

Appetizers

- Estilo Huancayo\$8.75
Boiled potato or fried yucca, savory huancaína sauce with yellow pepper and fresh cheese
- Tartar Nikkei.....\$18.75
Quinoa, avocado, secret sauce and Tuna
- Charapitas Acevichadas.....\$18.75
Fried yucca or green fried plantain cups, filled with fish, shrimp and octopus ceviche
- Chalaca del Callao.....\$13.75
Raw mussels, finely chopped red onion, lime juice, cilantro, tomatoes and corn
- Elixir del Mar.....\$11.75
Ceviche marinated in lime juice, cilantro, red onion, brunoise and garnished shrimp (Leche de Tigre)

- Choclo Kisu.....\$9.00
Traditional Peruvian corn with fresh cheese
- A Puro Corazon.....\$15.50
Two veal heart kebabs marinated in a special aji panca sauce, skewered on a cane stick, grilled, fried golden potatoes and corn
- Tamales El Fogon.....\$8.00
Corn dough steamed fill with chicken or pork
- Virreinato del Pulpo.....\$23.00
Two Octopus tentacles grilled, marinated in anticuchera sauce, golden potatoes and Peruvian corn
- Yimura Nikkei.....\$18.50
Tender thin slices of Mediterranean octopus and olive sauce



Causas (Served Cold)

- Layers of Lemony yellow mashed potato, stuffed with, avocado, boiled eggs and:
- Tuna.....\$12.00
 - Chicken.....\$12.00
 - Shrimp.....\$14.50
 - Octopus (olive sauce).....\$18.50
 - Habla Causa.....\$21.50
- Try our trilogy of best Causas: pick 3
Tuna, chicken, octopus or shrimp

Salads

- Mix Salad.....\$6.75
Tomatoes, lettuce and onions
- Salad El Fogon.....\$11.50
Mix greens, tomatoes, red onions, avocado, boiled eggs, house dressing

Chupes and Soups

- Parihuela El Fogon...\$19.25 
Peruvian spicy seafood soup with delicious panca pepper, fish, calamari, mussels, clams and shrimps
- Chupe
Peruvian chowder, with aji panca base, rice, eggs, potatoes milk and:
Fish...\$15.00
Seafood... \$18.50
Shrimp...\$19.00

Ceviches and Tiraditos

Choose one of our house sauces: yellow chili pepper, Traditional or cilantro

- CEVICHE
Fresh raw swai fish marinated in lime juice, cilantro, red onion julienne and our secret sauce and:
Fish...\$15.50. Shrimp...\$18.25. Octopus...\$20.99. and Fish and shrimp...\$18.75.
- Asu Mare\$18.25.
fish, shrimp, calamari, octopus and mussels (Change fish for Red Tuna, Mahi-Mahi or Corvine +\$5)
- Ta Buenazo Oe!.....\$21.00
fish ceviche served with Fried Calamari *Mercado (Change fish for Red Tuna, Mahi-Mahi or Corvine +\$5)
- Ceviche frito de Pescado ...\$22.50
fish ceviche cover in panko and fried to a crisp, tartar sauce, (Change fish for corvine +\$5)
- Ta Bacan!.....\$32.75
Try fish and shrimp ceviche topped with three of our favorites sauces, All at ONCE (Change fish for Red Tuna, Mahi-Mahi or Corvine +\$5)
- Tiradito de Pescado...\$15.50
Sashimi of raw fish, (Change fish for Red Tuna, Mahi-Mahi or Corvine +\$5) Try our trilogy for \$21.00



Rices, Chaufas and Tradition

- Peruvian Rices: Chaufas and Tacu-Tacu
- Chaufa (change rice for quinoa +\$4.00)
Peruvian style fried rice with eggs, vegetables, ginger, soy sauce, sesame oil and:
Chicken...\$15.50 Steak...\$17.50 Fish...\$16.00
Seafood...\$21.00 Vegetables...\$13.50
Chicken and steak... \$17.75 Shrimp...\$19.50
 - Chaufa El Fogon...\$23.75
Combination of chicken, steak and seafood.
 - Tacu-Tacu
Combination of canary beans, coriander and rice: the result a crispy cake with: Chicken..\$16.50
Lomo saltado...\$20.00 Seafood...\$21.00
Shrimp \$21.00 Churrasco...\$22.00
 - Arroz con Mariscos.....\$20.00
Peruvian style Paella of yellow rice and seafood
 - Risotto de camarones.....\$21.00
creamy rice or quinoa with butter sautéed shrimps and Peruvian spices
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- Seco de res.....\$16.00
Tender pieces of meat stew in Peruvian spices, white rice and Canarias beans
 - Aji de Gallina.....\$15.75
Creamy shredded chicken, yellow pepper, eggs, bread, cheese and other spices, with rice, cooked potatoes





Fish and Seafood

(*Served with two sides, ** Served with one side)
(change basic fish for tuna,mahi-mahi or corvine +\$5.00)



