fried potato.



VEAL CHEEKS WITH DEMI-GLACE SAUCE 250/200 g 660 ₺

ТЕЛЯЧЬИ ЩЕЧКИ С СОУСОМ ДЕМИ-ГЛАСС

Slow cooked tender veal cheeks served with mashed potatoes and demi-glace sauce.

MEAT PAELLA / МЯСНАЯ ПАЭЛЬЯ 560 g 620 ₺

Veal tenderloin and liver, chicken breast fillet and pork neck with rice, vegetables and spices. Served on a pan – “Paellera” We kindly offer You order double, triple, etc. “Paellera” for Your party.

DISHES FOR A PARTY БЛЮДА ДЛЯ БОЛЬШОГО СТОЛА

BIG GRILL / БОЛЬШОЙ ГРИЛЬ 2500 g 4400 ₺

A party (5-6) dish. It combines different kinds of grilled meat: marble beef steak, lamb tongue, lamb steak pork ribs, pork and chicken pinchos. Served with sauces: chimichurri , spicy red and jack daniels

PARILLADA MIXTA / ПАРИЛЛЯДА МИКСТА 1000 g 2700 ₺

One of the most popular dishes in Argentina. It combines different kinds of grilled meat.

Our variant is: marble beef steak, lamb fillet steak, lamb rack, pork ribs, pork steak and two sauces: Argentina spicy and chimichurri.

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OYSTER BAR / УСТРИЧНЫЙ БАР

"El Fuego" guarantees quality of the product by tight grip of delivery duration, documentation, storing conditions, checkup schedule and other international requirements.

SPÉCIALES DELISEZ №2 / СПЕЦИАЛЬ ДЕЛИСЬЕЗ №2 1 шт. 590 Р

The oyster taste can be characterized by sweet-sea aroma, slight hazelnut scents and fruity notes in delicious aftertaste.

PERLE BLANCHE №2 / БЕЛЫЙ ЖЕМЧУГ №2 1 шт. 580 Р

“White Pearls” are so-called peculiar, special oysters. Speciale are brought up to “milky ripeness”, taking them to sea claires where preserved from dangers and stresses.

SPÉCIALE CASABLANCA №2 / СПЕЦИАЛЬ КАСАБЛАНКА №2 1 шт. 530 Р

By French producer of “Gillardeau”. These oysters are appreciated worldwide for the taste and greenish tint that points on the oysters’ sophistication.

ROYALE №2 / КОРОЛЕВСКИЕ №2 1 шт. 520 Р

Royal oyster all it’s lifelong are held in claires. As the result it’s taste has only slight sea notes and more strong but tender fruity notes with nutty hints.

We apologize for probable out-of-stock of an item because of changeable weather conditions in fish or seafood catch regions

Приносим свои извинения за возможное отсутствие некоторых позиций в связи с изменяющимися погодными и сезонными условиями вылова рыбы и морепродуктов в странах – поставщиках.

FISH & SEAFOOD MENU

РЫБА, МОРЕПРОДУКТЫ

We kindly offer You choose seafood or fish and decide how it will be cooked.

On Your choice: LA BRASA (char-grilled),

LA PLANCHA (spanish cast iron grill)

LA MARINERA (for mollusk, fishermen old recipe with wine in caldera) or

STEAMED (please mention salting or spicing)

SEAFOOD FROM EL FUEGO AQUARIUM

SPINY CRAB / КРАБ КОЛЮЧИЙ Approximate weight 1000 – 2000 g	100 g	550 ₺
RED KING (SNOW) CRAB / КРАБ КАМЧАТСКИЙ Approximate weight 2000+ g	100 g	690 ₺

MOLLUSK / МОЛЛЮСКИ

CLOVIS (VONGOLE) / КЛОВИС	100 g	210 ₺
LARGE CLAMS IN SHELLS РАКУШКИ КЛАМС /	100 g	260 ₺
SPANISH MUSSELS IN SHELLS / ИСПАНСКИЕ МИДИИ	100 g	190 ₺

