

ALMUERZO RAPIDO | FAST LUNCH

HOLA!
YOU'RE HERE!

LET'S
EAT!

TAPAS

TO SHARE FOR THE TABLE

CORN MEAL "SORULLOS" 12
CHIPOTLE AIOLI SPICY BUTTERMILK SYRUP

Puerto Rican corn fritters that are crispy on the outside, with a soft and buttery inside GF

PROVOLETA "AL FOGÓN" 16

Provolone grilled on our wood-fire ovens VEG
add: mushrooms, marinated olives 3
chicharróns|chorizo 4, chili shrimp 10

GUACAMOLE 15

Pickled mango salsa, corn tortillas GF V

DELGADO'S BEEF EMPANADAS 13
PICKLED AJI PEPPER

Chef Delgado's traditional family gathering empanada recipe GF

PAN DE BONO VALLUNO 12

Artisanal bread from "El Valle del Cauca" GF VEG

CROQUETAS DE POLLO 12

traditional creamy chicken fritters, romesco

ALBÓNDIGAS GUISADAS 14

Spanish style stewed pork meatballs GF

TORTILLA ESPAÑOLA GF 11

potato-onion omelette, garlic aioli, sea salt
top it: jamón ibérico 18, grilled chorizo 4,
wood-fire mushrooms 3, chili shrimp 10

OLIVES "AL FOGÓN" 9

Blend of olives and piparra peppers
fire-roasted on our wood-fire oven GF V

SHRIMP "AL AJILLO" 22

garlic, olive oil, parsley, chili peppers GF

CEVICHE

FRESH-CATCH COCONUT CEVICHE* 18

Leche de Tigre, shaved onions,
red chiles, cilantro, plantain chips GF

AHI TUNA TIRADITO* 18

aji amarillo, lime,
sweet potato, cilantro GF

GF: Gluten-Free

V: Vegan

VEG: Vegetarian

NTS: Contains Nuts

Checks can be split a maximum of 5 ways.
Debit or credit cards only

SOUP & HOUSE SALADS SPECIALTIES

SOPAS Y ENSALADAS DE LA CASA

MEXICAN STYLE CAESAR* 9|14

grilled corn, tomatoes, radish, avocado, crispy tortillas,
cotija cheese, pickled onions, lime-cilantro caesar dressing

APPLE AND SPANISH BLUE CHEESE SALAD 9|14

arugula, bibb lettuce, serrano ham, marcona almonds, lemon dressing

TOMATO GAZPACHO 7|9

chilled tomato, cucumber and pepper soup with basil oil

SALAD ADD ONS:

RUM GLAZED GRILLED SALMON...9* GRILLED SKIRT STEAK...14* PORK BELLY CHICHARRON...10

ADOBO GRILLED CHICKEN BREAST...7* CHILI GLAZED SHRIMP...10*

ITACOS Y EL MUNDO!

AHI TUNA CRUDO "TAQUITOS" 17

ginger lime marinade, avocado crema,
"Crispy shell", radish salad GF

"COCHINITA PIBIL" TACOS 16

Yucatan style pulled pork, corn tortillas,
habanero pickled onions GF

FOGÓN SPECIALTIES

FOGÓN BURGER* 22

8 oz house blend burger with house pickles
white cheddar, horseradish sauce

LA SOPA DE DOÑA GERTRUDIS 21

earthy broth of chicken, beef, pork and root vegetables
served with avocado, cilantro, house pique, steamed rice

ARROZ "AL CARBÓN" BOWL* 12 GF V

Wood Fire Slow Cooked Spanish Rice with Stewed Beans, Ripe Plantains

CHOOSE YOUR WOOD FIRE PROTEIN FOR YOUR BOWL

ADOBO GRILLED CHICKEN BREAST...7 AVOCADO...4 FRIED EGG...3 CHILI GLAZED SHRIMP...10

RUM GLAZED GRILLED SALMON...9* GRILLED SKIRT STEAK...14* PORK BELLY "CHICHARRON"...10

BOCADILLOS | SANDWICHES

All sandwiches are served with your choice of:
french fries, gazpacho soup or caesar salad

"EL PEPITO"* 19

skirt steak, grilled onions, piparra peppers, horseradish sauce

GRILLED CHICKEN POBLANO* 18

woodfire roasted poblano crema, avocado, white cheddar, arugula

PORK BELLY CUBAN 18

house pickles, swiss cheese, cured ham, mustard

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PLEASE NOTIFY US OF ANY DIETARY RESTRICTIONS AND/OR ALLERGIES.

