

EL FOGÓN

Peruvian Cuisine

Appetizers

- Estilo Huancayo\$9.75
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.....\$19.25
Fried yucca or green fried plantain cups, filled with fish, shrimp and octopus ceviche
- Chalaca del Callao.....\$16.50
Raw mussels, finely chopped red onion, lime juice, cilantro, tomatoes and corn
- Elixir del Mar.....\$13.50
Ceviche marinated in lime juice, cilantro, red onion brunoise and garnished shrimp (Leche de Tigre)

- Choclo Kisu.....\$10.00
Traditional Peruvian corn with fresh cheese
- A Puro Corazon.....\$16.75
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.....\$9.75
Corn dough steamed fill with chicken or pork
- Virreinato del Pulpo.....\$24.75
Two Octopus tentacles grilled, marinated in anticuchera sauce, golden potatoes and Peruvian corn
- Yimura Nikkei.....\$20.00
Tender thin slices of Mediterranean octopus and olive sauce
- Conchitas a la Parmesana.....\$22.50
Fresh scallops baked in a creamy sauce and topped with Parmesan cheese.




Causas (Served Cold)

- Layers of Lemony yellow mashed potato, stuffed with, avocado, boiled eggs and:
- Tuna.....\$13.75
 - Chicken.....\$13.75
 - Shrimp.....\$16.00
 - Octopus (olive sauce).....\$18.75
 - Habla Causa.....\$23.50
- 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.....\$13.75
Mix greens, tomatoes, red onions, avocado, boiled eggs, house dressing

Chupes and Soups

- Parihuela El Fogon...\$20.75 
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...\$17.00
Seafood... \$20.00
Shrimp...\$21.00

Ceviches and Tiraditos

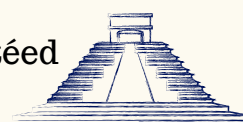
Choose one of our house sauces: yellow pepper, Traditional or cilantro

- CEVICHE
Fresh raw swai fish marinated in lime juice, cilantro, red onion julienne and our secret sauce and:
Fish...\$16.50. Shrimp...\$19.50. Octopus...\$21.75.
and Fish and shrimp...\$20.95.
- Asu Mare\$20.00
fish, shrimp, calamari, octopus and mussels
(Change fish for Red Tuna, Mahi-Mahi or Corvine +\$5)
- Ta Buenazo Oe!.....\$22.50 
fish ceviche served with Fried Calamari *Mercado
(Change fish for Red Tuna, Mahi-Mahi or Corvine +\$5)
- Ceviche frito de Pescado ...\$23.75
fish ceviche cover in panko and fried to a crisp, tartar sauce,
(Change fish for corvine +\$5)
- Trilogia de Ceviche.....\$34.75
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...\$16.25 
Sashimi of raw fish, (Change fish for Red Tuna, Mahi-Mahi or Corvine +\$5) Try our trilogy for \$21.50



Rices, Chaufas and Tradition

- **Chaufa (change rice for quinoa +\$4.00)**
Peruvian style fried rice with eggs, vegetables, ginger, soy sauce, sesame oil and:
Chicken...\$17.00 Steak...\$19.50 Fish...\$17.00
Seafood...\$22.00 Vegetables...\$15.75
Chicken and steak... \$19.75 Shrimp...\$21.75
- Chaufa El Fogon...\$25.00
Combination of chicken, steak and seafood.
- **Tacu-Tacu**
Combination of canary beans, coriander and rice: the result a crispy cake with: Pollo saltado..\$18.00
Lomo saltado...\$22.75 Seafood...\$24.00
carones saltado \$22.50 Churrasco...\$24.00
- Arroz con Mariscos.....\$23.00
Peruvian style Paella of yellow rice and seafood
- Risotto de camarones.....\$22.75
creamy rice or quinoa with butter sautéed shrimps and Peruvian spices
- Risotto Huancaína o Cilantro
Lomo Saltado...\$24.75 Pollo Saltado..\$23.50
Camaron Saltado..\$27.00 Churrasco..\$27.00
Seafood...\$26.50
- Seco de res.....\$18.00
Tender pieces of meat stew in Peruvian spices, white rice and Canarias beans
- Aji de Gallina.....\$17.85
Creamy shredded chicken, yellow pepper, eggs, bread, cheese and other spices, with rice, cooked potatoes



