



El Fuego
группа ресторанов



APPETIZERS

MEAT / МЯСНЫЕ ЗАКУСКИ

TARTARE OF VEAL TENDERLOIN /

ТАРТАР ИЗ ТЕЛЯЧЬЕЙ ВЫРЕЗКИ

200 g 690 Р



TARTARE OF DRY AGED MARBLE BEEF /

ТАРТАР ИЗ МРАМОРНОЙ ГОВЯДИНЫ DRY AGED

180 g 710 Р

CARPACCIO OF VEAL TENDERLOIN /

КАРПАЧЧО ИЗ ТЕЛЯЧЬЕЙ ВЫРЕЗКИ

130 g 650 Р

RAW SMOKED DUCK BREAST FILLET /

КОПЧЕНАЯ ГРУДКА УТКИ

80 g 310 Р

BLACK ANGUS TONGUE

ЯЗЫК ГОВЯЖИЙ

130 g 490 Р

VEAL LIVER PATE

ПАШТЕТ ИЗ ТЕЛЯЧЬЕЙ ПЕЧЕНИ

200 g 410 Р

COPPA DRY-CURED PORK NECK /

КОППА (ШЕЙКА СВИНАЯ СЫРОВАЯ)

50/30 g 390 Р

RAW SMOKED PORK TENDERLOIN /

ВЫРЕЗКА СВИНАЯ СЫРОКОПЧЕНАЯ

100 g 310 Р

SALTED PORK BELLY

ГРУДИНКА СВИНАЯ СОЛЕНАЯ

70 g 250 Р

DISH OF MEATS

МЯСНАЯ ТАРЕЛКА

435 g 1200 Р

FISH / РЫБНЫЕ ЗАКУСКИ

SALMON TARTARE

ТАРТАР ИЗ ЛОСОСЯ

250 g 890 Р

SLIGHTLY SALTED FISH / СОЛЕНАЯ РЫБА

SALMON / СЕМГА

200 g 890 Р

HERRING / СЕЛЬДЬ

220 g 350 Р

SMOKED FISH / КОПЧЕНАЯ РЫБА:

HOT SMOKING / ГОРЯЧЕЕ КОПЧЕНИЕ

EL FUEGO SMOKEHOUSE / ОТ КОПТИЛЬНИ EL FUEGO

SERVED ON WEIGHT / ПРЕДЛАГАЕТСЯ НА ВЕС / ОТ 300 ДО 600 g

SEABASS / СИБАС

100 g 520 Р

DORADO / ДОРАДО

100 g 520 Р

TROUT / ФОРЕЛЬ

100 g 440 Р

NORTHERN RED SEABASS / МОРСКОЙ ОКУНЬ

100 g 320 Р

MACKEREL / СКУМБРИЯ

100 g 280 Р

COLD SMOKING / ХОЛОДНОЕ КОПЧЕНИЕ

HALIBUT (TURBOT) / ПАЛТУС

100 g 650 Р



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APPETIZERS

VEGETABLES / ОВОЩНЫЕ ЗАКУСКИ

VODKA DISH / ТАРЕЛКА ПОД ВОДКУ 480 g 620 Р

SALTED MILK MUSHROOMS / ГРУЗДИ СОЛЕННЫЕ 230 g 620 Р

CHEESE / СЫРЫ

BLUE CHEESE / ARG 40 g 260 Р

СЫР С ГОЛУБОЙ ПЛЕСЕНЬЮ «БЛЮ»