SEAFOOD / МОРЕПРОДУКТЫ

RED DEEP-SEA PRAWN (16/20) / КРЕВЕТКИ КОРОЛЕВСКИЕ	1 pcs	210 ₺
BLACK TIGER PRAWN (16/20) / КРЕВЕТКИ ЧЕРНЫЕ ТИГРОВЫЕ	1 pcs	170 ₺
SEA SCALLOPS MEAT / МОРСКИЕ ГРЕБЕШКИ	100 g	590 ₺
CALAMARI / КАЛЬМАРЫ	100 g	130 ₺
OYSTER WITH MUSSELS AND CALAMARI УСТРИЦ С МИДИЯМИ И КАЛЬМАРОМ Oyster baked in its shell with mussels meat and calamari in tender cream-and-cheese sauce	140 g	650 ₺

Note: Prices of all grill dishes are listed on the products in raw form.

Внимание: Цены на все блюда указаны на продукцию в сыром виде.

We apologize for probable out-of-stock of an item because of changeable weather conditions in fish or seafood catch regions

Внимание: Цены на все блюда из рыбы и морепродуктов указаны на продукцию по «живому» весу. Приносим свои извинения за возможное отсутствие некоторых позиций в связи с изменяющимися погодными и сезонными условиями вылова рыбы и морепродуктов в странах – поставщиках.

РЫБА, МОРЕПРОДУКТЫ FISH & SEAFOOD MENU

We kindly offer You choose seafood or fish and decide how it will be cooked.

On Your choice: LA BRASA (char-grilled),

LA PLANCHA (spanish cast iron grill)

LA MARINERA (for mollusk, fishermen old recipe with wine in caldera) or

STEAMED (please mention salting or spicing)

WHOLE FISH / РЫБА ЦЕЛАЯ

STERLET / СТЕРЛЯДЬ Approximate weight 500 - 1600 г	100 g	350 ₺
LUBINA (SEA BASS MEDIT.) / ЛУБИНА (СИБАС) Approximate weight 300 - 600 g	100 g	210 ₺
DORADA / ДОРАДА Approximate weight 300 - 600 g	100 g	190 ₺

FISH STEAKS / СТЕЙКИ ИЗ РЫБЫ

СТЕЙК ИЗ РАПЕ (МОРСКОГО ЧЕРТА) / RAPE (MONK FISH) STEAK Monkfish is considered to be a delicacy. Its meat is tender and delicious. Gourmet often compare monk fish meat with lobster's. It has similar structure as lobster tail meat. Monkfish meat is considered to be fatburning, it is more lean than cod's. Approximate weight 250 - 500 г	100 g	280 ₺
SALMON STEAK / СТЕЙК ИЗ СЕМГИ Approximate weight 250 - 450 г	100 g	290 ₺
HALIBUT (TURBOT) STEAK / СТЕЙК ИЗ ПАЛТУСА Approximate weight 250 - 400 г	100 g	230 ₺
COD STEAK / СТЕЙК ИЗ ТРЕСКИ Approximate weight 250 - 350 г	100 g	170 ₺

DISHES FOR A PARTY БЛЮДА ДЛЯ БОЛЬШОГО СТОЛА

BIG GRILL OF FISH / БОЛЬШОЙ РЫБНЫЙ ГРИЛЬ A party dish. It combines different kinds of fish: smelt, steaks of salmon, cod and halibut.	2000 g	3700 ₺
PARILLADA MIXTA DE MAR / ПАРИЛЛЯДА МИКСТА ДЕ МАР Scallop meat, mussels in shells, tiger prawns, calamari, mussels & bacon rolls, salmon pinchos.	1200 g	2900 ₺
SEAFOOD PAELLA / ПАЭЛЬЯ С МОРЕПРОДУКТАМИ Tiger shrimps, blue mussels, clovis, rapana meat served with fragrant rice and spices on a pan – "Paellera". We kindly offer You order double, triple, etc. "Paellera" for Your party.	590 g	790 ₺

Note: Prices of all grill dishes are listed on the products in raw form.

Внимание: Цены на все блюда указаны на продукцию в сыром виде.