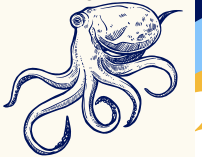


Fish and Seafood

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



- Pargo frito entero*.....\$27.00
Whole red snapper deep fried to a delicious crisp with your favorites sides... Order a lo macho...31.50
- Pescado al ajo*.....\$18.25
Fried fish fillet cooked in garlic Peruvian sauce
- Pescado Sudado*.....\$18.25
Fish fillet cooked in a savory fish broth and vegetables
- Pescado Saltado.....\$18.25
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... \$18.50 **Calamari... \$17.75
- Jalea Mixta.....\$22.00
Go Peruvian style and try a deep fried seafood mix of calamari, fish, and shrimp served with fried yucca, criolla and tartar sauce



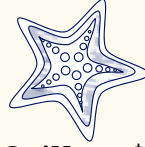
Meats

- Lomo saltado.....\$20.75
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 +\$2.75
- Churrasco
(8z Certified Angus Beef).....\$24.50
Argentinian style steak and 2 sides. Try it "a lo pobre" with a fried egg, +\$2.75

Chicken

Served with Two Sides

- Pollo Saltado.....\$17.25
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.....\$16.50
Grilled Chicken breast and 2 sides
- Chicharron de Pollo.....\$17.00
Crispy deep fried pieces of chicken with tartar sauce and 2 sides



Kid's Menu...\$9.50

(With Choice of white rice OR French fries)

- Salchipapa
French fries with little pieces of hot dogs
- Pechuga de pollo
Boneless Chicken Breast
- Nuggets de pollo o pescado
Chicken or Fish Nuggets

Pastas

- Tallarin verde
Peruvian style pesto sauce, or huancaína or Alfredo over linguine with Churrasco \$25.75 Or Shrimp...\$23.00 OR Chicken.... \$20.50 Or Seafood...\$22.75
- Tallarines Saltados
Sautéed linguini with red onions, tomatoes, soy sauce and:
Chicken...\$19.50 Beef...\$21.75
Seafood...\$21.50 Shrimp...\$23.00
- Tallarin de Aji Amarillo y Camaron.....\$23.00
Linguine in creamy sauce of peruvian yellow peper and shrimps

Sides

- Arroz Blanco (white rice)...\$4.00
- Papas fritas (French fries)...\$4.00
- Yuca frita (fried Yucca)...\$4.50
- Vegetales Mixtos (Mix vegetables)...\$4.25
- Tostones o Platanitos fritos (Fried green plantains or fried ripe sweet plantain)...\$4.50
- Fried egg.....\$2.75
- Camote Hervido (Boiled Sweet Potato) or choclo.....\$4.25
- Quinoa.....\$4.50

Extra Sauces

small..\$1.25
medium..\$4.25

- Ajo/Garlic Cilantro..... (C)
- Pasta de Rocotto... (C)
- Rocotto... (C)
- Tartar
- Huancaína

Drinks



- Soda Can: Coca-Cola, Sprite, Inka Cola (regular and diet), Fanta...\$3.75
- Cola Inglesa (bottle)...\$3.75
- 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...\$6.00 Jar...\$16.00
- Jugo Maracuya (passion fruit juice) Glass...\$6.25 Jar...\$17.00
- Beer: Corona Extra, Cusquena, Modelo, Miller life, Pilsen y Cristal \$7.00. Miller Lite \$6.00
- Sangria Glass...Red \$8.50 white 8.50 Red Jar.....\$28.00 White jar..... \$28.00
- Wine (See our fine selection on the wine menu)



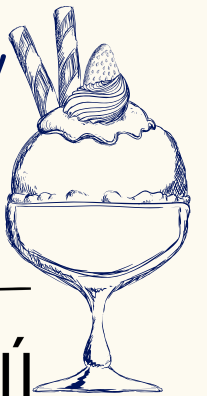
@elfogonofficial

Hey and We also Cater!!!!

Ask for our Dessert Menu!

DESSERTS...

SOMOS PERÚ



last service is 15 to 20 minutes before closing
último servicio es de 15 a 20 minutos antes de cerrar
A service charge of 18% will be charge for parties of 6 or more

fogondemiramar.com / (954) 674-3410

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.