LA PAULINA (PARMESAN) / ARG / 40 g 250 Р

СЫР ЛА ПАУЛИНА

GOUDA / RUS / ГАУДА 40 g 170 Р

SNACKS WITH BEER / К ПИВУ

DISH WITH BEER / ТАРЕЛКА К ПИВУ 350 g 630 Р

LOMO (DRY-CURED PORK TENDERLOIN) / 50 g 250 Р

ВЫРЕЗКА СВИНАЯ СЫРОВЯЛЕНАЯ

CHICKEN JERKIES / ДЖЕРКИ ИЗ КУРИЦЫ 50 g 270 Р

GARLIC BREADS / ЧЕСНОЧНЫЕ ХЛЕБЦЫ 130 g 250 Р

BREAD CRACKERS / ФИРМЕННЫЕ СУХАРИКИ 50 g 100 Р

PEANUTS / АРАХИС 50 g 130 Р



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OYSTERS / УСТРИЧНЫЙ БАР

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

PINK JOLIE #2 / РОЗОВАЯ ДЖОЛИ №2

1 pcs

750 Р

Pink Jolie is an oyster from Namibia, grown in the cool waters of the Benguela Current. Its flesh is dense, tender and juicy, the taste is creamy and sweet with barely noticeable saltiness, like salted caramel. The Benguela Current washes different types of phytoplankton to the shores of Africa, and this allows oysters to be grown of the best quality. The mollusks here gain as much meat in a year as in other places in two. The special aging of oysters for several days without water under direct sunlight makes them unique and explains the individual, soft pink color of the shell.

This oyster got its romantic name in honor of the actress Angelina Jolie

CASABLANCA #2 / КАСАБЛАНКА №2

1 pcs

690 Р

Casablanca is an exotic Moroccan oyster with tender meat and intense sweet-salty taste and slight marine aroma. Greeny colour of the oyster shell takes place because of seaweed of the bays Dahla and Walidia where claires are located. Upon the non-european-seas oysters Casablanca is one of the most titled. It has been brought up in Morocco from the middle of the 19th century. Nowadays Casablanca oyster has become "classical" as White Pearl and Fin de Claire.

KHASANSKAYA #2 / ХАСАНСКАЯ №2»

1 pcs

590 Р

The most difficult in terms of extraction, since it lives on the underwater rocks of Peter the Great Bay in the Sea of Japan at very great depths. This species is considered the most beautiful among wild oysters. The rounded wavy shape combines in an original way with the thin sink. The color of the valves ranges from pale light green to pinkish-violet. So the taste changes a little - from lightly salted to sweetish.

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



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SALADS / САЛАТЫ

VEGETABLES / ИЗ ОВОЩЕЙ

GUACOMOLE SALAD / САЛАТ ГУАКОМОЛЕ 220 g 570 Р

Tender avocado with cherry tomatoes, red onions and mixed greens. Served with olive oil dressing.

BAKED BEETROOT AND FETA SALAD / 200 g 390 Р

САЛАТ С ПЕЧЕНОЙ СВЕКЛОЙ И СЫРОМ ФЕТА

Baked beetroot with feta cheese, arugula, cedar nuts and parmesan cheese. Served with sesame oil dressing

MIX SALAD / САЛАТ МИКС 190 g 390 Р

Tomatoes, cucumbers, bell peppers, celery, leek, mixed greens, olive oil.

SEAFOOD / ИЗ РЫБЫ И МОРЕПРОДУКТОВ

ENSALADA DE CAMARONES / ЭНСАЛАДА ДЕ КАМАРОНЕС 250 g 770 Р

Roasted shrimps, avocado, cucumbers, parmesan-style cheese, mixed greens, mediterranean dressing

SEAFOOD SALAD / САЛАТ С МОРЕПРОДУКТАМИ 390 g 1100 Р

Roasted shrimps, boiled squid, slightly salted salmon, fresh vegetables, cedar nuts, mixed greens, olive-oil based dressing.

ARUGULA WITH SHRIMPS AND AVOCADO /

САЛАТ РУККОЛА С ТИГРОВЫМИ КРЕВЕТКАМИ И АВОКАДО 250 g 830 Р

Roasted shrimps, avocado, cherry tomatoes, arugula, cedar nuts, balsamic cream and olive oil dressing.

CAESAR WITH FISH / САЛАТ ЦЕЗАРЬ С РЫБОЙ 310 g 690 Р

Slightly salted salmon, smoked halibut, smoked dorado, fresh vegetables, mixed greens, parmesan-style cheese, Caesar dressing.

MEAT AND POULTRY / ИЗ МЯСА И ПТИЦЫ

EL FUEGO / САЛАТ EL FUEGO 230 g 550 Р

Tender roasted veal liver, grapefruit, mixed greens, sesame, sesame and olive oil dressing.

