



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 Gravavlax

Cucumber | Green Apple | Red Radish | Torrentés Vinaigrette

Empanada Catamarqueña

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

PRE-MAIN

MalfattideEspinaca (V)

(Spinach& Ricotta Gnocchi)

Aged Parmesan | Basil | Tomato Sauce

MAIN COURSE (Select 1)

“ChupinDe 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

Alfarajes

Desiccated Coconut | Dulce de Leche

Quince Postre De Vigilante

Gouda Cheese | RoastedWalnuts

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F I R E

APERITIVOS

ARGENTINIAN BREAD BASKET

Pan de Campo - \$15

Ciabatta Romana - \$15

**Serve with Chimichurri Butter and Braised Lentils*

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

GRILLED HOUSE-MADE ARGENTINIAN SAUSAGES 180G

Mangalica Pork Sausage - \$14

Dry Aged Beef and Pork Sausage - \$14

Milk-fed Lamb and Pork Sausage - \$14

**Serve with Chimichurri and Salsa Criolla*

CITRUS-CURED OCEAN TROUT GRAVADLAX

Japanese Cucumber | Green Apple | Radish | Torrontés 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

GRILLED PROVOLETA (V)

Roasted Heirloom Peppers | Confit Mini Tomatoes | Ciabatta | Chimichurri

\$26

BEEF AND CORN HUMITA TAMALE

Braised Argentinian Beef Cheeks | Oregano | Cumin

\$20

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PLATO PRINCIPAL

BLACK COD "CHUPÍN DE PESCADO"

\$59

Potato | Tomato and Capsicum Seafood Stew | Paprika | Oregano

ROASTED TASMANIAN GRASS-FED RACK OF LAMB

\$55

Herb Roasted Potatoes | Garlic Chips | Mint Chimichurri

HALF CORN-FED SPATCHCOCK CHICKEN 400G

\$40

Corn Humita | Provolone Cheese

ARGENTINE CREOLE LOCRO

\$35

Slow-cooked Beef | Chorizo | Bacon | Pumpkin | Andean Beans

CRISPY POTATO GNOCCHI (V)

\$35

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

TABLE-SIDE ARGENTINE ÑOQUIS (V)

\$48

Parmigiano Cheese Wheel | Brown Butter | Chanterelles | Porcini Mushrooms

MENU DE CARNE

All Served with Chimichurri and Salsa Criolla

ARGENTINIAN STRIPLOIN 300G

\$58

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

ARGENTINIAN BONELESS RIB-EYE 300G

\$60

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

AUSTRALIAN FULL BLOOD WAGYU THICK SKIRT 200G

\$55

Altair | MB4-5 | Grass-Fed | 2 Weeks Wet Aged

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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
TIRA DE ASADO 700G (ARGENTINE SHORT RIB) <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
WHOLE CORN-FED SPATCHCOCK CHICKEN 800G <i>Garlic Paprika Green Chimichurri</i>	\$58

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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 BROCCOLINI

House-made 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 BROCCOLINI

Homemade Ricotta | Fried Garlic Crisps | Tartar Sauce

GRILLED SWEET PALERMO PEPPERS

Smoked Salt | Thyme

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POSTRE

FLAN ADRIANA	\$24
<i>Dulce De Leche Meringue Summer Berries</i>	
CHOCO TORTA	\$22
<i>Gianduja Chocolate Sorbet Toasted Hazelnuts Passion Fruit Reduction</i>	
MALBEC RED WINE POACHED QUINCE	\$26
<i>Malbec Sorbet Vanilla Tuille Lime</i>	

QUESO

POSTRE VIGILANTE DE MEMBRILLO	\$12
<i>Gouda Cheese Quince Toasted Walnuts</i>	
DAILY CHEESE SELECTION THREE TYPES	\$40
<i>Hard Cheese Semi-Hard Soft Cheese Blue Cheese Malbec Poached Quince Toasted Walnuts Sesame Crisps</i>	

CON CAFE

DULCE DE LECHE ALFAJORES (2 PIECES)	\$5
<i>House-Made Dulce de Leche</i>	
CHOCOLATE ALFAJORES (2 PIECES)	\$5
<i>Chocolate Ganache</i>	
COCONUT AND DULCE DE LECHE ALFAJORES (2 PIECES)	\$5
<i>Desiccated Coconut</i>	
CONITOS (2 PIECES)	\$5
<i>Butter Cookies Dulce de Leche Dark Chocolate</i>	
CANDIES FROM CHEF SOLEDAD'S CHILDHOOD	\$16

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