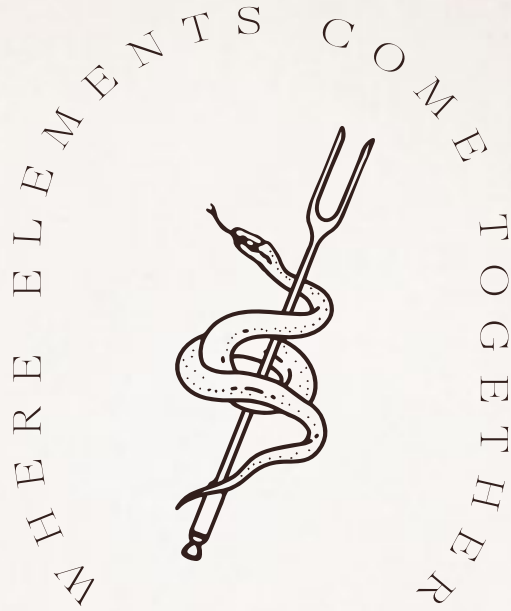




MAYKANA



FUEGO

FAIRMONT

**An open-air culinary experience where
ancestral wood-fire cooking techniques
come to life through the artistry of our Chef.
Feel the sand beneath your feet, the ocean
breeze on your skin, and immerse yourself
in the essence of Fuego, where the energy of
Mexican culture blends with a bohemian and
untamed spirit.**

FUEGO

SERVICE TABLE

Tlayudas, Chiltomate, Sikil Pak, Habanero Tamulada

GARDEN

CELERIAC & COCONUT

MOLE ^{V, TN} \$395

Dried coconut, amaranth, vanilla and chili oil

CARROTS & CHAYA ^{V, TN}

\$375

Noh Bec, Quintana Roo.
Caramelized, Mayan spinach
chlorophyll, burnt cream, cashew

AGROECOLOGICAL

FERMENTED BEETS ^V \$375

Smoked cotija cheese cream,
sunflower seeds, mizuna leaves,
lemon confit

K'UUM ^V \$460

Mayan Communities, Quintana Roo.
Local pumpkin, butternut squash,
pattypan, zucchini, pumpkin seed,
pumpkin flower, ramonetti cheese

YUCATAN SWEET POTATOES ^{V, TN} \$400

Chemuyil, Quintana Roo.
Mushrooms, mustard dressing,
macadamia nut

CHARRED CORN ESQUITES ^V \$374

Aioli, chapulin chilli powder, lime

FUEGO AVOCADO ^{PB} \$400

Quelites, habanero chili ash, guajillo chili,
granny smith apple

RAW

BLUE FISH AL PASTOR 4 oz \$510

Ensenada, Baja California.
Honey pineapple, guajillo chili from communities,
regional citrus, criollo cilantro, chochoyotas

ARTISAN HOOK FISHING 4 oz \$500

Vallarta style aguachile, creamy avocado, pickled
onion, corn toast

LAND AND SEA

**SOFT SHELL CRAB,
TAMARIND ADOBO** \$730

Tropical fruits chutney, purslane salad
& preserved lemon dressing

CAMPECHE SHRIMP 5 oz \$919

Roasted garlic emulsion, toasted
shishitos peppers, radish, mizuna

**DORPER LAMB "RANCHO
EL CHAPARRAL"** 8 oz \$1,238

Sucilá, Yucatán.
Barbacoa, pulque, cilantro, organic
red onions

CATCH A LAS BRASAS (SUGGESTED
FOR 2) 42 oz \$2,280

Árbol chili, oregano, mayo, rice from
the state of Morelos

**ROCK CORNISH CHICKEN "LA
CABAÑA" & WILD MUSHROOMS**
26 oz \$825

Seasonal mushrooms "menudo",
mushroom salad, huitlacoche stew

BUTCHER'S CUT 10 oz \$1,990

Beef, Colima salt, ember onion,
chimichurri "Fuego"

CHINTEXTLE CAULIFLOWER ^V \$480

Tacos, pasilla mixe chilli, grilled local lime,
xcatic chilli mayonnaise, bell peppers

MAYAN OCTOPUS 8 oz ^{DP} \$1,150

Dried chillies adobo, charred eggplant
puree, pickled xcatic chilli

**CRIOLLO PORK "FRIJOL
CON PUERCO"** 10 oz \$980

Jalcomulco, Veracruz, Rancho Risueño
Pasture-Raised pork, lbes, Xpelon bean,
Xnipec, radishes, purslane

DESSERT

CASSAVA CAKE ^V \$360

Fresh cheese, activated
coconut charcoal, regional
fruit cream

MEXICAN CHOCOLATE

BROWNIE ^V \$403

With vegan vanilla or
strawberry ice cream

WOOD-FIRE

CHEESECAKE ^V \$325

Green papaya compote,
double cream cheese

TOTOMOXTE ^{V, PN} \$350

Seasonal stone fruits, toasted
almonds, pinole crumble, ricotta
and mango ice cream, cotija
cheese

GT - GLUTEN | PN - PEANUTS | TN - TREES NUTS | F - FISH | C - CRUSTACEANS | DP - DAIRY PRODUCTS | V - VEGETARIAN | PB - PLANT BASED

Children 5 years old and under dine for free with the purchase of an adult meal from the regular menu. Children ages 6 to 12 years old enjoy 50% off on regular menu selections. Consuming raw or undercooked products increase the risk of food poisoning, especially if you have certain medical conditions. Please advise your waiter of any allergies you may have to food products. Our menus are subject to change without previous notice. Prices are in Mexican pesos, tax included payables at the exchange rate of the day. The products with a * are not included in the All Inclusive Plan.



Our coffee, seafood, and local products come from sustainable sources, respecting the environment and supporting local communities.