



F I R E

MILONGA NIGHT AT FIRE

5-Course Communal Menu

By Chef Joshiah Black and Team

\$138++ Per Pax | Min. 2 Pax

TO START

Pan de Chapata

Chimichurri Butter | Braised Lentils

SNACKS

Tartaleta de Pato Ahumado | *Smoked Duck Tartlet*

Black Truffle Emulsion | Fresh Herbs

Cannoli de Salmón Gravlax | *Salmon Gravadlax Cannoli*

Japanese Cucumbers | Shallots | Garlic Aioli

Tomates Reliquia y Mozzarella (V) | *Heirloom Tomatoes & Mozzarella (V)*

Roasted Tomato Chutney | Basil Pesto | Garden Basil Oil

STEW

Locro Criollo y Quiquirimichi | *Argentinian Traditional Stew with Spicy Oil*

Slow-cooked Beef | Chorizo | Bacon | Pumpkin | Andean Beans
(Vegetarian Option Available)

MAIN COURSE

(Choose 1 Per Pax)

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

Chupin 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++

DESSERTS

Flan de Dulce de Leche | *Dulce de Leche Flan*

Crispy Meringue | Summer Berries

Alfajores de Chocolate | *Chocolate Alfajores*

Valrhona Dark Chocolate Ganache

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.