

# ATLANTA RESTAURANT BLOG

Atlanta Restaurant Reviews, Food News and Recipes from a Real Foodie

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## FuegoMundo, South American Grill, Sandy Springs, Atlanta, GA

Want to hear of a restaurant that has really embraced Social Media Marketing? Look no further than FuegoMundo South American Grill. FuegoMundo really seems to have its act together not only with Social Media but with customer service. The owners of FuegoMundo are actually ex-Subway owners.

FuegoMundo is located in the newly renovated Prado shopping center that houses one of my faves, 5 Seasons Brewing. The entire shopping center went under a complete renovation and is now complete with parking deck, many restaurants and shops (including Target), FuegoMundo, EVOS (healthy fast food) and a Yogurt shop.

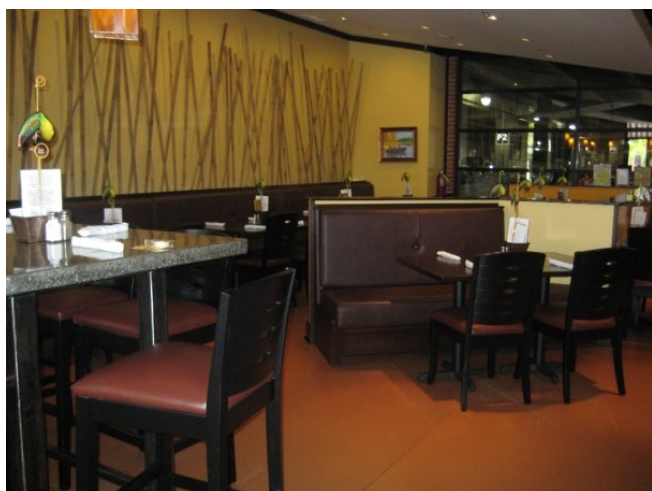
I had heard about FuegoMundo via Twitter. They post their specials regularly. Wednesday is BOGO Sangria day by BTW. I was really enticed by their promise of South American inspired food. I really wondered how well it would live up to its promise.

I ended up at FuegoMundo on a Sunday afternoon around 4 pm after a long drive back from Charlotte. It is actually a funny story. Me, my dad and bro had gone to Charlotte for a family reunion. We were teased with the idea that we would feast on all of our West Indian favorites, but the food was a little disappointing. So, I thought why not stop at FuegoMundo on the way home for a little South American fix? Gee, I hope no one in my extended family reads my blog...

FuegoMundo's interior is upscale, but prices are very reasonable. Average price was about \$12 for fish / steak. And the most expensive item on the menu was the filet at 15 bucks. We were actually the only guests in the restaurant due to our pre-dinner arrival. So here's how it works: order the protein of your liking (chicken, fish or steak - no pork here), then pair it with the side category of your choice (salad, Or black beans with rice and quinoa or plantains, Or corn and potatoes). The smiling clerk took our order at the counter and gave us our table identifier (not that we needed it) and we sat eagerly awaiting our dinner.



## FuegoMundo Counter



FuegoMundo Dining Area



FuegoMundo Skirt Steak

I was pleased we all ordered something different: me (skirt steak), dad (chicken), bro (salmon). It does take a while as everything is prepared fresh but I didn't find the wait to be too long (probably less than 10 minutes). And they give you plantain chips to munch on while you wait. As I said, the prices are very reasonable for what you get. With our meat, came rice, beans and plantain chips. The other thing I appreciate is portions are not so huge that you feel stuffed leaving the restaurant.

Not sure if I like the steak or the salmon better. Note: you won't be asked how you'd like your steak cooked - there's only one option - well. That was fine by me, as I knew I wasn't visiting a steak house. I still found it to be juicy, tender and flavorful. The salmon was equally as delicious, but the sauce served on the side was phenomenal. It had a honey / citrus flavor to it and a jelly-like substance. I asked for my own sample, which I promptly had abducted by my dad who dipped his chicken in it. They should give everyone a side of that, not only those who order the salmon.



FuegoMundo Chicken, Rice, Beans and Plantains



FuegoMundo Guava Pastry Dessert

They also tempt you with dessert display at the front counter. Mango Pie, guava pastries, dulce de leche cheesecake? Mmmm...it all sounded so delicious, but we opted for the guava pastries - I'm always a sucker for those.

I actually spoke to the owner, Masha, after my dad outed me at the end of our meal. She was pleasant, friendly, and genuinely seemed to enjoy what she does. I look forward to a return visit to sample the empanadas and yucca fries.

FuegoMundo, 5590 Roswell Rd, Ste 120, Atlanta, GA 30342, 404-256-4330



Malika Harricharan @[foodiebuddha](#) sounds yummy - enjoy!