



FOREPLAY

“chiquito pero picoso”

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- BRIOCHE BREAD** garlic butter & grana padano cheese. ⁹⁹⁰
 - TAMAL** corn cake, whipped feta, kimchi, maple & sage. ¹²⁹⁰
 - BAKED CAMEMBERT** apples, dates & mountain pawpaw. ¹⁶⁹⁰
 - CHICKEN TACO** cultiva fried chicken, slaw & tortilla. ¹⁰⁹⁰
 - FISH TACO** battered fish, slaw, salsa roja & tortilla. ¹⁰⁹⁰
 - CHICKEN WINGS** sichuan chili, cumin & lime. ¹⁶³⁰
 - BEEF EMPANADA** “bomba”, pulled short rib & cheese foam. ¹²⁹⁰
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 - OSTRICH TARTARE** raw fillet, spices & papadums. ¹⁶⁹⁰
 - MADELEINES** biscuits, chicken liver pate, miso caramel & tea. ¹⁴⁹⁰
 - SMOKED FISH PATE** avocado, sichuan & tuber crisps. ¹³⁹⁰

From Latin America

with love...

- OUR CEVICHE** fish, tigers milk, avo, sweet potato & rice cracker. ¹⁸⁹⁰
- FISH TIRADITO** classic style, lime, olive oil, onion & coriander. ¹⁵⁹⁰
- HOUSE SARDINES** pickled in house, avocado, tomato salsa & toast. ¹⁸⁹⁰
- OCTOPUS TIRADITO** habanero, olive crema, red pepper & lime. ¹⁸⁹⁰
- TUNA TIRADITO** passion tigers milk, sesame, cucumber chili & chayote. ¹⁶⁵⁰



Handmade

fresh pastas & other shaping techniques.

- RAVIOLI** doppio, four cheese, greens, pecans & sage. ¹⁸⁹⁰
- MUSHROOMS** grilled, morel sauce & mafaldine extruded pasta. ²⁰⁹⁰
- BEEF CHEEK** braised in spices, extruded gemeli pasta, creamy foam, walnuts & cheese. ²⁵⁹⁰
- SIU MAI** prawn chupe “bisque” style & dim sum wrappers. ¹⁵⁹⁰
- DUCK DIM SUM** steamed, chili & duck collagen broth. ¹⁵⁹⁰
- HAR GOW** crab, shitake, onions, garlic & cassava wrapper. ¹⁵⁹⁰

The Underdogs

“los del barrio fino”

- HOLY F. BURGER** 160g Wagyu beef, a seriously good bun, onion salsa, chipotle mayo & wine cheese. ¹⁸⁹⁰
- SMASH BURGER** same as above but with a double smash patty, cheddar cheese & onions. ¹⁸⁹⁰

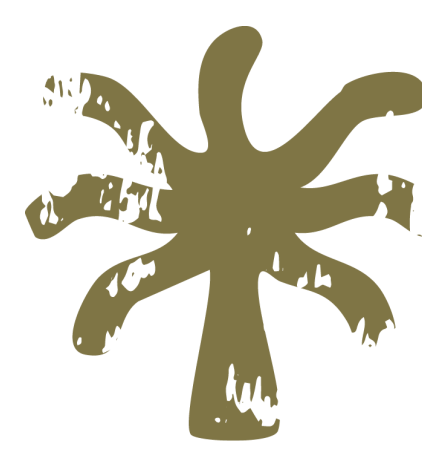
add-ons: -cajun potato chips. ³⁹⁰

-loaded fries with cheese, za’atar spice & béarnaise cloud. ⁸⁹⁰

-small fresh farm salad. ³⁹⁰

-FIREWOOD PIZZA

- FRENCH ONION SOUP** emmental cheese, parmesan & b. pepper. ²¹⁹⁰
- CARBONARA** cauli, guanciale, egg yolk & parmesan. ²¹⁹⁰
- PEPPERONI** hot honey, oregano, grana padano & mozz. ²¹⁹⁰
- MR. MIYAGI** house sausage, mozz, coriander, avo & zest. ²¹⁹⁰
- HELLBOY** red sauce, camembert, onion jam, dates & leaves. ¹⁹⁹⁰



