



**Welcome at  
FUEGO DEL SUR**

# APERITIFS

<b>Campari Tocco Rosso</b> Campari, Elderflowersyrup, Prosecco, Mint	6,90
<b>Port &amp; Tonic</b> White Port, Tonic Water, Lime	6,90
<b>Aperol Spritz</b> Aperol, Prosecco, Soda	6,90
<b>Lillet Rose Wildberry</b> Lillet Blanc, Schweppes Wildberry	6,90
<b>Hugo</b> Elderflowersyrup, Prosecco, Lime, Mint, Soda	6,90

# COLD APPETIZERS

<b>Bruschetta Classico</b> <sup>4,6</sup> fresh tomatoes, onions, basil and parmesan	7,50
<b>Carpaccio</b> <sup>4,6</sup> finely sliced beef filet served with arugula and parmesan	14,90
<b>Antipasti</b> <sup>4</sup> vegetarian grilled and pickled vegetables	12,90
<b>Surf `n Turf Mix</b> <sup>2,4</sup> grilled and pickled vegetables served with meat and fish	15,50

# SOUPS

<b>Tomato Cream Soup</b> <sup>4,6</sup> vegan option	6,90
<b>Carrot Ginger Soup</b> <sup>4,6</sup>	6,90



# WARM APPETIZERS

<b>Provoleta</b> <sup>6</sup> Argentinian grilled cheese	6,50
<b>Choripan</b> <sup>1,4,a,b</sup> Argentinian sausage from the charcoal grill with Chimi-Churi and ciabatta	7,20
<b>Matrimonio: Chorizo &amp; Morcilla</b> <sup>4,a,b</sup> Argentinian sausage and blood sausage	7,50
<b>Empanadas</b> <sup>1,6,9</sup> south american pasties with stuffing:	
<b>Carne</b> (beef)	3,90
<b>Jamon y Queso</b> (ham and cheese) <sup>b</sup>	3,90
<b>Queso y Cebollas</b> (cheese and onion)	3,90
<b>Mix of three Empanadas</b> <sup>b</sup>	10,90

# SALADS

All salads will be served with homemade dressing.  
By request, served with oliveoil and balsamic vinegar<sup>4</sup>

<b>Mediterran</b>	mixed salad with feta, olives and pepperoni <sup>6</sup>	9,50
<b>Avocado – Feta</b>	tomatoes, avocado and sheep cheese on rocket <sup>6</sup>	9,90
<b>Carpese</b>	tomatoes and mozzarella on arugula, served with fresh basil <sup>6</sup>	9,90
<b>Goat Cheese</b>	on arugula with cherry tomatoes <sup>6</sup>	10,50
<b>Tuna</b>	mixed salad with tuna and onions <sup>2,6</sup>	11,50
<b>Parma</b>	arugula with cherry tomatoes, roasted seeds, Parma ham and parmesan <sup>b,6</sup>	14,50
<b>Calamari</b>	grilled calamari on arugula with cherry tomatoes <sup>1,13</sup>	16,90
<b>Shrimps</b>	mixed salad with grilled shrimps and cherry tomatoes <sup>3</sup>	17,90



# STEAK



All steaks are served with a salad with homemade dressing  
and a baked potato with sourcream <sup>4,6</sup>

The indication of weight is referred to the raw meat.  
Our beef is from well-chosen argentine cows and is cooked in our charcoal grill.

## Rumpsteak

Cuts from roastbeef with typical fat stripes  
and distinct taste

200g 23,50

300g 29,50

## Rib-Eye-Steak

Juicy cut from the front part of the striploin  
strong taste due to its typical grease drop

200g 23,50

300g 29,50

## Sirloin Steak

free of grease with a strong taste of its own

200g 19,50

300g 24,50

## Tenderloin

the most tender and precious part

180g 28,50

250g 39,50

## Turkeysteak

200g 17,50

## Steak and Seafood <sup>3</sup>

Argentinian beef tenderloin und shrimp skewer with seasonal vegetables,  
served with roasted potatoes and herb butter

39,90

## Tenderloin al Tartufo <sup>1</sup>

beef tenderloin served on truffle sauce with seasonal vegetables and tagliatelle

39,90



# BAKED POTATOES

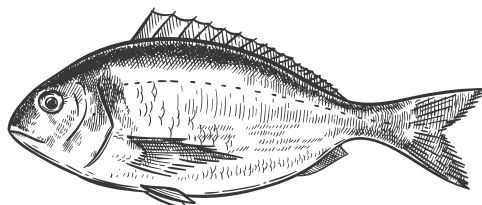
<b>Turkey</b> <sup>4,6</sup> mixed salad with grilled turkey stripes and sour cream	<b>14.90</b>
<b>Smoked Salmon</b> <sup>2,4,6</sup> mixed salad with smoked salmon and sour cream	<b>15.50</b>
<b>Salmon fillet</b> <sup>2,4,6</sup> mixed salad with grilled salmon fillet and sour cream	<b>16,50</b>
<b>Beef</b> <sup>4,6</sup> mixed salad with tender beef stripes and sour cream	<b>17,50</b>

