



## **FIRE**

### **SEASONAL COMMUNAL MENU**

**\$158 ++ per person (Minimum 2 Pax)**

#### **STARTER**

##### **Pan De Campo**

Chimichurri Butter | Braised Green Lentils | EVOO

##### **Faina**

Caramelized Onions | Cherry Tomatoes | Arugula | Parma Ham

#### **APPETIZER**

##### **Trout Gravavlax**

Cucumber | Green Apple | Red Radish | Torrentés Vinaigrette

##### **Empanada Catamarqueña**

Hand-cut Argentine Beef | Raisins | Olives | Eggs | Potato | Yasgua Sauce

##### **Tamale**

Corn Humita | Beef Cheeks | Oregano | Cumin

#### **PRE-MAIN**

##### **Malfatti de Espinaca (V) (Spinach & Ricotta Gnocchi)**

Aged Parmesan | Basil | Tomato Sauce

#### **MAIN COURSE**

##### **Tira de Asado**

Entre Todos | Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

##### **Slow Cooked Lamb Shoulder**

M.C. Herd | Grass-Fed | Rosemary | Thyme

##### **House-Made Salchicha Parrillera**

Paprika | Cumin | Oregano

##### **Argentinian Grain-Fed Beef Rib Eye**

Entre Todos | Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

#### **PRE-DESSERT**

##### **Tereré Sorbet**

Lemon | Lime | Grapefruit | Orange | Yerba Mate

#### **DESSERT**

##### **Conitos**

Dulce De Leche | Shortbread Cookie | Dark Chocolate

##### **Alfarojos**

Desiccated Coconut | Dulce de Leche

##### **Quince Postre De Vigilante**

Gouda Cheese | Roasted Walnuts



**F I R E**

## APERITIVOS

### ARGENTINIAN BREAD BASKET

\$15

*Pan De Campo Served with Chimichurri Butter | Braised Lentils | EVOO*

#### PLATO DE EMPANADA

*3 Empanadas | 6 Empanadas*

\$16

\$30

*Empanadas from Three Argentinian Regions*

**Hand-Cut Beef | Cumin | Ají Molido**

**Charred Corn | Mozzarella | Paprika | Béchamel**

**Patagonian Red Prawn | Onions | Leeks | Cream Cheese**

### CITRUS-CURED OCEAN TROUT GRAVADLAX

\$32

*Japanese Cucumber | Green Apple | Radish | Torrentés Vinaigrette*

### PATAGONIAN RED PRAWNS

\$32

*Grilled Patagonian Red Prawns | Northern Corn Criollita Salsa*

### SEASONAL HEIRLOOM TOMATO SALAD

\$28

*Grilled Peaches | Serrano Ham | Parma Ham | Arugula Pesto | Sesame Crisps*

### TWICE-BAKED PROVOLETA SOUFFLÉ (V)

\$26

*Roasted Heirloom Peppers | Black Olives | Barn Eggs*

### BEEF AND CORN HUMITA TAMALE

\$20

*Braised Argentinian Beef Cheeks | Oregano | Cumin*

### HOUSE-MADE ARGENTINIAN MANGALICA PORK SAUSAGE 180G

\$14

*Paprika | Cumin | Oregano*

*Served with Chimichurri & Salsa Criolla*

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F I R E

## PLATO PRINCIPAL

BLACK COD “CHUPÍN DE PESCADO”	\$59
<i>Potato   Tomato and Capsicum Seafood Stew   Paprika   Oregano</i>	
ROASTED TASMANIAN GRASS-FED RACK OF LAMB	\$55
<i>Herb Roasted Potatoes   Garlic Chips   Mint Chimichurri</i>	
CORN-FED SPATCHCOCK CHICKEN 800G	\$45
<i>Garlic   Paprika   Green Chimichurri</i>	
CRISPY POTATO GNOCCHI (V)	\$35
<i>Tomato Sauce Reduction   Baby Heirloom Tomatoes   Basil Oil   Aged Parmesan</i>	

