



COMMUNAL TASTING MENU BY CHEF JOSHIAH BLACK AND TEAM.

A curated sharing experience highlighting the soulful flavours of Argentina

\$138++ Per Pax (Min 2 Pax)

ARGENTINIAN BREAD BASKET

Pan de Campo & Pan de Chapata

Accompanied by whipped Chimichurri-infused butter and a rich, slow-simmered savoury braised lentils.

LOCRO CRIOLLO CON QUIQUIRIMICHÍ

Traditional Argentine Stew with Quiquirimichí

Featuring 12-hour braised Beef, artisanal Chorizo, and cured Bacon. The base is a rich, golden cream of Butternut squash, Hominy corn, and White beans. Served with a signature Quiquirimichí, a red-chili and scallion-infused oil, to awaken the palate.

MARISCOS DE TIERRA DEL FUEGO

Smoked King Crab, Mussels, Clams & Patagonian Prawn Tartlet

Finished with a delicate Salsa Golf emulsion, micro-herbs, and Extra Virgin Olive Oil pearls.

HUMITAS TAMALES EN CHALA CON CARNE

A delicate parcel of stone-ground charred corn dough, steamed in its original husk.

Hidden within is a succulent center of slow-cooked Beef Cheeks seasoned with wild oregano and cumin. Topped with melted Provolone cheese.

EMPAÑADA DE CARNE CORTADA A CUCHILLO Y MOLLEJAS AHUMADAS

A sophisticated pastry parcel of knife-cut beef tenderloin and buttery smoked mollejas.

Infused with a traditional criollo base of sautéed peppers and onions, finished with the deep warmth of toasted cumin and paprika.

MAIN COURSE (Select 1)

MALFATTI DE ESPINACA (V)

Spinach & Ricotta Gnocchi

Heirloom Tomatoes | Aged Parmesan | Basil | Salsa De Tomate

PALETILLA DE CORDERO COCINADA A FUEGO LENTO

Slow-Roasted Lamb Shoulder

Baked Sweet Potato | Mint Chimichurri

MATAMBRITO DE CERDO

Grilled Iberico Pork Flank

Charred Artichokes, Fennel, Green Apple and Celery Salad | Green Chimichurri

“CHUPÍN DE PESCADO”

Argentinian Seafood Stew

Farmed Sea Bass | Clams | Mussels | Tomato and Capsicum Seafood Reduction

OJO DE BIFE ARGENTINO A LA PARRILLA

Grilled Argentinian Ribeye 300g

Crunchy Potatoes | Criolla Salsa | Green Chimichurri

Supplement \$15++

CHULETON DE COSTILLA DE TERNERA ARGENTINA A LA PARRILLA (FOR 2 PAX)

Grilled Argentinian OP Rib 1kg

Entre Todos | Grain-Fed | 3-4 Weeks Wet Aged | Crunchy Potatoes | Criolla Salad

Supplement \$45++ Per Pax

DESSERT

FLAN DE DULCE DE LECHE

A luscious, golden-hued flan crafted with traditional Argentinian Dulce de Leche. Served alongside delicate Meringue kisses and sun-ripened summer berries to cut through the caramel sweetness.

ALFAJORES DE CHOCOLATE

The ultimate chocolate indulgence. Buttery chocolate biscuits embracing a silky centre of rich Valrhona ganache. A deep, bittersweet profile designed for the true chocolate connoisseur.



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

\$32

Japanese Cucumber / Green Apple / Radish / Torrontés 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

GRILLED PROVOLETA (V)

\$26

Roasted Heirloom Peppers / Confit Mini Tomatoes / Ciabatta / Chimichurri

BEEF AND CORN HUMITA TAMALES

\$20

Braised Argentinian Beef Cheeks / Oregano / Cumin

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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>	
HALF CORN-FED SPATCHCOCK CHICKEN 400G	\$40
<i>Corn Humita Provolone Cheese</i>	
ARGENTINE CREOLE LOCRO	\$35
<i>Slow-cooked Beef Chorizo Bacon Pumpkin Andean Beans</i>	
CRISPY POTATO GNOCCHI (V)	\$35
<i>Tomato Sauce Reduction Baby Heirloom Tomatoes Basil Oil Aged Parmesan</i>	
TABLE-SIDE ARGENTINE ÑOQUIS (V)	\$48
<i>Parmigiano Cheese Wheel Brown Butter Chanterelles Porcini Mushrooms</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 MB4-5 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	\$190
<i>Devesa / Grain-Fed / 3-4 Weeks Wet Aged</i>	
ARGENTINIAN TOMAHAWK 1.2KG	\$210
<i>Entre Todos / Grass-Fed / Grain-Finish / 3-4 Weeks Wet Aged</i>	
ARGENTINIAN T-BONE 1KG	\$170
<i>Entre Todos / Grass-Fed / Grain-Finish / 3-4 Weeks Wet Aged</i>	
TIRA DE ASADO 700G (ARGENTINE SHORT RIB)	\$95
<i>Entre Todos / Grass-Fed / Grain-Finish / 3-4 Weeks Wet Aged</i>	
ROASTED SLOW-COOKED TASMANIAN LAMB SHOULDER 500G	\$68
<i>M.C.Herd / Grass-Fed / Rosemary & Thyme / Garlic</i>	
MATAMBRITO DE CERDO 400G	\$58
<i>Ramos / Iberian Pork Flank / Fennel, Green Apple and Celery Salad</i>	
FARMED WHOLE SUSTAINABLE SEABASS 700G	\$68
<i>Green Salsa / Garlic / Charred Lemon</i>	
WHOLE CORN-FED SPATCHCOCK CHICKEN 800G	\$58
<i>Garlic / Paprika / Green Chimichurri</i>	

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FIRE

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 BROCCOLINI

\$18

House-made 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 BROCCOLINI

Homemade Ricotta | Fried Garlic Crisps | Tartar Sauce

GRILLED SWEET PALERMO PEPPERS

Smoked Salt | Thyme

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FIRE

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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