PATO ANEJO / САЛАТ ПАТО АНЬЕХО 190 g 650 Р

Dry-cured duck breast fillet, blue cheese, avocado, cucumbers, baked almond, mixed greens, sesame and olive oil dressing.



ENSALADA DE COPPA / САЛАТ ЭНСАЛАДА ДЕ КОППА 230 g 590 Р

Dry-cured pork neck (coppa) with sauce of chili pepper, sesame oil, citrus and soy sauce. Served with mix of avocado, lettuce, dried tomatoes, roasted green beans and honey-lemon-olive oil dressing.

SALAD WITH ROASTBEEF / САЛАТ С РОСТБИФОМ 250 g 590 Р

Black Angus roastbeef, fresh vegetables, mixed greens, parmesan-style cheese, chimichurri dressing.

CAESAR WITH CHICKEN / ЦЕЗАРЬ С ЦЫПЛЕНКОМ ГРИЛЬ 260 g 540 Р

Grilled chicken, bacon, leek, tomatoes, mixed greens, croutons, parmesan-style cheese, caesar dressing.

RUSSIAN SALAD / РУССКИЙ САЛАТ 270 g 350 Р

Grilled chicken, fresh vegetables, mayonnaise-based dressing.



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SOUPS / СУПЫ

MEAT / МЯСНЫЕ

COCIDO / СУП КОСИДО

630 g

650 P

Cocido – traditional spanish thick soup. There is a lot of recipes of cocido but the cooking method is the same – slow cooking. Our soup consists of slow-cooked lamb, rich stock, chickpeas, potatoes, tomatoes, onions and sumac spice.

MEAT SOUP “SOLYANKA” / МЯСНАЯ СОЛЯНКА

550 g

520 P

Traditional Russian meat soup of 5 kinds of meat.

CHICKEN STOCK / БУЛЬОН КУРИНЫЙ

370 g

320 P

Served with egg and empanadas (pie with meat).

FISH / РЫБНЫЕ

“UKHA” OF SALMON / УХА ИЗ СЕМГИ

450 g

780 P

Russian North fish soup. Salmon fillet, rich salmon stock, tomatoes, onion.
Served on Your decision: with or without natural cream.

VEGETABLES / ОВОЩНЫЕ

PUMPKIN CREAM SOUP WITH SHRIMPS /

380 g

440 P

ТЫКВЕННЫЙ КРЕМ-СУП С КРЕВЕТКАМИ

POMORAN (LOCAL) / ПОМОРСКИЕ

POMORAN SOUP OF COD /

600 g

630 P

ПОМОРСКАЯ ПОХЛЕБКА ИЗ ТРЕСКИ

The soup is traditionally cooked by pomoran recipe – with milk, onions, potatoes and carrot butter. Served with “kalitka” (pie) with potatoes.

SOUP OF PORCINI / СУП ИЗ БЕЛЫХ ГРИБОВ

550 g

490 P

Pomoran villagers' recipe. Rich soup of porcini mushrooms from northern forests with potatoes, onions and sour cream. Served with “kalitka” (pie) with potatoes.



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BURGERS / БУРГЕР МЕНЮ

EL PEPINO / БУРГЕР ЭЛЬ ПЕПИНО

Marble beef, cucumber relish, tomatoes, roasted bacon, pickled onions, el pepino sauce, lettuce, cheddar and gouda cheeses. Served with French fries and garlic sauce.

870 Р

BARBECUE PIMIENTO / БУРГЕР БАРБЕКЮ ПИМИЕНТО

Marble beef, grilled bell pepper, tomatoes, caramelized onions, barbecue sauce, lettuce, cheddar and gouda cheeses. Served with French fries and garlic sauce.

870 Р

RED HOT CHILLI / БУРГЕР РЕД ХОТ ЧИЛИ

Marble beef, pickled onions and cucumbers, roasted bacon, pickled jalapeno, chili sauce, lettuce, cheddar and gouda cheeses. Served with French fries and garlic sauce.

