



fusion

Bar & Grill



Fusion ceviche* \$15.99

½ lb fresh fish with onion, peppers and lemon,served with fried green plantain slices. Add shrimp or octopus + \$5

½ lb de pescado fresco con cebolla, pimientos y limón, servido con tostones (plátano verde frito). Agrega camarón o pulpo + \$5.

Spanish style croquettes \$15.99

Crispy croquettes filled with Jamón Serrano & Manchego cheese. Croquetas crujientes rellenas de jamón serrano y queso manchego.

Sampler caliente \$22.99

Argentine chorizo, morcilla and chicharrón, served with house-made sauces (Latin spicy, BBQ & sweet and sour), fried green plantains and vinegar coleslaw.

Chorizo argentino, morcilla y chicharrón, servidos con salsas de la casa (picante latina, BBQ y agridulce), tostones y ensalada de repollo al vinagre.

Fusion charcuterie board \$27.99

9 oz of meats & cheeses: dry chorizo, jamón serrano, salami, manchego, mozzarella & gouda, served with pickles, olives, dried & fresh fruits, and toasted bread.

9 oz de carnes y quesos: chorizo seco, jamón serrano, salami, manchego, mozzarella y gouda, servido con encurtidos, aceitunas, frutas frescas y deshidratadas, y pan tostado.

Camarones rebozados \$21.99

Tempura-style fried shrimp, served with two house-made sauces and vinegar coleslaw.

Camarones fritos estilo tempura, servidos con dos salsas de la casa y ensalada de repollo al vinagre.



Protein board 1 LB \$29.99

Mix up to 2 proteins. | Puedes combinar hasta 2 proteínas.

Combo with 1 house cocktail \$39.99

Grilled protein weighed raw, cooked and sliced on a wooden board, served with 2 sides and a 2-house-sauce sampler.

Carne a la parrilla pesada en crudo, cocinada y servida cortada en tabla de madera, con 2 acompañantes y 2 salsas de la casa.

Protein board 2 LB \$59.99

Mix up to 4 proteins. | Combinar hasta 4 proteínas.

Combo with 2 house cocktails \$79.99

Grilled protein weighed raw, cooked and sliced on a wooden board, served with 3 sides and a 3-house-sauce sampler.

Carne a la parrilla pesada en crudo, cocinada y servida cortada en tabla de madera, con 3 acompañantes y 3 salsas de la casa.

Protein Selection (Mix & Match)

- Beef • Chicken • Pork • Shrimp • Argentine sausage • Morcilla • Chicharrón

Premium Add-Ons (Optional)

(Added to the board • Do not replace base proteins)
(Se agregan a la tabla • No reemplazan las proteínas base)

- Picaña \$12.00 (½ lb)
- Churrasco \$15.00 (½ lb)
- Octopus \$18.00 (½ lb)

Designed for sharing. All boards include WITHOUT EXCEPTION: Argentine chorizo, blood sausage, crispy pork belly, sides, and sauces according to the selected pound.

Diseñadas para compartir. Todas las tablas incluyen SIN EXCEPCIÓN: Chorizo argentino, morcilla, chicharrón, sides y salsas según la libra.

8 – 4 lb. \$99.99

Recommended for 3–4 people | Recomendado para 3–4 personas

9 – 5 lb. \$119.99

Recommended for 4-5 people | Recomendado para 4-5 personas

10 – 6 lb. \$139.99

Recommended for 5-6 people | Recomendado para 5-6 personas

All churrasco

Solo churrasco.

• 4 lb \$119.99

• 5 lb \$144.99

• 6 lb \$169.99

All picanha

Solo picaña.

• 4 lb \$109.99

• 5 lb \$129.99

• 6 lb \$149.99

Proteins base

• Beef • Chicken • Pork • Shrimp

Premium Add-Ons (Optional)

(Added to the board • Do not replace base proteins)
(Se agregan a la tabla • No reemplazan las proteínas base)

- Picaña \$12.00 (½ lb)
- Churrasco \$15.00 (½ lb)
- Octopus \$18.00 (½ lb)



House salad \$8.99

Vegetales frescos mixtos con aderezo de la casa.

Add Protein | Agregar proteína

- Avocado | Aguacate \$2.99
- Grilled Chicken | Pollo a la parrilla (6 oz) \$6.99
- Grilled Shrimp | Camarones a la parrilla (6 oz) \$8.99
- Churrasco (6 oz) \$11.99

Pasta fusion - \$17.99

Creamy mushroom sauce with truffle, parmesan, gouda & mozzarella cheese blend.

Pasta en salsa cremosa de hongos y trufa,con mezcla de quesos parmesano, gouda y mozzarella.

