



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

Whipped Chimichurri Butter | Savoury Braised lentils.

LOCRO CRIOLLO CON QUIQUIRIMICHÍ

Traditional Argentine Stew with Quiquirimichí

Braised Beef | Artisanal Chorizo | Cured Bacon
Butternut Squash | Hominy Corn | White Beans | Quiquirimichí

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MARISCOS DE TIERRA DEL FUEGO

Smoked King Crab, Mussels, Clams & Patagonian Prawn Tartlet

Salsa Golf Emulsion | Micro Garden Herbs | Extra Virgin Olive Oil Pearls.

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HUMITAS TAMALE EN CHALA CON CARNE

Corn Dough | Slow-cooked Beef Cheeks | Corn Humita
Wild Oregano | Cumin | Provolone Cheese.

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EMPANADA DE CARNE CORTADA

Knife-cut Beef Tenderloin | Capsicums | Onions | Toasted Cumin | 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

Meringue Kisses | Sun-ripened Summer Berries | Garden Basil Cress

ALFAJORES DE CHOCOLATE

Buttery Cookie | Valrhona Dark Chocolate Ganache

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APERITIVOS

ARGENTINIAN BREAD BASKET

PAN DE CAMPO (5 PIECES) - \$18

PAN DE CHAPATA (6 PIECES) - \$18

Served with Chimichurri Butter and Braised Lentils

PLATO DE EMPANADA

3 Empanadas | 6 Empanadas

\$18

\$32

Empanadas from Three Argentinian Regions

HAND-CUT BEEF | CUMIN | AJÍ MOLIDO

CHARRED CORN | MOZZARELLA | PAPRIKA | BÉCHAMEL

PATAGONIAN RED PRAWN | ONIONS | LEEKS | CREAM CHEESE

TABLA DE PICADA

Gouda | Brie | Provolone

Jamón Crudo | Mortadela | House-Made Chorizo

Olives | Gherkins | Caperberries | Sesame Crisps

\$58

ARTISANAL FARMED FRESH OYSTERS (3 PIECES)

Raspberry Mignonette | Shallots | Lemon

\$28

GRILLED HOUSE-MADE MANGALICA PORK SAUSAGE | 180G

Served with Garden Greens, Chimichurri & Salsa Criolla

\$16

FUGAZZA

Onions | Provolone | Mozzarella | Chimichurri

\$22

SEASONAL HEIRLOOM TOMATO SALAD

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

\$26

GRILLED PATAGONIAN RED PRAWNS

Northern Corn Criollita Salsa | Fresh Garden Herbs | Lemon

\$35

GRILLED PROVOLETA (V)

Tomato and Fig Chutney | Aji Molido | Chimichurri

\$26

ARGENTINE CREOLE LOCRO STEW

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

Paprika & Aji Molido Oil

\$30

HUMITA TAMALE

Braised Argentinian Beef Cheek | Oregano | Cumin

\$24

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PLATO PRINCIPAL

MILANESA A LA NAPOLITANA

Iberian Pork Flank | Heirloom Tomatoes | Jamón Cocido
Provolone & Mozzarella | House-made Tomato Sauce

\$42

ÑOQUIS DE PAPA DORADOS CON HONGOS DEL BOSQUE CRISPY POTATO GNOCCHI WITH FOREST MUSHROOMS

Chanterelles | Porcini | Parmesan Crisps | Mushroom Emulsion

\$38

“CHUPÍN DE PESCADO”

ARGENTINIAN SEAFOOD STEW

Black Cod | Clams | Mussels | Tomato & Capsicum Reduction

\$59

COSTILLAR DE CORDERO DE PASTURA AL HORNO ROASTED GRASS-FED RACK OF LAMB | 340G

Herb Roasted Potatoes | Mint Chimichurri

\$58

MEDIO POLLITO DE GRANO A LA PARRILLA GRILLED HALF CORN-FED SPATCHCOCK CHICKEN | 400G

Corn Humita | Provolone Cheese

\$42

SECRETO DE CERDO | 300G IBERIAN PORK SECRETO

Ramos | Fennel, Green Apple and Celery Salad

\$48

CHEF SOLEDAD'S RICOTTA Malfatti (V)