870 Р



EL CAMARON / БУРГЕР ЭЛЬ КАМАРОН

Camarones (shrimps), arugula, tomatoes, cucumbers, lettuce, pickled onions, ali-oli sauce. Served with French fries and garlic sauce.

870 Р

BLUE CHEESE / БУРГЕР С ГОЛУБЫМ СЫРОМ

Marble beef, blue cheese, dried tomatoes salsa, arugula, ali-oli sauce. Served with French fries and garlic sauce.

870 Р

ADD TO YOUR BURGER / ДОБАВИТЬ В БУРГЕР

MARBLE BEEF BURGER /

БИФШТЕКС ИЗ МРАМОРНОЙ ГОВЯДИНЫ

110 g

370 Р

CHEDDAR / СЫР ЧЕДДАР

40 g

150 Р

ROASTED BACON / ОБЖАРЕННЫЙ БЕКОН

20 g

70 Р

DRIED TOMATO SALSA / САЛЬСА ИЗ ВЯЛЕННЫХ ТОМАТОВ

30 g

100 Р

PICKLED JALAPENO / ПЕРЕЦ ХАЛАПЕНЬО

20 g

40 Р

GARLIC SAUCE / ЧЕСНОЧНЫЙ СОУС

30 g

60 Р

EL PEPINO SAUCE / СОУС ЭЛЬ ПЕПИНО

30 g

60 Р



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GRILL / ГРИЛЬ МЕНЮ

МИРАТОРГ
BLACK ANGUS

WET AGED MARBLE BEEF STEAKS /

МРАМОРНАЯ ГОВЯДИНА ВЛАЖНОГО ВЫЗРЕВАНИЯ

Served on weight, the prices for 100 g

RIBEYE PRIME / СТЕЙК РИБАЙ PRIME Served on weight starting from 300 g	100 g	1150 Р
NEW YORK PRIME / СТЕЙК "НЬЮ ЙОРК" PRIME Served on weight starting from 300 g	100 g	770 Р
MACHETE PRIME / СТЕЙК "МАЧЕТЕ" PRIME Served on weight starting from 250 g	100 g	710 Р

DRY AGED MARBLE BEEF STEAKS

МРАМОРНАЯ ГОВЯДИНА СУХОГО ВЫЗРЕВАНИЯ

SHORTLOIN PRIME 60 DAYS / ШОРТЛОИН PRIME Appx weight 450-500 g	100 g	1210 Р
T-BONE PRIME 60 DAYS / ТИ-БОН PRIME Appx weight 450-550 g	100 g	1330 Р
PORTERHOUSE PRIME 60 DAYS / ПОРТЕРХАУС PRIME Appx weight 500-600 g	100 g	1390 Р

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

STEAKS / СТЕЙКИ



TIRA DE ASADO (VEAL RACK) / appx weight 400-650 g ТИРА ДЕ АСАДО	100 g	590 Р
VEAL TENDERLOIN STEAK / on weight starting from 200 g СТЕЙК ИЗ ТЕЛЯЧЬЕЙ ВЫРЕЗКИ	100 g	770 Р
LAMB TENDERLOIN / on weight starting from 130 g ВЫРЕЗКА ЯГНЕНКА	100 g	660 Р
LAMB TONGUE / on weight starting from 150 g ЯЗЫЧКИ ЯГНЕНКА	100 g	690 Р
STEAK OF LAMB / on weight starting from 200 g СТЕЙК ИЗ ЯГНЕНКА	100 g	610 Р
PORK NECK STEAK / appx weight 200-280 g СТЕЙК ИЗ СВИНИНЫ	100 g	290 Р
DUCK BREAST FILLET / on weight starting from 270 g СТЕЙК ИЗ ГРУДКИ УТКИ	100 g	320 Р
CHICKEN BREAST FILLET / on weight starting from 200 g СТЕЙК ИЗ КУРИНОЙ ГРУДКИ	100 g	280 Р
PORK TENDERLOIN / on weight starting from 200 g СВИНАЯ ВЫРЕЗКА ГРИЛЬ	100 g	220 Р
PORK RIBS / on weight starting from 200 g СВИНЫЕ РЕБРЫШКИ ГРИЛЬ	100 g	220 Р

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



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GRILL / ГРИЛЬ МЕНЮ

MEAT / МЯСО

CHOPPED BEEFSTEAK /

250/210 g

850 Р

БИФШТЕКС

Chopped marble beefsteak 100% Black Angus. Served with grilled potatoes and BBQ sauce.