- Pargo frito entero*.....\$23.50

Whole red snapper deep fried to a delicious crisp with your favorites sides

- Pescado al ajo*.....\$17.25

Fried fish fillet cooked in garlic Peruvian sauce

- Pescado Sudado*.....\$17.25

Fish fillet cooked in a savory fish broth and vegetables

- Pescado Saltado.....\$17.25

Pieces of fish sautéed in Peruvian spices, soy sauce, red onions, tomatoes, cilantro, white rice and French fries

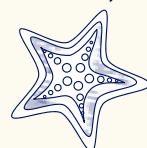
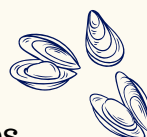
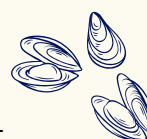
- Camarones o Calamares Fritos

Shrimp or calamari deep fried to a crisp

** Shrimp... \$17.50 **Calamari... \$16.25

- Jalea Mixta.....\$19.50

Go Peruvian style and try a deep fried seafood mix of calamari, fish, and shrimp served with fried yucca, criolla and tartar sauce



Meats

- Lomo saltado.....\$18.50

Pieces of tenderloin sautéed in Peruvian spices, soy sauce, red onions, tomatoes, cilantro, white rice and french fries. Try it “a lo pobre” with a fried egg +\$1.50

- Churrasco

(8z Certified Angus Beef).....\$21.50
Argentinian style steak and 2 sides.
Try it “a lo pobre” with a fried egg,+\$1.50

Chicken

Served with Two Sides

- Pollo Saltado.....\$15.50

Stir-fry of tender strips of chicken sautéed in Peruvian spices, soy sauce, red onions, tomatoes, cilantro, white rice and French fries

- Pechuga de Pollo Grill.....\$14.50

Grilled Chicken breast and 2 sides

- Chicharron de Pollo.....\$15.50

Crispy deep fried pieces of chicken with tartar sauce and sides

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Kid's Menu

(With Choice of white rice OR French fries)

- Salchipapa.....\$8.25

French fries with little pieces of hot dogs

- Pechuga de pollo.....\$8.25

Boneless Chicken Breast

- Nuggets de pollo o

pescado.....\$8.25

Chicken or Fish Nuggets

Extra Sauces

small..\$1.00

medium..\$3.75

Ajo/Garlic

Cilantro.....

Pasta de Rocotto...

Rocotto...

Tartar

Huancaína



Drinks



- Soda Can: Coca-Cola, Sprite,

Inka Cola (regular and diet), Fanta...\$3.50

- Cola Inglesa (bottle)...\$3.50

- Te frio (Ice Tea)...\$4.00

- Jugo de frutas (fruit juice bottle)...\$4.00

- Botella agua 0.5lts (bottle water)...\$2.25

- Botella San Pellegrino 0.5 lts

(bottle water)...\$4.25

- Chicha morada (purple corn chicha)

Glass...\$5.25 Jar...\$15.00

- Jugo Maracuya (passion fruit juice)

Glass...\$5.75 Jar...\$16.00

- Beer: Corona Extra, Cusquena, Modelo, y Cristal \$5.75. Miller Lite \$5.00

- Sangria Glass...Red \$6.00 white \$7.00

Red Jar.....\$21.00 White jar..... \$23.00

- Wine (See our fine selection on the wine menu)

Pastas

- Tallarin verde

Peruvian style pesto sauce over linguine top with Churrasco \$22.75 Or

Shrimp...\$21.25 OR Chicken.... \$18.00

- Tallarines Saltados

Sautéed linguini with red onions, tomatoes, soy sauce and:

Chicken...\$17.50 Beef...\$19.25

Seafood...\$20.00. Shrimp...\$21.25

- Tallarin de Aji Amarillo y

Camaron.....\$21.50

Linguine in creamy sauce of peruvian yellow peper and shrimps

- Pasta Alfredo con Pollo....\$17.00

Linguini in Alfredo sauce and Chicken

Sides

- Arroz Blanco (white rice)...\$3.00

- Papas fritas (French fries)...\$3.25

- Yuca frita (fried Yucca)...\$3.50

- Vegetales Mixtos o Ensalada de la casa (Mix vegetables or house salad)...\$3.50

- Tostones o Platanitos fritos

(Fried green plantains or fried

ripe sweet plantain)...\$3.50

- Camote Hervido (Boiled Sweet

Potato) or choclo.....\$3.50

- Quinoa.....\$4.50

Ask for our Dessert Menu!

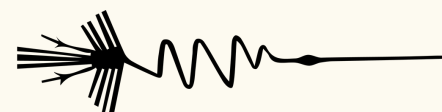
DESSERTS...

Hey and We also Cater!!!!



@elfogonofficial

fogondemiramar.com / (954) 674-3410



SOMOS PERÚ

Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

