

El Fogoncito®

Los Creadores de las Gringas®
de México



MENÚ

STARTERS

Cheese Chicharron	(100 g Gouda Cheese)	\$ 90
Grilled Spring Onions	(200 g Spring Onions)	\$ 75
Seasoned Grilled Spring Onions	(200 g Spring Onions)	\$ 85
Guacamole	(180 g Guacamole)	\$ 90
Refried Beans with Tortilla Chips	(150 g Beans)	\$ 60
French Fries	(250 g Fries)	\$110
Chalupas Poblanas	(4 Pieces) (100 g Steak)	\$130
Sopecitos	(4 Pieces) (20 g Chorizo and 20 g)	\$130
Fried Chicken Tacos	(3 Pieces) (100 g Chicken)	\$130
Chistorra	(100 g Chistorra)	\$ 90
Melted Cheese	(100 g Gouda Cheese)	\$105
Melted Cheese with Mushroom	(100 g Gouda Cheese and 30 g Mushrooms)	\$130
Melted Cheese with Chistorra	(100 g Chistorra, 100 g Gouda Cheese)	\$170
Melted Cheese with Chorizo	(100 g Gouda Cheese and 30 g Chorizo)	\$130
Melted Cheese with Poblano Pepper	(100 g Gouda Cheese and 30 g Poblano Pepper)	\$130

SALADS

Cesar Salad	(60 g Letuce and 30 g Dressing)	\$ 70
Chicken Breast		
Caesar Salad	(100 g Chicken Breast, 60 g Letuce and 30 g Dressing)	\$180
Garden Salad	(80 g Vegetables and 30 g Dressing)	\$ 70

SOUPS

Chicken Soup	(350 ml)	\$ 90
Poblano Pepper Cream Soup	(350 ml)	\$ 90
Tortilla Soup	(350 ml)	\$ 90



Chef's Recommendation:

CRISPY CHEESE

Delicious Gouda Crispy Cheese, and original recipe.

SPECIALITIES

Parrillada Fogoncito _____	(5 Tacos of 30 g each) _____	\$189
Pastor Taco _____	(35 g Pastor) _____	\$ 32
Charro Beans _____	(350 ml Beans) _____	\$ 75
Qué me Ves _____	(100 g Steak, 35 g Pastor and 100 g Gouda Cheese) _____	\$210

TACOS

		With Cheese		
		Order	50 g	100 g
Beef Steak Tacos _____	(100 g Steak) _____	\$125	\$185	\$205
Rib Tacos _____	(130 g Rib) _____	\$130	\$190	\$210
Porkchop Tacos _____	(130 g Porkchop) _____	\$105	\$165	\$185
Special Porkchop Tacos _____	(130 g Cutlet, 15 g Bacon) _____	\$125	\$185	\$205
Smoked Porkchop Tacos _____	(100 g Smoked Porkchop) _____	\$115	\$175	\$195
Chorizo Tacos _____	(100 g Chorizo) _____	\$115	\$175	\$195
Spicy Cecina Tacos _____	(100 g Cecina) _____	\$110	\$170	\$190
Onion Chicken Tacos _____	(100 g Chicken) _____	\$ 85	\$145	\$165
Fajita Tacos _____	(100 g Arrachera - Skirt Steak) _____	\$160	\$220	\$240

Chef's Recommendation:

PARRILLADA FOGONCITO

1 chicken taco with onions, steak, smoked pork chop, chorizo, 1/2 quesadilla, and the Traditional Taco al Pastor.
Served with a crown of guacamole and our delicious variety of salsas.





"TRY THE WORLD-FAMOUS **GRINGAS** DE EL FOGONCITO"

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de México*



GRINGAS

Gringa _____	\$ 75
(35 g Pastor y 50 g Gouda Cheese)	
Order of Gringas _____ (2 Pieces) _____	\$150
(2 Pieces) (70 g Pastor and 100 g Gouda Cheese)	
Shrimp Gringa _____ (60 g) _____	\$145
(A la Diabla, Grilled, Garlic, Chipotle Sauce)	
Meat Gringa _____ (35 g Meat y 50 g Gouda Cheese) _____	\$ 80
(Beef Steak, Rib, Spicy Cecina, Chorizo, Cutlet, Smoked Cutlet)	
Veggie Gringa _____ (35 g Vegetables y 50 g Gouda Cheese) _____	\$ 80
(Onion-braised Mushroom, Onion-braised Nopal, Poblano Pepper Stripes)	

TRY OUR
TACOS
AL PASTOR
AND FALL
IN LOVE



ALAMBRES

			With Cheese	
		Orden	50 g	100 g
Pastor	(100 g Pastor)	\$135	\$195	\$215
Beef Steak	(100 g Steak)	\$165	\$225	\$245
Chicken	(100 g Chicken)	\$135	\$195	\$215

MEATS

Arrachera	(160 g Skirt Steak)	\$245
Molcajete (in hot sauce)	(160 g Skirt Steak)	\$380

MEATLESS OPTIONS

Onion-braised Mushroom Tacos	(100 g Mushroom)	\$ 80
Onion-braised Nopal Tacos	(100 g Nopal)	\$ 70
Special Nopal Tacos	(100 g Prickly Pear and 50 g Panela Cheese)	\$ 80
Panela Cheese Tacos	(100 g Panela Cheese)	\$ 75
Poblano Pepper Stripes with Cheese Tacos	(60 g Poblano Pepper and 100 g Gouda Cheese)	\$110

OTHER CHOICES

Homemade Rice	(130 g)	\$ 60
Enfrijoladas	(50 g Gouda Cheese and 30 g Beans)	\$ 50
Quesadilla	(50 g Cheese)	\$ 50



Molcajete

Chef's Recommendation:
MOLCAJETE

DESSERTS

Blinitzes	(2 Pieces)	\$ 90
Cajeta Crepes	(3 Pieces)	\$ 95
Nutella Crepes	(3 Pieces)	\$ 95
Flan	(1 Piece)	\$ 85
Assorted Cakes	(1 Piece)	\$ 85

BEVERAGES

Diet or Canned Soda	(355 ml)	\$ 48
Agua Fresca		
Horchata, Jamaica and Tamarindo	(400 ml)	\$ 48
Bottled Water	(355 ml)	\$ 48
Draft Beer, Light or Dark	(350 ml)	\$ 63
Draft Beer, Light or Dark	(600 ml)	\$120
Beer	(325 ml)	\$ 63
Bohemia	(355 ml)	\$ 74
Heineken	(355 ml)	\$ 70
Michelada	+	\$ 15
With Clamato	+	\$ 45
Mexican Coffee		
(Coffe with Cinnamon and Pilloncillo)	(200 ml)	\$ 45
Coffee	(200 ml)	\$ 50
Capuccino	(200 ml)	\$ 65
Caramel Capuccino	(200 ml)	\$ 70
Espresso	(50 ml)	\$ 48
Latte Macchiato	(200 ml)	\$ 58
Gourmet Tea	(200 ml)	\$ 45



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All beverages listed on this menu will only be sold with food.
The sale of alcohol to minors under 18 is prohibited.
ID is required.



We accept credit cards: Visa, Mastercard, and American Express.