LAMB LULA KEBAB /

300 g

940 Р

КЕБАБ ИЗ БАРАНИНЫ

Grilled minced lamb skewer. Served with tomato sauce, pickled onions, fresh greens and Asado garnish (grilled vegetables).

PORK LULA KEBAB /

410 g

690 Р

КЕБАБ ИЗ СВИНИНЫ

Grilled minced pork mini skewers. Served with grilled potato and BBQ sauce.

BROCHETA OF CHICKEN BREAST FILLET /

350 g

590 Р

БРОЧЕТА С КУРИНОЙ ГРУДКОЙ И ТОМАТАМИ

Brocheta – is a Spanish variant of shashlik (skewer) cooked with vegetables. Tender chicken breast fillet pieces, grilled on a skewer with tomatoes and mushrooms. Served with ali-oli sauce.

BROCHETA OF VEAL TENDERLOIN

300 g

790 Р

БРОЧЕТА С ТЕЛЯЧЬЕЙ ВЫРЕЗКОЙ

Veal tenderloin pieces grilled on a skewer with tomatoes, zucchini and tomatoes. Served with tomato sauce.

DISH FOR A PARTY / ДЛЯ БОЛЬШОГО СТОЛА

BIG GRILL OF MEAT / БОЛЬШОЙ МЯСНОЙ ГРИЛЬ

3000 g

6500 Р

For a company of 5-6 guests. Steaks of marble beef, lamb, duck breast fillet, pork tenderloin, pork ribs, chicken breast fillet skewers with tomato, BBQ and ali-oli sauces.



MEAT PARILLADA / МЯСНАЯ ПАРИЛЬЯДА

1600 г

3700 Р

For a company of 4-5 guests

Grilled marble beef meatballs, pork lula kebab, duck breast fillet, chicken breast fillet, tomatoes, mushrooms, potatoes, pepper sauce, spanish sauce, ali-oli sauce.

SEAFOOD PARILLADA / МОРСКАЯ ПАРИЛЬЯДА ГРИЛЬ

1600 g

4600 Р

For a company of 4-5 guests. Black tiger shrimps, vannamei shrimps, Pacific ocean squid, blue mussels with ali-oli and chimichurri sauces.

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FISH & SEAFOOD MENU

On Your choice seafood or fish could be cooked several ways:

LA BRASA (char-grilled),

LA PLANCHA (in flour on a spanish cast iron grill) or

STEAMED (please mention salting or spicing)

Please ask Your waiter about possibility of cooking method.

FISH / РЫБА

SEABASS / СИБАС

Appx weight 300 - 500 g

100 g 420 P

DORADO / ДОРАДО

Appx weight 300 - 450 g

100 g 390 P

TROUT / ФОРЕЛЬ

Appx weight 250 - 500 g

100 g 320 P

SALMON STEAK / СТЕЙК ИЗ СЕМГИ

Appx weight 200 - 400 g

100 g 610 P

BROCHETA OF SALMON / БРОЧЕТА С ЛОСОСЕМ

Tender salmon pieces grilled on a skewer with tomatoes.
Served with ali-oli sauce.