# SIDES & SAUCES

<b>Baked potato with sour cream</b> <sup>4,6</sup>	<b>4,90</b>
<b>Steakhouse Fries</b>	<b>4,20</b>
<b>Champignons and onions</b>	<b>4,50</b>
<b>Spinach</b>	<b>3,80</b>
<b>Rice</b>	<b>3,80</b>
<b>steamed or grilled vegetables</b>	<b>4,50</b>
<b>Sweet potato fries</b>	<b>5,50</b>
<b>Fries „Provencale“</b>	<b>5,50</b>
<b>Peppersauce</b> <sup>4,6</sup>	<b>3,90</b>
<b>Mushroomsauce</b> <sup>4,6</sup>	<b>3,90</b>
<b>Sour Cream</b> <sup>4,6</sup>	<b>3,20</b>
<b>Aioli-Dip</b> <sup>4,6,9</sup>	<b>3,20</b>
<b>Sauce Hollandaise</b> <sup>4,6,9</sup>	<b>3,20</b>
<b>Herb butter</b>	<b>1,50</b>



# FISH



Every dish is served with a salad and homemade dressing<sup>4</sup>

<b>Salmon fillet</b> <sup>1,2</sup> grilled, marinated salmon fillet served with potato-vegetable side dish	<b>19,90</b>
<b>Pike-Perch fillet</b> <sup>2,9</sup> grilled walleye fillet served with broccoli, sauce hollandaise and roasted potatoes	<b>22,50</b>
<b>Salmon and Pike-Perch fillet</b> <sup>2,6</sup> grilled salmon and walleye fillet with spinach in cream sauce, served with roasted potatoes	<b>23,50</b>
<b>Hake</b> <sup>2</sup> grilled hake fillet served with potato-vegetable side dish	<b>17,90</b>
<b>Gilthead fillet</b> <sup>2</sup> a whole grilled gilthead, stuffed with fresh herbs, served with roasted potatoes	<b>22,90</b>
<b>Calamari</b> <sup>13</sup> grilled baby calamari with potato-vegetable side dish	<b>19,90</b>
<b>Prawn Pan Aglio</b> <sup>3</sup> 8 King Prawns in cherry tomato sauce with garlic and fresh herbs, served in a cast-iron pan	<b>23,50</b>
<b>Seafood Mix</b> <sup>2,3,13</sup> fillet of salmon, pike-perch and hake with on prawn skewer, served on roasted vegetables and potatoes	<b>26,90</b>



# SPECIALITIES

Served with salad and homemade dressing<sup>4</sup>

## Pork Tenderloin

<b>Gorgonzola</b>	with gorgonzola sauce and potato-vegetable side dish <sup>6</sup>	<b>19,50</b>
<b>Champignon</b>	with champignon sauce and potato-vegetable side dish <sup>6</sup>	<b>19,50</b>
<b>Spinach</b>	on spinach, gratinated with mozzarella and potato-vegetable side dish <sup>6</sup>	<b>19,50</b>

## Lamb Fillet

<b>Balsamico</b>	with balsamico sauce, sweet potatoes and mushrooms	<b>25,50</b>
<b>Spinach &amp; Feta</b>	on spinach, gratinated with feta and sweet potato fries <sup>6</sup>	<b>25,50</b>
<b>Lamb Stew</b>	Andalusian style, served with rice	<b>20,50</b>

## Chicken Breast Fillet

<b>grilled</b>	with Sauce Hollandaise and potato-vegetable side dish <sup>6,9</sup>	<b>16,50</b>
<b>Parmesan</b>	breaded and served on tomato cream sauce with potato-vegetable side dish	<b>16,50</b>
<b>Skewers</b>	with roasted vegetables and baked potato	<b>20,50</b>

**Fuego Pan<sup>6,9</sup>** **22,90**  
grilled beef fillet, pork and turkey with seasonal vegetables, served with fried potatoes and sauce hollandaise

**Fuego Grill-Mix<sup>a,b</sup>** **22,90**  
beef medaillons, pork, turkey and lamb with chorizo and Chimi Churi, served with fried potatoes

**Fuego Burger<sup>6</sup>** **16,90**  
beefpatty with mushrooms, onions, arugula, cheddar and burger sauce, served with steakhouse fries



# PIZZA

Every pizza will be served with tomato sauce and mozzarella  
and come with a diameter of 32 cm <sup>1,4,6</sup>