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

\$38

MENU DE CARNE

All Served with Chimichurri and Salsa Criolla

BIFE DE CHORIZO ARGENTINIAN STRIPLOIN | 300G

Grass-Fed | 3-4 Weeks Wet Aged

\$65

TIRA DE ASADO ARGENTINIAN SHORT RIBS | 300G

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

\$55

OJO DE BIFE ARGENTINIAN BONELESS RIB-EYE | 300G

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

\$68

ENTRAÑA DE WAGYU FULL BLOOD WAGYU THICK SKIRT | 250G

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

\$62

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SHARING CUTS

All Served with Chimichurri and Salsa Criolla

BIFE ANCHO CON HUESO \$190
ARGENTINIAN OP RIB | 1KG
Grain-Fed | 3-4 Weeks Wet Aged

BIFE DE CHORIZO Y LOMO CON HUESO \$170
ARGENTINIAN T-BONE | 1KG
Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

LUBINA ENTERA SOSTENIBLE A LA PARRILLA \$68
FARMED WHOLE SUSTAINABLE SEABASS | 700G
Green Salsa | Charred Lemon

PALETA DE CORDERO EN COCCIÓN LENTA AL ESTILO CURANTO \$68
CURANTO-STYLE SLOW-COOKED LAMB SHOULDER | 400G
Garlic | Thyme & Rosemary | Argentine Herb & Spice Blend

ASADO DE TIRA EN COCCIÓN LENTA AL ESTILO CURANTO \$78
CURANTO-STYLE SLOW-COOKED SHORT RIBS | 1KG
Argentine Herb & Spice Blend

TOMAHAWK ARGENTINO A LA SAL \$220
SALT CRUSTED ARGENTINIAN TOMAHAWK | 1.2KG
Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

VERDURAS

CRUNCHY BEEF FAT POTATOES \$15
Paprika | Herbs | Ají Molido

ROASTED AND SMOKED HEIRLOOM CARROTS \$15
Honey | Chimichurri

GRILLED WHITE CORN \$15
Corn Humita | Provolone | Fresh Garden Herbs

ROASTED ASPARAGUS AND BROCCOLINI \$18
House-made Ricotta | Fried Garlic Crisps | Salsa Tártara

GRILLED SWEET PALERMO PEPPERS \$16
Smoked Salt | Thyme

CRIOLLA SALAD \$18
Mixed Garden Leaves | Spanish Onions | Heirloom Cherry Tomatoes
Toasted Walnuts | Parmesan Shavings | Balsamic Vinaigrette

PLATO DE VERDURAS \$45

Crunchy Beef Fat Potatoes | Roasted and Smoked Heirloom Carrots
Grilled White Corn | Roasted Asparagus and Broccolini
Grilled Sweet Palermo Peppers

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POSTRE

FLAN ADRIANA Dulce De Leche Meringue Summer Berries	\$24
“ROGEL” Crispy Pastry Valrhona Dark Chocolate Ganache Dulce de Leche Meringue	\$18
TARTA DE LIMÓN Smoked Lemon Curd Candied Lemon Crispy Meringue Vanilla Ice-cream	\$20
“VIGILANTE DE MEMBRILLO” Quince Gouda Cheese Mousse Caramelised Walnut Ice-cream	\$20
CHOCOTORTA Coffee Crumble Toasted Hazelnuts Dulce de Leche Valrhona Chocolate Sorbet	\$18
FRUTA DE PEPITA Torrontés & Vanilla Poached Pears & Apples Malbec & Spice Poached Quince Oat Crumble Malbec Sorbet Elderflower Syrup Reduction	\$22
TRIO OF ARTISANAL CHEESE SELECTION Hard Cheese Semi-Hard Soft Cheese Quince Paste Toasted Walnuts Sesame Crisps	\$40

HELADOS Y SORBETES

ICE CREAMS AND SORBETS	\$5
SUMMER STRAWBERRY SORBET	
GIANDUJA DARK CHOCOLATE SORBET	
MALBEC RED WINE SORBET	
DULCE DE LECHE ICE CREAM	
MADAGASCAR VANILLA ICE CREAM	
ROASTED WALNUT ICE CREAM	

Served with Vanilla Crumble and Seasonal Berries

CON CAFÉ

DULCE DE LECHE ALFAJORES (2 PIECES) House-Made Dulce de Leche	\$5
CHOCOLATE ALFAJORES (2 PIECES) Valrhona Dark Chocolate Ganache	\$5
CONITOS (3 PIECES) Shortbread Cookie Dulce de Leche Chocolate Shell	\$6

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