



F I R E

SEASONAL COMMUNAL MENU

\$138 ++ per person

(Minimum 2 Pax)

STARTER

Ciabatta Romana

Chimichurri Butter | Braised Green Lentils

Marinated Stracciatella and Heirloom Tomatoes

Parma Ham | Black Olives | Palermo Peppers | Sweet Basil Oil

APPETIZER

Trout Gravdlax

Cucumber | Green Apple | Red Radish | Torrentés Vinaigrette

Empanada Catamarqueña

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

PRE-MAIN

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

Aged Parmesan | Basil | Tomato Sauce

MAIN COURSE (Select 1)

“Chupin De Pescado”

Farmed Sea Bass | Paprika | Oregano | Tomato and Capsicum Seafood Stew

Matambrito De Cerdo

Ramos | Iberico Pork Flank | Fennel, Green Apple and Celery Salad

Slow Roasted Lamb Shoulder

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

Grilled Argentinian Grain-Fed Beef Rib Eye

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

Supplement \$15++

Grilled Argentinian OP Rib 1kg (For 2 Pax)

Devesa | Grain-Fed | 3-4 Weeks Wet Aged

Supplement \$45++ Per Pax

DESSERT

Conitos

Dulce De Leche | Shortbread Cookie | Dark Chocolate

Alfarojos

Desiccated Coconut | Dulce de Leche

Quince Postre De Vigilante

Gouda Cheese | Roasted Walnuts

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APERITIVOS

ARGENTINIAN BREAD BASKET

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

\$15

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

Japanese Cucumber | Green Apple | Radish | Torrentés Vinaigrette

\$32

PATAGONIAN RED PRAWNS

Grilled Patagonian Red Prawns | Northern Corn Criollita Salsa

\$32

SEASONAL HEIRLOOM TOMATO SALAD

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

\$28

TWICE-BAKED PROVOLETA SOUFFLÉ (V)

Roasted Heirloom Peppers | Black Olives | Barn Eggs

\$26

BEEF AND CORN HUMITA TAMALE

Braised Argentinian Beef Cheeks | Oregano | Cumin

\$20

HOUSE-MADE ARGENTINIAN MANGALICA PORK SAUSAGE 180G

Paprika | Cumin | Oregano Served with Chimichurri & Salsa Criolla

\$14

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PLATO PRINCIPAL

BLACK COD "CHUPÍN DE PESCADO"

Potato | Tomato and Capsicum Seafood Stew | Paprika | Oregano

\$59

ROASTED TASMANIAN GRASS-FED RACK OF LAMB

Herb Roasted Potatoes | Garlic Chips | Mint Chimichurri

\$55

CORN-FED SPATCHCOCK CHICKEN 800G

Garlic | Paprika | Green Chimichurri

\$45

CRISPY POTATO GNOCCHI (V)

Tomato Sauce Reduction | Baby Heirloom Tomatoes | Basil Oil | Aged Parmesan

\$35

MENU DE CARNE

All Served with Chimichurri and Salsa Criolla

ARGENTINIAN STRIPLOIN 300G

Devesa | Grass-Fed | 3-4 Weeks Wet Aged

\$58

ARGENTINIAN BONELESS RIB-EYE 300G

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

\$60

AUSTRALIAN FULL BLOOD WAGYU THICK SKIRT 200G

Altair | MB 4-5 | Grass Fed | 2 Weeks Wet Aged

\$55

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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 & 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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VERDURAS

CRUNCHY BEEF FAT POTATOES

Paprika | Herbs | Ají Molido

\$14

ROASTED AND SMOKED HEIRLOOM CARROTS

Honey | Chimichurri

\$15

GRILLED WHITE CORN

Corn Humita | Provoleta | Parsley

\$15

ROASTED ASPARAGUS AND BROCCOLI

Homemade Ricotta | Fried Garlic Crisps | Tartar Sauce

\$18

GRILLED SWEET PALERMO PEPPERS

Smoked Salt | Thyme

\$16

CRIOLLA SALAD

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

\$18

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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POSTRE

FLAN ADRIANA

Dulce De Leche | Meringue | Summer Berries

\$24

CHOCO TORTA

Gianduja Chocolate Sorbet | Toasted Hazelnuts | Passion Fruit Reduction

\$22

MALBEC RED WINE POACHED QUINCE

Malbec Sorbet | Vanilla Tuille | Lime

\$26

QUESO

POSTRE VIGILANTE DE MEMBRILLO

Gouda Cheese | Quince | Toasted Walnuts

\$12

DAILY CHEESE SELECTION THREE TYPES

*Hard Cheese | Semi-Hard | Soft Cheese | Blue Cheese Malbec Poached Quince
Toasted Walnuts | Sesame Crisps*

\$40

CON CAFE

DULCE DE LECHE ALFAJORES (2 PIECES)

House-Made Dulce de Leche

\$5

CHOCOLATE ALFAJORES (2 PIECES)

Chocolate Ganache

\$5

COCONUT AND DULCE DE LECHE ALFAJORES (2 PIECES)

Desiccated Coconut

\$5

CONITOS (2 PIECES)

Butter Cookies | Dulce de Leche | Dark Chocolate

\$5

CANDIES FROM CHEF SOLEDAD'S CHILDHOOD

\$16

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