

Celebrating sustainability and creativity,
Fuego's toes-in-the-sand seafood dining
experience is a collaboration between our
on-site marine biologists, local fishermen, and our
Landaa culinary artists.

Our Maldivian fish are caught in line with
seasonal reproductive cycles.
The few ingredients from further afield are the
result of carefully-tended
relationships with highly reputable partners.

Our team implements a range of techniques, from
souring and curing to the
latest culinary innovations.

And our menu concept evolves through you—with
new weekly dishes based on what you tell us.

That's the Fuego promise.

fuego

ocean front dining


RAW - best shared

 REEF FISH CRUDO	36
Home-made cured lemon, Ossetra caviar, bottarga, celeriac white ponzu	
  YELLOWFIN TUNA TARTARE	32
Ajo blanco, sea almond, banana leaf oil	
  [V]P&F ARCHITECTURE	28
Compressed fruits and vegetables, strawberry and Bourbon vanilla gazpacho, burrata di Andria	
 WAGYU CRUDO	36
Grilled baby gem, salmoriglio, home-made furikake, finger lime	
  [V]TROPICAL FRUITS CEVICHE	28
Mango & avocado, papaya & coconut, crispy chapati	
  DRY BRINE SALMON	38
Cauliflower cream, Landaa herbs pesto, black tea kombucha jelly	
FUEGO SAMPLER	48

WARM - best shared

 REEF FISH BRANDADE	32
Herring caviar, black garlic, lovage oil	
  GRILLED OYSTERS (2 PCS)	25
Goat cheese foam, josper roasted kale	
  FUEGO KUDA TACOS (4 PCS)	32
Eel & foie gras, mushroom duxelle	
  [V]TEMPURA	26
Shiso leaf, baby leek, enoki mushrooms, young papaya, green mango	
  LOCALLY CAUGHT OCTOPUS SKEWER	34
Grilled on charcoal, pineapple sansa, wakame	

OCEAN CAUGHT

CATCH OF THE DAY FROM THE DHONI	
Pan-seared fillet	60
 Whole grilled over charcoal (for two)	115
or	
  Oven baked with lemongrass in banana leaf (for two)	
  WHOLE MALDIVIAN LOBSTER	120
Josper grilled	
or	
Vietnamese BBQ style	
Minimum 800 GR	
  THE WHOLE OCEAN (for two)	150
Tuna medallions, octopus, rainbow runner, scallops, prawns, grilled asparagus	
Accompaniments	
Warm balsamic salsa, lemongrass beurre blanc, salmoriglio, parsley butter	

JOSPER GRILLED

  FREE RANGE BABY CHICKEN	58
Shio koji, roasted pumpkin, grapefruit, sesame	
 BLACK ANGUS STRIPLOIN (200 GR)	95
Cream and pickled cauliflower, black garlic, salsa verde	
 LAMB CHOPS (250 GR)	95
Anticucho marination, baby leek, lime leaf	
  [V]ROBATA GRILLED EGGPLANT	42
Sweet miso glazed, Gruyere	

SIDES

Landaa kopi leaf and kulhafila salad	14
Grilled lettuce, goat cheese, pomegranate	14
Josper grilled asparagus and endives	14
Roasted baby leeks, almonds, grapefruit	14
Mashed potatoes	10
French fries	10

REEF FISH, TUNA: Ibrahim Rasheed, Kudarikilu, Baa Atoll
LOBSTER: Hussain Nazeeh, Dhonfanu, Baa Atoll
RED PRAWN: Rosso di Mazara, Mazara del Vallo, Sicily
OCTOPUS: Ali Adam, Fainu, Raa Atoll

BLACK ANGUS: Angus Pure, Victoria, Australia
LAMB: Roaring Forties, Tasmania, Australia
OYSTER: Earl Pontac Claude, Huites Marennes
Oleron, France

SALMON: Label Rouge, Scotland
EVO: Marco Viola, Foligno, Italy
BABY CHICKEN: Le petite Duc, Lanillis,
France

Vata



Pitta



Kapha



Landaa Garden Herbs



Prices quoted are in US\$ and subject to 10% service charge and applicable taxes
Please advise your server of any food allergies and dietary preferences