





ATLANTIS ATLAS PROJECT IS OUR COMMITMENT TO REDUCING OUR IMPACT ON THE ENVIRONMENT AND SUPPORTING LOCAL COMMUNITIES. WE WORK WITH LOCAL FARMERS AND PARTNERS TO OFFER DISHES CONTAINING ORGANIC AND CERTIFIED SUSTAINABLE PRODUCE, ACROSS A RANGE OF FRUITS, VEGETABLES, SEAFOOD AND MEAT. LOOK FOR THE ATLANTIS ATLAS PROJECT LOGO WHERE THE MAIN INGREDIENT HIGHLIGHTS A PLANET-FRIENDLY MEAL.



# TASTE OF LATIN AMERICA

AED 295 PER PERSON | MINIMUM 2 PAX

## ENTRADAS

APPETIZERS

### PAN DE QUESO (6 PIECES)

Cheese Bread (D) (E) (V)

### HOUSE QUAC

Red Onion, Heirloom Tomato and Coriander Oil (V)

### TRIO CEVICHERO

Hamachi Ceviche, Scallop Ceviche and Caribbean Ceviche  
(C) (F) (G) (N) (R) (S) (SO) (SU)

### BEEF BIRRIA TACOS

Oaxaca Cheese, White Onion, Fresh Coriander and Morita Salsa  
(C) (D) (SU)

## PLATOS PRINCIPALES

MAINS

### SHRIMP CHAUFA RICE

Egg, Spring Onion and Tamarind Sauce  
(D) (E) (S) (SE) (SO) (SU)


### MARINATED FLANK STEAK

Chimichurri (SU)

## POSTRES

DESSERTS

### TRES LECHEs


Vanilla Sponge, Caramelized Popcorn and Corn Ice Cream  
(D) (E) (G) (N) (V) 

### CHOCOLATE LAVA CAKE

Dulce de Leche Foam and Vanilla Ice Cream  
(D) (E) (G) (N) (V)



EN FUEGO SIGNATURE

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Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Please notify your server if you have any known food allergies or intolerances.

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# AVOCADERIA

## AVOCADO ALTAR

### HOUSE QUAC 85

Red Onion, Heirloom Tomato and Coriander Oil (V)

### CHARRED CORN QUAC 85

Cotija Cheese, Sour Cream and Coriander Oil (D) (SU) (V) 

### WATERMELON SALAD 75

Avocado, Toasted Cashews and Citrus Dressing (N) (SU) (V)

## ENSALADAS

### SALADS


### ROASTED CORN SALAD 70

Corn Purée, Cotija Cheese and Pickled Jalapeños (D) (V) 

### AVOCADO SALAD 70


Pearl Onion, Baby Corn, Roasted Jalapeños and Cherry Tomato (SU) (V) 

### AVOCADO AND BABY GEM SALAD 70

Cucumber, Red Radish and Herb Vinaigrette (SU) (V) 



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# CRUDO Y MARINADOS

CEVICHEs AND TIRADITOS

UPGRADE YOUR CÉVICHE WITH:

**KAVIARI KRISTAL CAVIAR (20 GRAMS) (F) 380**

**BLUEFIN TUNA AND HAMACHI TARTAR 185**   
Corn Tostadas, Yuzu and Aji Amarillo Vinaigrette  
(F) (G) (R) (S) (SU)

**SEA BASS TIRADITO 130**  
Aji Amarillo Vinaigrette, Fried Wonton, Radish and Red Onion  
(F) (G) (N) (R) (SU)

**HAMACHI AND YUZU AGUACHILE 135**  
Avocado, Cucumber, Red Onion and Crispy Miso  
(F) (G) (N) (R) (SO) (SU)


**HOKKAIDO SCALLOP CÉVICHE 135**  
Blood Orange Leche de Tigre, Red Onion and Coriander Oil  
(N) (R) (S) (SU)

**CARIBBEAN CÉVICHE 165**   
Shrimp, Octopus, Scallop, Avocado and Chili Oil  
(C) (F) (R) (S)

**AVOCADO CÉVICHE 80**  
Avocado Leche de Tigre, Corn and Chili Oil  
(C) (SU) (V)

**TRIO CÉVICHERO 275**   
Hamachi Ceviche, Scallop Ceviche and Caribbean Ceviche  
(C) (F) (G) (N) (R) (S) (SO) (SU)

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# ENTRADAS CALIENTES

## HOT APPETIZERS

### PAN DE QUESO

Cheese Bread (D) (E) (V)

6 PIECES 30

12 PIECES 50


### BEEF CHORIZO HOT DOG 85

Argentinian Choripán and Chimichurri (G) (SU)

### GRILLED OCTOPUS ANTICUCHO 80

Corn Arepa, Yellow Chili Mayo and Fresh Coriander (D) (E) (S) (SO) (SU)

### CHICKEN EMPANADAS 90

Pulled Chicken, Jalapeño and Salsa Verde (C) (SU) 

