



En Fuego
 CANTINA & GRILL
 Del Mar California, Desde 1995





ESPECIALES DE LA CASA

TAMALES

TWO HANDMADE TAMALES WITH CORN MASA TOPPED WITH TOMATILLO SAUCE AND OUR THREE CHEESE BLEND SERVED WITH SPANISH RICE AND BLACK BEANS

Cheese	8.95	Grilled Chicken	10.95
Carnitas	11.95	Seafood	12.95

CHILE RELLENOS—A TRADITIONAL RECIPE

A HAND BATTERED ANAHEIM CHILE STUFFED WITH JACK CHEESE AND TOPPED WITH TOMATILLO SAUCE AND OUR THREE CHEESE BLEND SERVED WITH SPANISH RICE AND BLACK BEANS

Cheese	8.95	Grilled Chicken	10.95
Carnitas	11.95	Seafood	12.95

FAJITAS

A SIZZLING PLATTER WITH BELL PEPPERS AND ONIONS ACCOMPANIED BY SALSA FRESCA, SOUR CREAM, GUACAMOLE, SPANISH RICE, BLACK BEANS AND WARM TORTILLAS

ADD A SIDE OF CHEESE FOR A BUCK!

Mahi Mahi	14.95	Chicken	14.95
Carne Asada	15.95	Shrimp	16.95
Vegetable	11.95		

COMBINACIONES

All platters are served with Spanish rice and black beans. Please, no substitutions.

NO. 1 Chicken or beef rolled tacos (5) and a cheese quesadilla	11.95	NO. 5 Cheese enchilada, carnitas tamale and chicken taco	12.95
NO. 2 Cheese relleno, cheese enchilada and mahi taco	12.95	NO. 6 Seafood enchilada, cheese relleno and mahi taco	14.95
NO. 3 Black bean burrito, cheese tamale and chicken taco	11.95	NO. 7 Chicken enchilada, mahi taco and carne asada taco	13.95
NO. 4 Cheese relleno, chicken enchilada and carne asada taco	15.95	NO. 8 Chicken or beef rolled tacos (5), chicken tamale and cheese enchilada	15.95



PLATILLOS CON CARNE

FILET MIGNON RANCHEROS 17.95

Sauteed and smothered in a roasted tomatillo chipotle sauce with bell peppers and new potatoes; served with Spanish rice, ranchero beans and tortillas

CARNE ASADA QUESADILLA 15.95

Grilled with peppers, onions, tomatoes and our three cheese blend in a pico de gallo tortilla with spicy chipotle sauce and roasted corn relish served with Spanish rice and ranchero beans.

CARNITAS PLATE 16.95

Slow roasted shredded pork, sauteed in a chile verde sauce served with guacamole, salsa fresca, Spanish rice, ranchero beans and tortillas

**CARNE ASADA PLATE—
SONORA STYLE 16.95**

Thin sliced carne asada grilled and served with guacamole, salsa fresca, Spanish rice, ranchero beans and tortillas

MEXICAN PAELLA 23.95

Sauteed Seafood and Shrimp with Carne Asada, Chicken, Fajita Vegetables, served with Spanish Rice, topped with parmesan cheese and fresh cilantro

PLATILLOS DE MARISCO

GUAJILLO SHRIMP SKEWERS 18.95

Large Black Tiger shrimp sauteed in a sweet and spicy red chile sauce served with Spanish rice, ranchero beans and tortillas

TILAPIA A LA PLANCHA 16.95

Pan seared with roasted tomatoes, serrano chiles, cilantro and avocado served with Spanish rice, ranchero beans and tortillas

SALMON ESTOFADO 17.95

Farm raised Atlantic salmon, oven baked and stuffed with spinach, sundried tomatoes and queso anejo served with a chipotle potato mash and sauteed vegetables

MANGO SALSA TILAPIA 16.95

Pan seared, lightly cajun and topped with a spicy mango salsa served with a chipotle potato mash and sauteed vegetables

BORRACHO SHRIMP 18.95

Large Black Tiger shrimp sauteed with garlic, Cazadores tequila, jalapeños and a touch of cream served with Spanish rice, ranchero beans and tortillas

PLATILLOS CON POLLO

POLLO CAZADORES 17.95

Tortilla breaded chicken breast stuffed with goat cheese and herbs with a Cazadores cream reduction served with a chipotle potato mash and sauteed vegetables

HONEY HABANERO CHICKEN 16.95

Slow roasted chicken breast in a sweet spicy glaze and topped with roasted corn relish served with a chipotle potato mash and sauteed vegetables

(PLEASE ALLOW ADDITIONAL COOKING TIME)

CHICKEN MOLE 15.95

Grilled chicken breast smothered in a traditional red chile sauce with hints of chocolate and almonds served with Spanish rice, ranchero beans and tortillas

