FIRE

Communal Brunch Menu

$98++ per person

(Minimum Two Persons)

Wood-fired Sourdough

Brushed with Wagyu Fat | French Butter

Ocean Trout Tartare

Hass Avocado | Sour Cream

Burratina

Kale Chips | Pine Nuts | Piquillo Pepper

Grilled Squid and Cod Empanada

Bell Peppers | Ciboulette

Amelia Park Lamb Saddle on the Bone

Eggplant Escabeche

Parrila-grilled Patagonian Red Prawns

Northern Criollita Sauce

Devesa Argentinian Grain-fed Ribeye

Served with Red Chimichurri

Homemade Chorizo Snail Sausage

PLATO DE VERDURAS

Pickled Heirloom Carrots and New World Potatoes 'Rescoldo'

Asparagus 'Parrilla'

Wood-fired White Corn | Corn Humita

Wood-fired Palermo Peppers | Smoked Salt

Flan Adriana

Dulce De Leche

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.
All menu items are subject to seasonal availability.

APERITIVOS

LUNCH A LA CARTE

Wood-fired Sourdough 13

brushed with Wagyu Fat, 'Yerba Mate' Smoked Sea Urchin Butter

Plato De Empanada

3 Empanadas | 6 Empanadas

18 34

Empanadas from Three Argentinian Regions

Beef Flank | Cumin | Aji Molido

Charred Corn | Gouda | Paprika

Grilled Squid and Cod | Bell Peppers | Ciboulette

Mud Crab 'Rescoldo' 39

Mud Crab cooked over Almond Wood Embers
Hokkaido Scallop | Clementines | Charred Fennel

Patagonian Red Prawns 'Parrilla' 38

Parrilla-grilled Patagonian Red Prawns | Northern Criollita Sauce

Six Fin De Claire Oysters 42

Argentinian Condiments

Argentine Style Marinated Wagyu Inside Skirt 'Parrilla' 36

Warm Salad of Marinated Wagyu Skirt grilled over embers
Heirloom Carrots | Pomegranate | Raisins | Walnuts | Green Olives

House-made Chorizo Sausage 'Choripán' 32

Parrilla-grilled Chorizo Sausage | Iberico Chorizo Sauce
Fig Compote | Choripán | Croutons

Provoleta 'Chapa' 38

Provolone Cheese on cast iron skillet
Capers | Sage | Shallots | Fugazetta

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PLATO PRINCIPAL

LUNCH A LA CARTE

Black Cod ‘A la Plancha’ 59
Seaweed Chimichurri | Crispy Zucchini Flower
Crushed Potatoes with Preserved Lemon

Slow-cooked Sherry and Orange Marinated Iberico Pork Ribs 53
Gremolata

Crispy Argentine Style Artichoke 46
Artichoke Sunchoke, Quinoa and Parmesan Risotto
Saffron Espuma | Seeds and Nuts

Amelia Park Lamb Saddle on the Bone 58
Rosemary | Broad Beans | Eggplant Escabeche
Hot Palermo Pepper Sauce

Devesa Argentinian Grain-Fed Boneless Rib-Eye 250g 55
Red Chimichurri

Jac Bingara F1 Wagyu Tri-Tip MS 6-8 200g 98
Red Chimichurri

US Morgan Ranch Striploin MS 6-7 250g 83
Red Chimichurri

VERDURAS

Potatoes from the New World ‘Rescoldo’ 15
Sundried Tomato Tapenade

Roasted and Smoked Heirloom Carrots | Honey 15

Asparagus ‘Parrilla’ | Lemon 18

Wood-fired White Corn | Corn Humita 15

Palermo Peppers ‘Parrilla’ | Smoked Salt 18

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POSTRE

Flan Adriana 26
Dulche De Leche

Choco Torta 24
Gianduja Sorbet | Hazelnut

Citrus Poached Quince 24
Blueberries | Bay Leaf and Orange Ice Cream

QUESO

Daily Cheese Selection Two Types 31
Malbec Poached Quince | Quince paste | Walnut Wafers

CON CAFÉ

Alfajores 5 *each*
Dulce De Leche Cookies

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