Vegetable Forward

“from our farm kingdom and other acolytes”

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- TOMATOES** heirloom, black garlic, chili, parmesan & toast. ¹³⁹⁰
 - BEETS & MELON** grapes, rocket, pistachio & stracciatella. ¹⁵⁵⁰
 - SMASHED CUCUMBER** cashews, pickled veg, tomatoes & leeks. ¹⁴⁹⁰
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 - BABY CORN** chipotle, cheese foam & lime. ¹⁰⁵⁰
 - CARROTS** pumpkin pipian, smoke & spiced honey. ¹³⁹⁰
 - CABBAGE** grilled, miso, chili, apple & pumpkin seeds. ¹³⁹⁰
 - VINE CHERRY** tomatoes, stracciatella, pesto & sichuan. ¹⁵⁹⁰



Soup & House Noodles

packed with collagen and more effective than your botox therapy... Xx

-**SMOKED PORK RAMEN** ¹⁹⁸⁰

hakata-style, lots of pork parts, egg & greens.

-**PLANT RAMEN** ¹⁸⁹⁰

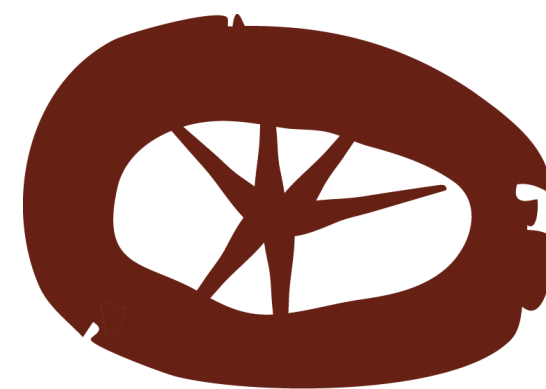
umami bomb, lots of shrooms, farm greens & egg.

-**MALA NOODLES** ¹⁹⁸⁰

dan dan style wagyu beef, sichuan “麻辣” & peanuts.

Fire & Coals

“JOSPER timing, pure intention”



only for connoisseurs...

- BEEF TONGUE** thinly sliced & grilled, pibil sauce, onion & chili chunks & roasted peanuts. ¹⁷⁹⁰
- BEEF SHORT-RIB** braised, grilled with cashew, chili, mushrooms, fried onions & garden herbs. ²⁵⁹⁰
- PORK & KIMCHI** passion fruit glaze, sichuan, apple, chayote kimchi & garden herbs. ²⁵⁹⁰
- LAMB CHOPS** grilled medium, spiced guava mole sauce, beets & wine glazed pears. ²⁹⁹⁰
- HALF CHICKEN** 48h spa spice treatment, garlic toum, roasted chili, lemon & heirloom corn tortillas. ³²⁹⁰
- BEEF FILLET** aged and grilled, peperonata, green peppercorn sauce & cafe de Paris truffle potatoes. ²⁷⁹⁰
- SUDADO** fish & calamari saucy sudado, olives, lemon, coriander & coconut rice. ²⁸⁹⁰
- TILAPIA** from Kisumu, butterfly butchered, deep fried and served with tartar and fennel salad chermoula. ²³⁸⁰
- KING PRAWNS** grilled jeera style, aromatics, chili, salsa criollo & coconut rice. ²⁹⁸⁰

-**BEEF PRIMES-**

sold by weight. **100g X 1200**

-**TOMAHAWK**

-**PORTERHOUSE**

primal primes aged in beeswax, grilled to medium rare & served with green peppercorn sauce and red capsicum relish...

The **FARM** writes the **menu**. We just **cook it**. Availability is **NOT** negotiable.
Our kitchen **handles** nuts, shellfish and other **troublemakers**. If you are **allergic**, tell us!.

PRICING INCLUDES: 5% **service** charge & goes directly to ALL our **staff**.
16% V.A.T. + 2% tourism fund “**spiritually** released”. 23% **IN TOTAL OK!**