POLLO ESTOFADO CHORIZO 17.95

Slow roasted chicken breast stuffed with chorizo, potatoes, cheese and fajita vegetables. Topped with a chipotle cream sauce, served with a chipotle potato mash and sautéed vegetables

(PLEASE ALLOW ADDITIONAL COOKING TIME)

ENCHILADAS ESPECIALES

All Enchiladas are made with Corn Tortillas & served with Spanish Rice & Ranchero Beans

SHRIMP AND CRAB	16.95	SHRIMP MOLE	16.95
Sauteed with our three cheese blend & topped with jalapeño cream sauce & avocado		Sauteed with our three cheese blend and topped with our traditional mole sauce	
CHICKEN GUAJILLO	14.95	SURF AND TURF	16.95
Grilled and combined with our three cheese blend and topped with a guajillo cream sauce		1 Filet Mignon Enchilada-Grilled and combined with Fajita vegetables, our three cheese blend and topped with a ranchero cream sauce and 1 Fish of the day, sautéed with our three cheese blend and topped with a jalapeno cream sauce and avocado	
FILET MIGNON	16.95		
Grilled and combined with fajita vegetables, our three cheese blend and topped with a ranchero cream sauce			

FAVORITOS MEXICANA—SERVED A LA CARTE

BURRITOS

TRADICIONAL

FILLED WITH BLACK BEANS, OUR THREE CHEESE BLEND, CILANTRO, ONION, HABANERO SALSA AND GUACAMOLE ALL ROLLED IN A LARGE FLOUR TORTILLA

Black Bean	6.95
Grilled Chicken	9.95
Carnitas	10.95
Carne Asada	11.95

DEL MAR

FILLED WITH SHREDDED CABBAGE, SALSA FRESCA AND YOGURT SALSA ALL ROLLED IN A LARGE FLOUR TORTILLA

Grilled Mahi	8.95
Breaded Calamari	10.95
Blackened Shrimp	12.95

ENCHILADAS

2 ENCHILADAS ROLLED IN CORN TORTILLAS WITH OUR THREE CHEESE BLEND AND SOUR CREAM WITH YOUR CHOICE OF OUR POPULAR TOMATILLO SAUCE OR OUR VEGETARIAN VERDE SAUCE

Cheese	6.95	Carne Asada	10.95
Grilled Chicken	8.95	Seafood	10.95
Vegetable	8.95		

TACOS

2 TRADICIONAL TACOS

FILLED WITH BLACK BEANS, OUR THREE CHEESE BLEND, CILANTRO, ONION, HABANERO SALSA AND GUACAMOLE IN CORN TORTILLAS

Grilled Chicken	8.95
Carnitas	9.95
Carne Asada	10.95

2 DEL MAR TACOS

FILLED WITH SHREDDED CABBAGE, SALSA FRESCA & YOGURT SALSA IN FLOUR TORTILLAS

Grilled Mahi (in corn tortillas)	8.95
Blackened Swordfish	8.95
Breaded Calamari	10.95
Blackened Shrimp	12.95

MOST ITEMS CAN BE MADE VEGETARIAN AND DAIRY FREE. ASK YOUR SERVER.



OTRAS COSAS

Spanish Rice	1	Flour Tortillas (4)	2	Yogurt Salsa	2
Black Beans	1	Small Guacamole	2	Cheese	1
Vegetarian Black Beans . .	1	Large Guacamole	4	Sour Cream	1
Ranchero Beans	1	Avocado Slices	2	Dinner Vegetables	3
Corn Tortillas (4)	2	Salsa Fresca	2		

PRIVATE PARTIES

If you have a need for festive banquet facilities with an authentic Mexican flair, contact us for more information. We can accommodate parties from 25-200 with reasonable advance notice. Whether its a birthday party, anniversary, wedding reception, rehearsal dinner... or any other celebration! EN FUEGO will handle all your needs!

Please contact Nikki Gillan at (858) 792-6551 for pricing and inquiries. Or email her directly from our website. Please look for us online at www.enfuegocantina.com for further information and details.



OUR HISTORY

The vintage postcard illustrates the historic and humble beginnings of this rustic paradise we call EN FUEGO. La Tienda (circa 1930), Del Mar's original restaurant, hosted race track elites and Hollywood movie stars such as Bing Crosby and Pat O'Brien. El Pescador, with its famous chowder and fish sandwiches, was a Del Mar landmark throughout the 70's and Baja Grill continued that popularity, which we still enjoy today.

John Wingate opened En Fuego in July 1995, on Opening Day of the Race Track thus making the most popular day in our village, our anniversary!

This locale has long been known for serving fresh traditional Mexican dishes and seafood. Our menu exemplifies the flavors of the Mexican Riviera in the hands of our Chef Alfredo Soto Mariscal and staff (some of whom have been here since the beginning).

While visiting, please stroll around the restaurant and our wine bar next door, to see how we have helped to preserve some of Del Mar's history while expanding to meet our clients needs. Thank you for coming and we hope you enjoy your stay.