GARNISH / ГАРНИРЫ

ОВОЩИ / VEGETABLES

*We kindly offer You choose any combination of listed vegetables,
that can be cooked several ways: char-grilled, steamed or uncooked.*

EGGPLANT / БАКЛАЖАН	100 g	160 ₺
ZUCCHINI / ЦУККИНИ	100 g	120 ₺
CORNCOBS / КУКУРУЗА	1 pcs	150 ₺
MUSHROOMS / ШАМПИНЬОНЫ	100 g	150 ₺
BELL PEPPERS / БОЛГАРСКИЕ ПЕРЦЫ	100 g	160 ₺
TOMATOES / ПОМИДОРЫ	100 g	100 ₺
CUCUMBERS / ОГУРЦЫ	100 g	80 ₺
ONIONS / ЛУК	100 g	50 ₺
BAKED POTATOES / ПЕЧЕНЫЙ КАРТОФЕЛЬ	100 g	60 ₺

GARNISH / ГАРНИРЫ

GRILLED VEGETABLES IN OLIVE OIL WITH HERBS ОВОЩИ ГРИЛЬ В МАСЛЕ С ТРАВАМИ Grilled zucchini, tomatoes, bell peppers, fresh herbs, olive oil	220 g	230 ₺
EGGPLANT ESCAVECHI / ЭСКАВЕЧЕ ИЗ БАКЛАЖАНОВ Eggplants baked with tomatoes, bell peppers, onion, chilli and parmesan cheese. Served with Mexican salsa	220 g	390 ₺
RICE "VERDURAS" / РИС "ВЕРДУРЕС" Rice fried with bell peppers, corn and sweet peas and onions. Served on a hot pan	280 g	190 ₺
MASHED POTATOES / КАРТОФЕЛЬНОЕ ПЮРЕ	200 g	70 ₺
FRENCH FRIES / КАРТОФЕЛЬ ФРИ	150 g	90 ₺

SAUCES / СОУСЫ

CHIMMICHURRI / ЧИММИЧУРРИ	40 g	60 P
ARGENTINEAN SPICY RED / АРГЕНТИНСКИЙ ОСТРЫЙ КРАСНЫЙ	40 g	60 P
BBQ SAUCE / БАРБЕКЮ	40 g	60 P
JACK DANIEL'S / ДЖЕК ДЕНИЕЛ'С	40 g	60 P
MEXICAN SALSA / МЕКСИКАНСКАЯ САЛЬСА	40 g	60 P
ALI-OLI / АЛИ-ОЛИ	40 g	60 P
FROM FRESH CRANBERRIES / ИЗ СВЕЖЕЙ КЛЮКВЫ	40 g	60 P

OLIVE OIL / ОЛИВКОВЫЕ МАСЛА

CASTILLO DE CANENA SMOKED OIL КАСТИЙО ДЕ КАЕНА КОПЧЕНОЕ / SPAIN Extra-virgin smoked oil of olives Arbequina from Jaén, Andalucía, acknowledged the best place for E.V. olive oil production. It is aged and odored with oak smoke usage.	30 g	280 P
MARQUES DE VALDUEZA МАРКЕС ДЕ ВАЛЬДУЭЗА / SPAIN The oil blend is made of Arbequina, Picual, Oji-blanco and unique Marisca olives. The oil's taste is pure-complicated: fruity with apple and dried fruits tinge, fresh andalucian herbs note and almond.	30 g	160 P

DESSERT / ДЕСЕРТЫ

*We kindly offer You "El Fuego" confectioners' desserts.
We use only natural ingredients while cooking: natural chocolates, cream and butter, Cuban rum,
Armenian cognac, there are no artificial ingredients, additives, flavor intensifiers.*

