



flame

FIRE. FLAVOR. SOUL

19:00 — 25:00



FIRST IMPRESSIONS

Truffle Hummus ^(V) / 11

Raw Mushroom Salad
and Garlic Sourdough Toasts

Smoked Eggplant Mousse ^(V) / 11

Served with Flatbread, Pistachio and Tomato Oil

Grilled Mastelo Cheese Skewers ^(V) ^(GF) / 13

Garlic Honey, Chili Flakes, and Lemon Zest

Beetroot Tartare Salad ^(VE) ^(GF) / 12

Served with Hazelnut Cream,
Pickled Mustard Seeds and Microgreens

Marinated Beef Carpaccio ^(GF) / 28

Grated Fresh Horseradish,
Toasted Walnuts and Ladoliri Cheese

Braised Beef Tostada / 19

Chipotle Crema, Pickled Red Onions
and Micro Cilantro on Crispy Corn Tostada

Beef Burger Sliders / 20

Truffle Aioli, Shallot Chutney, Gruyere Cheese

Lamb Picanha Skewers ^(GF) / 23

Smoked Paprika Tahini,
Sumac Onions and Baby Parsley

Spicy Chicken Gyros ^(GF) / 19

With Parmesan Truffle

Iberico Pork Belly / 28

Sweet Soy Reduction,
Apple Chutney, and Crispy Leeks



(V) Vegetarian ^(VE) Vegan ^(GF) Gluten-Free



19:00 — 23:00



SIDES

Green Salad ^{*(VE)} ^{*(GF)} / 9
Mixed Seasonal Leaves
with Citrus Dressing

Charred Carrots ^{*(VE)} ^{*(GF)} / 11
Maple Harissa Glaze,
Toasted Almonds
and Dill Vegan Yogurt

Zucchini Tempura ^{*(V)} / 11
Ricotta and Lemon Zest, Basil Pesto

Grilled Asparagus ^{*(VE)} ^{*(GF)} / 10
With Strawberry Vinegar

Potato Rocks ^{*(V)} / 11
With Goat Cheese Cream
and Black Pepper



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BEEF SELECTED CUTS

American Black Angus
"Greater Omaha" Tri-Tip (250g) / 28

American Black Angus
"Greater Omaha" Chateaubriand (400g) / 80

American Black Angus
"Greater Omaha" Bone-in Ribeye (800g) / 130

Australian Black Angus
"Teys" Flap Steak (300g) / 90

Australian Black Angus
"Teys" Striploin Steak (250g) / 35

Ask for more special cuts of the day



DESSERTS

Lemon Thyme Tart *(V) / 13
Buttery Short Crust, Thyme-Infused Lemon Curd,
Toasted Meringue and Almonds

Dark Chocolate Ganache Tart *(V) / 13
Sea Salt, Olive Oil Drizzle,
and a Hazelnut Praline Crust



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