



FIRE

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.

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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.

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HUMITAS TAMALE 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.

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EMPANADA 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 Tomato

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

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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