

A LA CARTE

ARGENTINIAN TAPAS

Andalusian Gordal Olive	14
Manchego Olive Oil Smoked Vinegar	
Beef Chorizo Croquettes	15
Piquillo Pepper Ketchup Pickled Mushrooms Scallion Salsa	
Daily Baked Bread Selection	14
Focaccia Baguette Cheese Bread Honey Whipped Ricotta	
Provoleta Argentina	26
Provolone Nduja Pine Nut Gremolata	
Tropical “Leche De Tigre” Crudo	24
Red Snapper Dragon Fruit Mango Papaya Pineapple Fried Corn Verbena Oil	
Galician Octopus	39
Spiced Eggplant Sour Cream Tzatziki Caramelised Calamansi Salsa Cruda	
Burrata Prosciutto Di Parma	29
Marinated Artichoke Heart Sun Dried Tomato Mediterranean Olives	
Beef Tartare	36
Black Angus Shallots Gherkins Capers Tallow Cured Yolk Oregano Lavosh Cracker	

EMPANADAS

Ox’s Tail	5
Tomato Celery Carrot Confit Onion Olives Tarragon	
Grilled Organic Corn	5
Confit Onion Bechamel Mozzarella Basil	

SIGNATURE CUTS

All Our Cuts Are Carefully Selected From Argentina | Australia | USA | Europe
Either Dry Aged Or Wet Aged Then Grilled To Perfection On Our Wood & Charcoal Grill
All Our Cuts Come With Fragrant Salt & Sauces

“Black Label” Tenderloin	300g	80
Hereford & Angus Cattle Grass Fed 28 Days Wet Aged Buenos Aires, Argentina		
“Gorina” Ribeye	300g	70
British Breed Aberdeen Angus Cattle Grass Fed 28 Days Wet Aged La Plata, Argentina		
“Altair” Wagyu Hanging Tender (MS4/5)	300g	65
Wagyu F2-Full Blood Grass Fed 14 Days Wet Aged Limestone Coast South Australia		
“W.Black” Marinated Inside Skirt (MS4/5)	300g	65
Wagyu X Angus F1-F3 Grass - Cereals Fed 38 Days Wet Aged New South Wales Australia		
“Pure Black” Sous Vide Rump Cap (MS3/4)	300g	65
Angus Cattle Barley Fed 32 Days Wet Aged Southern Victoria Australia		
“Harris Ranch” USDA Prime Angus New York Strip	300g	80
Black Angus Cattle Grain Fed 18 Days Wet Aged Coalinga, California, US		
“Ultimate Beef Meat Board”	1.4kg	255
Ribeye Tenderloin NY Strip Hanging Tender 2 Chorizos		

DRY AGING CUTS

Rose Veal Chop	300g	66
Holstein Cattle 8 Days Dry Aged Onion - Beer Purée Broccolini Barley Jus		
“Robbins Island” Wagyu Bone In Striploin (MS7)	500g	170
Full Blood Wagyu Cattle Grass Fed 38 days Dry Aged Robbins Island, Tasmania		
“Icon XB” Wagyu Tomahawk (MS5) (Limited Portions Available)	1.5kg	310
Kuroge Washu Cattle Grass - Grain Fed 22 Days Dry Aged Queensland, Australia		
“Longhorn” Purebred Porterhouse	1kg	210
Longhorn British Cattle Grass Fed 46 Days Dry Aged Westmorland, UK		
Vintage Vaca Vieja (old cow) OP Rib (MS4)	1kg	200
British Cattle 8-9 Years old 100% Grass fed 32 Days Dry Aged Gippsland Spain Australia		

OTHER SPECIALITIES

Double Smash Cheeseburger	28
Special Sauce Lettuce Onion Jam House Sauerkraut Pastrami Smoked Cheddar Cheese	
Half Sakura Chicken “Latino Style”	36
Marinated Sakura Chicken Cilantro Lime Aji Verde	
Char-Grilled Barramundi	35
Spiced Pomme Purée Grain Mustard Watercress	

SIDES

Agria Chips Garlic Coriander Pimento	12
Mixed Greens Heirloom Radish Dill Vinaigrette	12
Padrón Peppers Fermented Black Garlic	16
Gnocchi Pastrami Pesto Alla Genovese 36 th Months Parmigiano	22
Broccolini Whipped Tahini Spiced Hazelnut Khorasan Wheat	22
Heirloom Carrots Maple Syrup Mustard Seed Fennel Pollen	22

SWEET TOOTH

Espresso Martini Creme Brulee Brown Sugar Ice Cream	19
Red Velvet Molten Chocolate Salted Caramel Peanut Butter Ice Cream Glass Leaves	19
Bombolini Dulce De Leche Pastry Cream Vanilla Ice Cream	19
Baked “Rouzaire” Camembert Mānuka Honey Pecan Nuts Baguette Toast	19
Ice Cream Vanilla Brown Sugar Peanut Butter	5

Prices do not include prevailing gov tax & service charge