Add Protein (6 oz) | Agregar proteína (6 oz)

- Grilled Chicken | Pollo a la parrilla (6 oz) \$6.99
- Grilled Shrimp | Camarones a la parrilla (6 oz) \$8.99
- Churrasco (6 oz) \$11.99

Grilled fresh fish fillet \$23.99

10 oz Fresh fish fillet grilled to perfection,served with mashed potatoes and grilled vegetables.

Filete de pescado fresco a la parrilla,servido con puré de papas y vegetales a la parrilla.

Fusion Burger \$18.99

Angus beef house-made patty, seasoned with our signature fusion blend, topped with our homemade cheese sauce.

Hamburguesa de carne Angus hecha en casa, sazonada con nuestro sabor Fusion signature, con salsa de queso artesanal.

Served with fries | Servida con papas fritas

Add-ons | Agregar

- Egg | Huevo \$1.99
- Mushroom | Champiñón \$1.99
- Bacon | Tocino \$2.99

All proteins are weighed raw before cooking

*Consuming raw or undercooked meat, poultry, shellfish, eggs, or seafood increases the risk of foodborne illnesses.

SIDES

Grilled corn on the cob \$5.00

Mazorca de maíz a la parrilla.

Fried yuca \$5.00

Yuca frita.

Steamed yuca with cuban mojo \$5.00

Yuca hervida con mojo cubano.

Fried cheese with guava sauce \$5.00

Queso frito con salsa de guayaba.

French fries \$5.00

Papas fritas.

Sweet potato fries \$5.00

Papas fritas de batata.

Arepitas \$5.00

Arepitas.

Rustic potatoes \$5.00

Papas rústicas.

Fusion rice \$5.00

Arroz Fusion.

Mashed potatoes \$5.00

Puré de papas.

Butter-Grilled vegetables \$5.00

Vegetales salteados en mantequilla.

Vinegar cabbage slaw \$5.00

Ensalada de repollo en vinagreta.

SAUCES

Fusion Sauce \$3.99

Salsa fusion.

Cheese sauce \$3.99

Salsa de queso.

Chimichurri Sauce \$3.99

Salsa chimichurri.

Home-Style BBQ sauce \$3.99

Salsa BBQ estilo casero.

Latin spicy sauce \$3.99

Salsa picante latina.

Garlic Sauce \$3.99

Salsa de ajo.

Sweet & Sour sauce \$3.99

Salsa Agridulce.

DESSERTS

Vanilla Ice Cream \$3.99

Two scoops of classic vanilla ice cream.

Flan \$8.99

Traditional creamy flan with caramel sauce.

Tres leches \$13.99

Moist tres leches cake topped with flamed Italian meringue.

Crème Brûlée \$9.99

Classic vanilla custard with a caramelized sugar crust.

Birthday Cake Experience \$15.99

Fresh homemade cake, generously cut portion, served with sparkling candles and a birthday song, celebrated by our dedicated staff.

Porción generosa de pastel casero, velas con chispas y canción de cumpleaños por nuestro staff.

KIDS MENU

Chicken tenders & fries \$8.99

Crispy chicken tenders served with fries.

Tiritas de pollo con papas fritas

Creamy pasta & fries \$8.99

Creamy pasta served with fries.

Pasta cremosa con papas fritas.

Add Protein (4 oz)

• Grilled Chicken. | Pollo a la parrilla. \$4.99

• Grilled Shrimp. | Camarones a la parrilla. \$5.99

• Churrasco. \$7.99

BAR MENU

Shared drinks to serve 4–5 glasses

Perfect for sharing · Ideal for tables & celebrations

Perfectas para compartir · Ideales para mesas y celebraciones

Fusion-Rita \$45

Big format house margarita.

Choose your style: Classic · Spicy · Fruity

Margarita de la casa en formato grande.

Elige tu estilo: Clásica · Picante · Frutal

Big sangria \$40

House red wine sangría served in a large format.

Sangría de vino tinto de la casa servida en formato grande.

Mimosa experience \$35

Bottle of sparkling wine with fresh juice selection: Orange, mango, passion fruit.

Botella de vino espumoso acompañada de selección de jugos frescos: naranja, mango o maracuyá.

*All drinks served in large format. Glassware included

Todas las bebidas se sirven en formato grande. Cristalería incluida.

LUNCH MENU

Daily made a fresh balanced menu weekly schedule.

Economic menu \$9.99

1. Protein. (Chicken or Pork)

1. Side of choice from the lunch.

Add-ons:

1. Side. \$1.00

1. Fountain drink. \$1.99

Executive menu \$13.49

1. Protein. (Chicken, Pork, Fish or Beef)

1. Rice.

1. Soup or Beans.

1. Side.

1. Fountain drink. \$1.99

Available daily: 11:00AM – 3:00PM



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