

# fuego

AT RUMBA

## Ceviche Spoons

Spoon 2

### Lima

Bay scallops, pineapple salsa & toasted coconut

### Cabo

Mexican-style poached shrimp, tomato salsa, jalapeño & tortilla strips

### Tuna Tartare

Ahi, Spanish olive oil, crème fraîche, fresh basil

### Moqueca

Lump crab, hot peppers

## Montaditos

Toasted bite-sized baguette round 2 Four for 6

### Barcelona

Ancho-cocoa mole, sliced Spanish chorizo

### Tomate

Heirloom tomato, butterbean purée

### Queso

Mahón cheese bread, caramelized onion

### Salmon Spread

Smoked salmon, cream cheese, caper powder, scallions

## Naan

Airy Indian-style flatbreads

### Cheese-Stuffed 6

Monterey Jack, cheddar & roasted red peppers

### Rosemary 4

Olive oil & spices

### Traditional 4

Ghee & sea salt

## Flatbreads

### Roasted Red Pepper 8

Mozzarella, caramelized onions, basil, olive oil & balsamic reduction

### Saag Paneer 9

Indian-spiced creamed spinach, Monterey Jack & curried chicken

### Levant 9

Spiced lamb, feta, artichokes & onion with side of raita

### Flatbread Salad 10

Field greens, grilled vegetables, pickled-carrot  
goat cheese & onions atop flatbread

## Spreads

Ideal with naan or flatbread 3

Roasted Garlic Purée - Hummus - Tomato Raita (cucumber, yogurt, tomato)

## Pizzas

### Jamón con Huevo 11

Prosciutto, Idiazábal cheese, baked farm egg

### Blanco 10

Mozzarella, Monterey Jack & feta cheeses  
on roasted garlic purée with artichokes & fresh basil

### Tomatillo 10

Blackened chicken, tomatillo sauce, cumin,  
corn, green peppers & mozzarella