<b>Margherita</b>	fresh basil	<b>9,50</b>
<b>Salami</b>	salami <sup>b</sup>	<b>10,90</b>
<b>Prosciutto</b>	cooked ham <sup>b</sup>	<b>10,90</b>
<b>Funghi</b>	champignons	<b>10,90</b>
<b>Spinaci e Gorgonzola</b>	spinach and gorgonzola	<b>11,90</b>
<b>Tonno e Cipolle</b>	tuna and onions <sup>2</sup>	<b>11,90</b>
<b>Capricciosa</b>	cooked ham, champignons and artichokes <sup>b</sup>	<b>12,50</b>
<b>Quattro Formaggi</b>	feta, gorgonzola, mozzarella and parmesan	<b>12,50</b>
<b>Quattro Stagioni</b>	salami, cooked ham, champignons and artichokes <sup>b 1</sup>	<b>12,50</b>
<b>Caprese</b>	tomatoes, mozzarella and basil	<b>11,90</b>
<b>Calabra</b>	spicy calabrian salami <sup>a,b</sup>	<b>11,90</b>
<b>Diavolo</b> (scharf)	spicy salami, champignons and chilis <sup>a,b</sup>	<b>11,90</b>
<b>Toscana</b>	salsiccia and capers <sup>b</sup>	<b>12,90</b>
<b>Napoli</b>	anchovies, capers and olives <sup>2</sup>	<b>12,90</b>
<b>Chorizo</b>	Argentinian Chorizo sausage and bell pepper <sup>a,b</sup>	<b>12,90</b>
<b>Rucola e Parmigiano</b>	arugula, parmesan and cherry tomatoes	<b>12,50</b>
<b>Frutti di Mare</b>	seafood <sup>2,3,13</sup>	<b>15,90</b>
<b>Salmone e Spinaci</b>	salmon, spinach and Crème Fraîche <sup>2</sup>	<b>15,90</b>
<b>Parma</b>	parma ham, arugula and parmesan	<b>15,90</b>
<b>Scampi</b>	scampi, arugula and Crème Fraîche <sup>3</sup>	<b>16,90</b>





# PASTA

## Spaghetti <sup>1</sup>

<b>Aglie e Olio</b> <sup>4</sup>	<b>11,90</b>
with olive oil, garlic, arugula and cherry tomatoes	
<b>Bolognese</b> <sup>4,6</sup>	<b>12,50</b>
grounded beef in tomato sauce with parmesan	
<b>Aglie e Olio con Scampi</b> <sup>3,4</sup>	<b>17,50</b>
olive oil, garlic, arugula, cherry tomatoes and scampis	

## Tagliatelle <sup>1</sup>

<b>Salmone</b> <sup>2,4,6</sup>	<b>15,50</b>
salmon in tomato cream sauce	
<b>Frutti do Mare</b> <sup>2,3,4,13</sup>	<b>16,50</b>
seafood in cherry tomato sauce	
<b>Tartufo</b> <sup>4,6</sup>	<b>18,90</b>
black truffles with cream sauce, served in a parmesan nest	

## Penne <sup>1</sup>

<b>Arrabiata</b> (spicy) <sup>4</sup>	<b>12,90</b>
onions in spicy tomato sauce	
<b>Gorgonzola</b> <sup>4,6</sup>	<b>13,50</b>
spinach in gorgonzola cream sauce	
<b>Fuego</b> <sup>4,6</sup>	<b>14,50</b>
tender beef stripes, champignons and tomato cream sauce	

## Lasagna <sup>1,6</sup>

<b>Vegetariano</b> <sup>4</sup>	<b>12,50</b>
fresh vegetables in tomato cream sauce, gratinated with mozzarella	
<b>Bolognese</b> <sup>4,6</sup>	<b>12,90</b>
grounded beef in tomato cream sauce, gratinated with mozzarella	
<b>Salmone</b> <sup>2,3,4,6</sup>	<b>15,90</b>
salmon and spinach in hummer sauce, gratinated with mozzarella	



## BEER ON TAP

Radeberger Pilsner	0,3l. 3,50	0,5l. 5,50
Fuego Dunkel	0,3l. 3,50	0,5l. 5,50
Alsterwasser <sup>b</sup>	0,3l. 3,50	0,5l. 5,50

## BOTTLED BEER

Quilmes – Argentinian Beer	0,33l. 3,90
Peroni – Italian Beer	0,33l. 3,90
Jever	0,33l. 3,50
Jever Fun (alcoholfree)	0,33l. 3,50
Vitamalz	0,33l. 3,50
Schöfferhöfer Hefeweizen <sup>1</sup>	0,5l. 5,50
Schöfferhöfer Hefe dunkel <sup>1</sup>	0,5l. 5,50
Schöfferhöfer Hefe (alcoholfree) <sup>1</sup>	0,5l. 5,50

## SOFTDRINKS

<b>Selters Mineralwasser</b> sparkling and still	btl. 0,25l. 2,90 btl. 0,75l. 6,90
<b>Granini Fruchtschorlen</b> apple, rhubarb, maracuja, currant, cherry, pineapple	0,4l. 4,50
<b>Juices &amp; Nectars*</b> apple, rhubarb*, orange, maracuja*, cherry*, banana*, pineapple, black currant, cherry-banana *	0,2l. 2,80 0,4l. 4,80
<b>Coca-Cola<sup>a,c</sup> / Light<sup>a,c,f</sup> / Zero<sup>a,c,f</sup> Fanta<sup>a,b</sup>, Mezzo – Mix<sup>a,b</sup>, Sprite<sup>b</sup></b>	btl. 0,33l. 3,60
<b>Schweppes</b> Ginger Ale <sup>a,b</sup> , Tonic Water <sup>e</sup> , Bitter Lemon <sup>b,e</sup>	0,4l. 4,30