## MENU DE CARNE

All Served with Chimichurri and Salsa Criolla

ARGENTINIAN STRIPLOIN 300G	\$58
<i>Devesa   Grass-Fed   3-4 Weeks Wet Aged</i>	
ARGENTINIAN BONELESS RIB-EYE 300G	\$60
<i>Entre Todos   Grass-Fed   Grain-Finish   3-4 Weeks Wet Aged</i>	
AUSTRALIAN FULL BLOOD WAGYU THICK SKIRT 200G	\$55
<i>Altair   MB 4-5   Grass Fed   2 Weeks Wet Aged</i>	

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F I R E

## SHARING CUTS

All Served with Chimichurri and Salsa Criolla

ARGENTINIAN OP RIB 1KG <i>Devesa   Grain-Fed   3-4 Weeks Wet Aged</i>	\$190
ARGENTINIAN TOMAHAWK 1.2KG <i>Entre Todos   Grass-Fed   Grain-Finish   3-4 Weeks Wet Aged</i>	\$210
ARGENTINIAN T-BONE 1KG <i>Entre Todos   Grass-Fed   Grain-Finish   3-4 Weeks Wet Aged</i>	\$170
ARGENTINIAN SHORT RIB 700G <i>Entre Todos   Grass-Fed   Grain-Finish   3-4 Weeks Wet Aged</i>	\$95
ROASTED SLOW-COOKED TASMANIAN LAMB SHOULDER 500G <i>M.C. Herd   Grass-Fed   Rosemary &amp; Thyme   Garlic</i>	\$68
MATAMBRITO DE CERDO 400G <i>Ramos   Iberian Pork Flank   Fennel, Green Apple and Celery Salad</i>	\$58
FARMED WHOLE SUSTAINABLE SEABASS 700G <i>Green Salsa   Garlic   Charred Lemon</i>	\$68

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F I R E

## VERDURAS

CRUNCHY BEEF FAT POTATOES \$14

*Paprika | Herbs | Ají Molido*

ROASTED AND SMOKED HEIRLOOM CARROTS \$15

*Honey | Chimichurri*

GRILLED WHITE CORN \$15

*Corn Humita | Provoleta | Parsley*

ROASTED ASPARAGUS AND BROCCOLI \$18

*Homemade Ricotta | Fried Garlic Crisps | Tartar Sauce*

GRILLED SWEET PALERMO PEPPERS \$16

*Smoked Salt | Thyme*

CRIOLLA SALAD \$18

*Mixed Garden Leaves | Spanish Onions | Heirloom Cherry  
Tomatoes | Citrus Vinaigrette*

## PLATO DE VERDURAS \$45

CRUNCHY BEEF FAT POTATOES

*Paprika | Herbs | Ají Molido*

ROASTED AND SMOKED HEIRLOOM CARROTS

*Honey | Chimichurri*

GRILLED WHITE CORN

*Corn Humita | Provoleta | Parsley*

ROASTED ASPARAGUS AND BROCCOLI

*Homemade Ricotta | Fried Garlic Crisps | Tartar Sauce*

GRILLED SWEET PALERMO PEPPERS

*Smoked Salt | Thyme*

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## F I R E

### POSTRE

FLAN ADRIANA \$24  
*Dulce De Leche | Meringue | Summer Berries*

CHOCO TORTA \$22  
*Gianduja Chocolate Sorbet | Toasted Hazelnuts | Passion Fruit Reduction*

MALBEC RED WINE POACHED QUINCE \$26  
*Malbec Sorbet | Vanilla Tuille | Lime*

### QUESO

POSTRE VIGILANTE DE MEMBRILLO \$12  
*Gouda Cheese | Quince | Toasted Walnuts*

DAILY CHEESE SELECTION THREE TYPES \$40  
*Hard Cheese | Semi-Hard | Soft Cheese | Blue Cheese  
Malbec Poached Quince | Toasted Walnuts | Sesame Crisps*

### CON CAFE

DULCE DE LECHE ALFAJORES (2 PIECES) \$5  
*House-Made Dulce de Leche*

CHOCOLATE ALFAJORES (2 PIECES) \$5  
*Chocolate Ganache*

COCONUT AND DULCE DE LECHE ALFAJORES (2 PIECES) \$5  
*Desiccated Coconut*

CONITOS (2 PIECES) \$5  
*Butter Cookies | Dulce de Leche | Dark Chocolate*

CANDIES FROM CHEF SOLEDAD'S CHILDHOOD \$16