DESSERT "ESFERÁ" / ДЕСЕРТ «ЭСФЕРА» Chocolate sphere with ice-cream, fresh berries and nuts. Served with hot sauce	260 g	490 ₺
DESSERT "DULCE RON" / ДЕСЕРТ «ДУЛЬЧЕ РОН» A large bonbon of dark chocolate with sweetened original Cuban rum inside. Served in a sphere of white chocolate.	110 g	390 ₺
DESSERT "SUAVE" / ДЕСЕРТ «СУАВЕ» "Suave" – in Spanish means "tender" Fresh berries with whipped natural cream and chocolate	260 g	410 ₺
SOUFFLÉ "BUENOS AIRES" / СУФЛЕ «БУЭНОС-АЙРЕС» White city near lilac ocean... Tender light cream soufflé with blueberries. Served in white chocolate.	110 g	250 ₺
DESSERT "SEÑORA DE FERNANDEZ" ДЕСЕРТ «СЕНЬОРА ФЕРНАНДЕС» Season berries served with ice-cream and in a crispy waffle	170 g	330 ₺
TIRAMISÙ / ТИРАМИСУ	130 g	250 ₺
CHEESE-CAKE "NEW YORK" / ЧИЗКЕЙК "НЬЮ-ЙОРК" Served with raspberry coulis.	170 g	230 ₺
PUMPKIN PIE WITH PRUNES AND NUTS ТЫКВЕННЫЙ ПИРОГ С ЧЕРНОСЛИВОМ И ОРЕХАМИ	170 g	170 ₺
RASPBERRIES WITH CREAM / МАЛИНА СО СЛИВКАМИ	150 g	230 ₺

ICE-CREAM / МОРОЖЕНОЕ

ICE-CREAM WITH BAYLEYS МОРОЖЕНОЕ С ЛИКЕРОМ БЕЙЛИС	100/30 g	290 ₺
ICE-CREAM WITH RASPBERRY COULIS МОРОЖЕНОЕ С МАЛИНОВЫМ КУЛИ	150 g	230 ₺
ICE-CREAM WITH CHOCOLATE AND PINENUTS МОРОЖЕНОЕ С ШОКОЛАДОМ И КЕДРОВЫМИ ОРЕШКАМИ	120 g	230 ₺

KIDS MENU

SALADS

FRESH VEGGIES / САЛАТ ИЗ СВЕЖИХ ОВОЩЕЙ Fresh tomatoes, cucumbers, bell peppers. Served with olive oil or sour cream.	130/30 g	110 ₺
RUSSIAN SALAD WITH SMOKED SAUSAGE Potatoes, pickled cucumbers, sweet peas, eggs, smoked sausage, mayonnaise	150 g	110 ₺

SOUPS

CHICKEN STOCK WITH EGGS AND WHEAT MINI TOASTS	250 g	110 ₺
SOUP WITH MEATBALLS / СУП С ФРИКАДЕЛЬКАМИ Natural chicken stock with vermicelli and meatballs	250 g	150 ₺

HOT DISHES

CHICKEN IN CHEESE SAUCE WITH MASHED POTATOES Chicken breast fillet pieces cooked in tender sauce of cheese and natural cream.	250 g	250 ₺
KIDS STRIPES OF CHICKEN WITH MASHED POTATOES Breaded chicken stripes. Served with mashed potatoes.	250 g	250 ₺
CHICKEN PINCHOS Chicken breast fillet pieces char-grilled on skewers. Served with french fries.	250 g	250 ₺
PORK PINCHOS Pork neck pieces, char-grilled on skewers. Served with french fries	250 g	250 ₺
PORK BAKED WITH TOMATOES AND POTATOES Pork neck chop baked with tomatoes, potatoes, onions and cheese.	250 g	250 ₺
PORK CUTLET WITH FRENCH FRIES	250 g	250 ₺
COD FILLET BAKED WITH POTATOES AND MILK Cod fillet baked with potatoes, tomatoes, onions and mushrooms in sauce of milk and cheese.	220 g	250 ₺

GARNISH

FRENCH FRIES	150 g	80 ₺
MASHED POTATOS	150 g	50 ₺
RICE	150 g	50 ₺
KETCHUP	50 g	30 ₺

DESSERT

MILK SHAKE	300 g	170 ₺
PUMPKIN PIE WITH PRUNES AND NUTS	170 g	120 ₺

Attention: data mentioned in this brochure is only informative and should not be considered as public offer. We kindly offer You if necessary examine menu, and also fiscal menu (price-list) on information desk of our restaurant.