320 g 890 P

HALIBUT (TURBO) STEAK / СТЕЙК ИЗ ПАЛТУСА

Appx weight 200 - 400 g

100 g 420 P

FRIED SMELT / КОРЮШКА ЖАРЕНАЯ

290 g 850 P

SEAFOOD / МОРЕПРОДУКТЫ

VANNAMEI SHRIMPS SKEWER /

КРЕВЕТКИ - ГРИЛЬ НА ШПАЖКЕ

100 g 480 P

ARGENTINA SHRIMP /

КРЕВЕТКИ КРАСНЫЕ АРГЕНТИНСКИЕ

100 g 490 P

PACIFIC OCEAN SQUID / КАЛЬМАРЫ ГРИЛЬ

100 g 340 P

SPANISH MUSSELS / ИСПАНСКИЕ МИДИИ

100 g 310 P

SPANISH MUSSELS IN WHITE WINE /

ИСПАНСКИЕ МИДИИ В БЕЛОМ ВИНЕ

420 g 870 P

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HOT DISHES / ГОРЯЧИЕ БЛЮДА

PUCHERO ARGENTINO / ПУЧЕРО АРГЕНТИНО 370 g 1100 P

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

PAELLA VALENCIANA MIXTA / 650 g 1200 P

ПАЭЛЬЯ ВАЛЕНСИАНА МИКСТА

Classic Valencian paella of chicken, white fish, shrimps, blue mussels, vongole, squid, rice, green beans, tomato, spices. Cooked and served on a paellera with traditional to Valencia socarrat (crust on a pan). For a party we can cook and serve double or triple paella on a large paellera.

MEAT PAELLA / МЯСНАЯ ПАЭЛЬЯ 740 g 930 P

Veal and pork tenderloin, veal liver, chicken breast fillet, rice, vegetables, spices. Cooked and served on a paellera with traditional to Valencia socarrat (crust on a pan). For a party we can cook and serve double or triple paella on a large paellera.

FAJITAS / ФАХИТАС 650 g 980 P

Pork tenderloin, chicken breast fillet, eggplants, zucchini, bell peppers, tomatoes. Served flambé with tequila. Tortillas, greens, salsa and sour cream as a side dish. On taste one can roll up fajitas in tortilla and add some sauces and greens.

VEAL IN MUSHROOM SAUCE / 310 g 840 P

ТЕЛЯТИНА В ГРИБНОМ СОУСЕ

Veal tenderloin pieces cooked with mushrooms in natural cream. Served with fried potato medallions with dill.

SLOW-COOKED BEEF CHEEKS / 430 g 950 P

ЩЕЧКИ ГОВЯЖЬИ ТОМЛЕННЫЕ

Beef cheeks sous-vide. Served with mashed potatoes with prunes sauce.

PORK SHANK / РУЛЬКА СВИНАЯ 950/300 g 1300 P

Tender slow-cooked pork shank. Served with baked potatoes, horseradish sauce and mustard.

ESCABECHE OF EGGPLANTS / 360 g 650 P

ЭСКАВЕЧЕ ИЗ БАКЛАЖАНОВ

Eggplants baked with tomatoes, onions, bell peppers, chilli pepper, coriander, garlic and parmesan-style cheese. Served with dried tomatoes salsa.

POMORAN DISHES / БЛЮДА ПОМОРСКОЙ КУХНИ

POMORS FAVOURITE MEAL / ПОМОРСКАЯ ТРАПЕЗА 450 g 960 P

Northern halibut baked with potatoes and cheese in milk sauce. Served on a hot pan.

PORCINI IN CREAM SAUCE / 350 g 760 P

БЕЛЫЕ ГРИБЫ В СЛИВОЧНОМ СОУСЕ

Northern forest porcini sautéed with onions in natural cream. Served with fried potatoes on a hot pan.



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SIDES / ГАРНИРЫ

GRILLED VEGETABLES MIX /

220 g

350 P

ОВОЩИ ГРИЛЬ В МАСЛЕ С ТРАВАМИ

Zucchini, tomatoes, bell peppers, potatoes with herbs and olive oil.

“VERDURAS” RICE / РИС «ВЕРДУРЕС»

240 g

320 P

Rice roasted with tomatoes, bell peppers, corn, green beans and onions.

MASHED POTATOES / КАРТОФЕЛЬНОЕ ПЮРЕ

200 g

190 P

FRENCH FRIES / КАРТОФЕЛЬ ФРИ

120 g

220 P

RICE / РИС

190 g

130 P

VEGETABLES / ОВОЩИ

We kindly offer You combine Your own mix of vegetables cooked on Your choice: grilled, steamed or raw. Served on weight. Prices are listed on the products in raw form.

