



F I R E

Communal Brunch Menu

\$98++ per person
(Minimum Two Persons)

Charred 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

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'

Smoked Asparagus

Grilled White Corn | Corn Humita

Grilled 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.

Charred 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 smoked with Almond Wood Embers
Hokkaido Scallop | Clementines | Charred Fennel

Patagonian Red Prawns 38

Grilled Patagonian Red Prawns | Northern Criollita Sauce

Seasonal Heirloom Tomato Salad 36

Grilled Peaches | Crispy Serrano Ham | Arugula Vinaigrette

House-made Chorizo Sausage 'Choripán' 32

Grilled Chorizo Sausage | Iberico Chorizo Sauce
Fig Compote | Choripán | Croutons

Provoleta 'Chapa' 38

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

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	
Grilled Stuffed Zucchini with Stracciatella	46
Olives and Aji Molido Amaranth and Parmesan Risotto	
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	
Tajima Full Blood Wagyu Thick Skirt MB 4-5 200g	75
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
Grilled White Corn Corn Humita	15
Grilled Palermo Peppers Smoked Salt	18
Smoked Asparagus	20
Pickles Tartara Sauce Homemade Ricotta Fried Garlic	

POSTRE

LUNCH A LA CARTE

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 <i>each</i>
Dulce De Leche Cookies	