¡UNA COPITA!

WHITE WINES

ALBILLO REAL, ARRAYÁN 2022 Castilla la Mancha, Spain	17 74
PINOT GRIGIO, TERLATO 2022 Napa, California	12 54
CHARDONNAY, HOUSE OF BROWN 2022 Murcia, Spain	12 54
SAUVIGNON BLANC, SAINT CLAIR 2023 Malborough, New Zealand	13 58
CHARDONNAY, PANTHERA 2021 Russian River Valley, California	17 74
ALBARIÑO, ABADIA DE SAN CAMPIO 2022 Galicia, Spain	13 58
GAINTZA TXAKOLINA 2021 Basque Country, Spain	15 68
CASTELL D'AGE 100% XAREL.LO XARELL 2018 Catalonia, Spain	15 68

RED WINES

TEMPRANILLO BLEND, CARRO, YECLA 2019 Murcia, Spain	13 58
GARNACHA, LUDOVICUS 2020 Terra Alta, Catalonia, Spain	13 58
PINOT NOIR, RITUAL 2017 Casablanca, Chile	14 63
MELBEC, A LISA, BODEGA NOEMIA 2022 Patagonia, Argentina	13 58
CABERNET SAUVIGNON, ZAHA, TOKO VINEYARD 2018 Mendoza, Argentina	14 63
CABERNET SAUVIGNON, THE CHARMER, BOURBON BARREL AGED 2020 Central Valley, Chile	17 76
RIOJA, CORRIENTE, BODEGA LANZAGA 2021 Rioja, Spain	15 65
TEMPRANILLO, BODEGAS ÁSTER 2017 Ribera del Duero, Spain	21 90
RIOJA RESERVA, MARQUES DE MURRIETA 2017 Rioja, Spain	19 80

SANGRIAS

RED OR WHITE
HOMEMADE SANGRIA

Wine macerated for several weeks with citrus and seasonal fruit
14 GLASS/58 PITCHER

CAVA SANGRIA

14 GLASS/58 JARRA

Cava, Apple Brandy Vermouth, Seasonal Fruits

GIN & TONICS

THE NATIONAL SPANISH DRINK

SKYE ECLIPSE 16

Scapegrace Gin, Nixta, Fever Tree Premium tonic, blood orange, lime

DE CORAZÓN 16

Dry Gin Roots, Fever Tree Premium Tonic, fresh grapefruit, grapefruit bitters, cilantro, black peppercorn

POSTRES 12

BASQUE-STYLE CHEESECAKE GF

guava conserva

TRES LECHES

tropical fruits

FLAN A MI ESTILO GF

whipped catalan cream, orange-mint salad

UN CAFECITO

CAFÉ SOLO... 4

2 oz shot of espresso

CORTADO... 5

2 oz of espresso + 2 oz milk

CAFÉ CON LECHE... 6

2 oz of espresso + 4 oz milk

UN TRAGUITO COCKTAILS

TITO EL LOCO 14

Titos, Guava, Lime

PALOMITA CIEGA 16

Bozal Mezcal, Sparkling Grapefruit Soda, Lime

FOGÓN GRAND FASHION 16

Don Q Añejo XO, Grand Marnier, Orange Bitters

MOJITO 14

Don Q Cristal Rum, Lime, Mint

"LOS KOJONES DE QUIJOTE" 15

Bourbon, Spanish Vermouth, Lemon, Orange

BEERS

ASK YOUR SERVER FOR OUR SELECTIONS

SIGNATURE MARGARITAS

AVOCADO MARGARITA 15

Lunazul, Cointreau, Avocado, Jalapeño, Tajin Rim

"ROSA CALIENTE" 15

Tanteo Habanero, Watermelon, Passion Fruit, Lime, Tajin Syrup

SANGRIRITA 14

House Frozen Sangria & Margarita

"FLAKARITA" 14

Lunazul, Fresh Orange Juice, Agave, Lime

"UN ABRAZO" 14

Lunazul, Triple Sec, Lime
Frozen or on the Rocks

¡MAKE IT A 32 OZ ABRAZOTE STYLE!

ask your server