EGGPLANT / БАКЛАЖАН

100 g

130 P

ZUCHINI / ЦУККИНИ

100 g

120 P

CORN / КУКУРУЗА

100 g

160 P

MUSHROOMS / ШАМПИНЬОНЫ

100 g

190 P

BELL PEPPERS / БОЛГАРСКИЕ ПЕРЦЫ

100 g

190 P

TOMATOES / ПОМИДОРЫ

100 g

130 P

CUCUMBERS / СВЕЖИЕ ОГУРЦЫ

100 g

110 P

ONIONS / ПЕЧЕНЫЙ ЛУК

100 g

60 P

POTATOES / ПЕЧЕНЫЙ КАРТОФЕЛЬ

100 g

90 P



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SAUCES / СОУСЫ

TOMATO / испанский томатный	40 g	100 Р
ALI-OLI / али-оли	40 g	100 Р
CHIMMICHURRI / чиммичурри	40 g	100 Р
DRIED TOMATOES SALSA / сальса из вяленых томатов	30 g	100 Р
PEPPER / перечный	40 g	120 Р
BBQ / соус BBQ	40 g	100 Р
JACK DANIEL'S / джек дениел'с	40 g	100 Р
CRANBERRY / из свежей клюквы	40 g	100 Р

BAKERY / ВЫПЕЧКА

"POMOR RYBNICK" (FISH PIE) поморский рыбник	240 g	390 Р
"KALITKA" PIE WITH PORCINI калитка с белыми грибами	150 g	280 Р
"KALITKA" PIE WITH POTATOES калитка с картофелем	90 g	180 Р
"KALITKA" PIE WITH COWBERRY калитка с брусникой	90 g	180 Р
EMPANADAS / эмпанадас Argentina pie with filling of meat, onion and herbs.	100 g	180 Р
ARGENTINA BUN / аргентинская лепешка	70 g	50 Р
WHOLE MULTIGRAIN BUN / булочка мультизлаковая	50 g	50 Р
TORTILLA / тортилья	40 g	50 Р
GREEN BUTTER / зеленое масло	30 g	130 Р



El Fuego
группа ресторанов



DESSERTS / ДЕСЕРТЫ

"ESHERA" / ДЕСЕРТ «ЭСФЕРА»

260 g

660 P

Chocolate sphere with ice-cream, fresh berries and nuts. Served with hot caramel sauce and Baileys melting the sphere.

DESSERT "SEÑORA DE FERNANDEZ" /

170 g

510 P

ДЕСЕРТ «СЕНЬОРА ФЕРНАНДЕС»

Season berries served with ice-cream and in a crispy waffle basket.

TIRAMISÙ / ТИРАМИСУ

130 g

380 P

CHEESE-CAKE "NEW YORK" / ЧИЗКЕЙК НЬЮ-ИОРК

170 g

410 P

Served with raspberry coulis.

ICE-CREAM / МОРОЖЕНОЕ

ICE-CREAM

100 g

210 P

ADD TOPPINGS / ДОБАВИТЬ:

CHOCOLATE / ШОКОЛАД

15 g

90 P

RASPBERRY COULIS

30 g

80 P

КУЛИ ИЗ СВЕЖЕЙ МАЛИНЫ

CHOCOLATE SAUCE / ШОКОЛАДНЫЙ СОУС

30 g

80 P

CEDAR NUTS / КЕДРОВЫЕ ОРЕШКИ

4 g

50 P

WALNUTS / ГРЕЦКИЕ ОРЕШКИ

10 g

60 P

ALMONDS / МИНДАЛЬ

10 g

50 P

BAYLEYS / ЛИКЕР БЕЙЛИС

30 g

290 P



El Fuego
группа ресторанов



“EL FUEGO” BAR & GRILL

INDIVIDUAL ENTREPRENEUR: PYSHKINA GALINA DMITRYEVNA

INDIVIDUAL NUMBER OF TAXPAYER (I.N.N.): 290200912381

STATE REGISTRATION PRINCIPAL NUMBER (O.G.R.N.): 304290233600016

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.