### SMOKED SALMON PATACON 85


Fried Plantain, Cucumber, Pickled Green Apple  
and Chipotle Mayo (E) (F) (SU)

### SHRIMP CROQUETTES 90

Spicy Caribbean Sauce (D) (E) (S) (SU)



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# LA TAQUERIA

## TACOS AND TOSTADAS

### EN FUEGO NACHOS 100

CHOICE OF: CHORIZO BEEF CHILI OR MARINATED CHICKEN BREAST

Guacamole, Pico de Gallo, Tatemada-Salsa

Jalapeños, Sour Cream and Oaxaca Cheese (D) (SU)

### BLACK BEAN TOSTADAS 65

Avocado, Queso Fresco, Romaine Lettuce and Sour Cream (C) (D) (SU) (V)

### BLUEFIN TUNA TOSTADAS 105

Avocado, Fried Onion, Chipotle Mayo, Honey and Soy Vinaigrette  
(E) (F) (R) (SO) (SU)

### BEEF BIRRIA TACOS 75

Oaxaca Cheese, White Onion, Fresh Coriander and Morita Salsa (C) (D) (SU)

### GREEN CHILI CHICKEN TACOS 75


Coriander Marination, White Onion, Jalapeño and Morita Salsa (C) (SU) 

### BOSTON LOBSTER TACOS 120

White Cabbage Salad, Hibiscus and Chipotle Mayo (E) (G) (S) (SU)



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## PARA COMPARTIR

SHARING STYLE

### GRILLED BOSTON LOBSTER 380

Huancaína Sauce and Avocado Vinaigrette (D) (S) (SU)

### GRILLED WHOLE SEA BASS 380

Panca Pepper Sauce (F) (SO) (SU)

### ROASTED WHOLE CHICKEN 205

Avocado, Baby Gem, Cucumber and Cherry Tomato Salad (C) (SO) (SU) 

### BEEF SIRLOIN (600 GR.) 560

Chimichurri (SU)

### BEEF PICANHA (1 KG) 480


Corn Tortillas, Guacamole, Pico de Gallo and Sour Cream (D) (SU)

### BEEF RIB EYE (1 KG) 900

Corn Tortillas, Guacamole, Pico de Gallo and Sour Cream (D) (SU)



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# PLATOS PRINCIPALES

## MAINS

### GRILLED CELERIAC 130

Pistachio Mole and Pistachio Vinaigrette (N) (SE) (SU) (V)

### GRILLED TIGER SHRIMPS 265

Green Tomatillo Sauce and Fresh Chives (S) (SO) (SU)

### MARINATED FLANK STEAK (300 GR.) 280

Chimchurri (SU)

### BEEF RIB EYE (350 GR.) 355

Chimichurri (SU)

### BONE-IN WAGYU SHORT RIB BURRITO 195

Coriander Rice, Oaxaca Cheese, Black Beans and Salsa Verde (D) (G) (SU)

### SEA BREAM ENCOCADO 195

Coriander Rice, Roasted Tomato and Coconut Sauce and Avocado Vinaigrette (D) (F) (SU)

### QUESADILLA

Oaxaca Cheese, Guacamole and Sour Cream (D) (G) (SU)

### BEEF BRISKET 145

### MARINATED CORN FED CHICKEN 130

### SIZZLING FAJITAS


Guacamole, Cheese Sauce, Pico de Gallo, Sour Cream and Flour Tortillas (D),(G) (SU)

### FLANK STEAK 190

### MARINATED CORN FED CHICKEN 185



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# ACOMPAÑAMIENTOS

## SIDES

**SWEET POTATO** 55  
Coriander and Chili Butter (D) (V)

**PERUVIAN CHILI RICE** 65   
Capsicum, Coriander and Butter (D) (V)

**GRILLED BROCCOLINI** 60  
Avocado Vinaigrette (SU) (V)


**CHORIZO LOADED POTATO** 65  
Chorizo Beef Chili and Huancaína Sauce (D)

**EN FUEGO "FRIES"** 55   
Fried Cassava and Spicy Caribbean Sauce (D) (SU) (V)

**PAPAS FRITAS** 55  
Fries (V)



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## POSTRES

### DESSERTS

#### TRES LECHES 65

Vanilla Sponge, Caramelized Popcorn and Corn Ice Cream  
(D) (E) (G) (N) (V) 

#### BANANA BOMBA 65

Caramelized Banana, Chocolate Granola and Dulce de Leche Mousse  
(D) (E) (G) (N) (V)

#### CHURROS 75

Dulce de Leche Parfait and Chocolate Sauce  
(D) (E) (G) (N) (V)

#### CHOCOLATE LAVA CAKE 75

Dulce de Leche Foam and Vanilla Ice Cream  
(D) (E) (G) (N) (V)

#### PINEAPPLE AND COCONUT FLAN 100


Coconut Ice Cream and Coconut Crumble  
(D) (E) (G) (N) (V)

#### EN FUEGO PLATO DE FRUTAS 110

Seasonal Cut Fruit and Local Berries (V) 



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