

## Tapas

<b>Tomato bruschetta</b> garlic toasted bread   basil   Parmesan   tomato salsa	\$9
<b>Thin-sliced prosciutto</b> grilled vegetables   arugula   pistachio	\$20
<b>Olives</b> mixed flavors	\$9
<b>Chorizo &amp; shrimp croquettes</b> dill mustard   cilantro mayonnaise   lemon   parsley	\$21
<b>Crispy calamari</b> lightly dusted   aioli   lemon wedge	\$15
<b>Fried chicken wings</b> 9 pcs   sesame   scallion   blue cheese dip	\$16

## Starters & Salads

<b>Crisp wedge salad</b> blue cheese   bacon   onion   tomato   herbs	\$14
<b>Caesar salad</b> Romaine   anchovies   Parmesan   garlic crouton boiled egg add chicken anticucho add shrimp ajillo add sautéed mushrooms	\$14 \$9 \$15 \$3
<b>Burrata &amp; roasted peppers</b> burrata   bell pepper   lemon   basil   macadamia	\$29
<b>Salmon ceviche</b> salmon   yellow leche de tigre   edamame   cilantro	\$19
<b>Shrimp al Ajillo</b> garlic   chili flakes   herbs	\$27
<b>Vegetarian egg rolls</b> mango relish   scallion   cilantro	\$14

## Fusion Premium Combinations

### Selection of cheeses

“keshi d’Hulanda” | 5 cheeses  
quince | walnuts  
\$29

### The Mediterranean combo

prosciutto | olives | bruschetta | fuet  
focaccia | aioli | truffle brie  
\$29

### Gaucha mix

beef & chorizo pincho | chicken thigh pincho  
shrimp al ajillo | Grill Sausage  
\$35

## The French Connection

### Vineyard escargots

snails in garlic butter | white wine  
fresh herbs | crispy French bread  
\$18

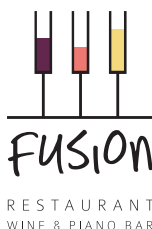
### Classic French onion soup

Braised short rib | French bread  
Gouda & Gruyère  
\$16

An 18% service charge will be added to your check

### Allergen Disclaimer:

Our products may contain or come into contact with common allergens like nuts, dairy, gluten, soy, and shellfish. Please inform us of any allergies or dietary restrictions. We strive to prevent cross-contamination but cannot guarantee allergen-free products.



## The Green Egg “Premium charcoal | unmatched flavors”

**Cedarwood smoked salmon** \$37  
soy glaze | scallion | cilantro | crispy onion | kewpie

**Minute grilled Ahi tuna** \$37  
pepper crusted | tomato salsa | olives | greens

**Fusion beef burger & fries** \$25  
toasted brioche | BLT | cheddar | caramelized onion

**10-hour slow-cooked short rib** \$39  
Black Angus | spices | homemade BBQ sauce  
coleslaw

**Herb crusted rack of lamb** \$54  
mustard | Provençale herbs | breadcrumbs

**Green Egg chicken anticucho** \$27  
chicken thigh | sriracha | sesame  
daikon and carrot salad

## Steaks and Cuts

4 oz Petit Filet \$34

8 oz Black Angus Tenderloin \$55

16 oz Black Angus Ribeye \$56

22 oz Cowboy Ribeye \$89

Try our Butcher's Cut Market Price

## Surf your Turf

6 oz Caribbean Rock Lobster \$32

6 pcs Head-On Garlic Shrimp \$28

## Sides

Truffle mac & cheese \$12

Loaded fries | Parmesan | scallion \$9

Baked Potato | Scallion | Sour Cream | Olive Oil \$9

Potato gratin | mozzarella \$9

Sautéed mushrooms | chopped herbs \$9

Grilled vegetables | Provençale \$9

Side salad \$7

### Choice of Sauces

Béarnaise | Peppercorn | Chimichurri

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## GREAT FOOD DESERVES A GREAT WINE!

“At Fusion Restaurant, we believe that the right wine enhances every nuance of a well-prepared dish. Our curated wine selections are chosen to complement and enrich the flavors on your plate, bringing balance, depth, and refinement to your meal.

Whether you favor bold reds or crisp whites, our team is pleased to guide you toward a wine that enhances your culinary journey.”

Carlos Romero,  
Manager, Fusion Restaurant

## Desserts

### Crème Brûlée

flame torched with cane sugar  
\$9

### Chocolate brownie

cookie crumble | vanilla sauce  
vanilla ice cream  
\$9

### Ice Cream Sundae

Vanilla ice cream | warm salted caramel  
crumble | crushed walnuts | popcorn  
\$9

## Cocktails

<b>Local Vibe</b>	\$17.00
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Papiamento rum, passion fruit liqueur, Jamaican flower syrup, fresh lime juice

<b>Organic Delight</b>	\$12.50
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Tito's vodka, elderflower liqueur, lemon juice, basil syrup, orange bitters

<b>The Kraken</b>	\$15.00
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Kraken spiced rum, Malibu, pineapple syrup, fresh lime juice, simple syrup

<b>Gin &amp; Basil</b>	\$17.00
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Bombay gin, lime juice, basil syrup, simple syrup & fresh cucumber

<b>Fusion Delight</b>	\$15.00
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Tito's vodka, lychee liqueur, raspberry purée, fresh lime juice

<b>Smoked Old Fashioned</b>	\$16.00
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Elijah Craig bourbon, bitters, cherry juice

<b>Espresso Martini</b>	\$17.00
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Vanilla vodka, espresso, coffee liqueur, Baileys Irish Cream

<b>Fusion Sangria</b>	\$14.00
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Fusion homemade recipe, fresh fruits

<b>Órale Amigo</b>	\$18.00
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Mezcal, Aperol liqueur, elderflower, passion fruit purée, simple syrup