
SMALL

Swiss Chard Fritters - \$6

Arancini + Parmesan Cheese + Parsley + Harissa Sauce- \$7

Spicy Beef Empanadas - \$8 (order of two)

Tostada Mexicana + Roasted Veggies + Avocado + Charred Hot Chile Sauce - \$7

Grilled Corn + Pomegranate + Labneh + Lime - \$7

MEDIUM

Grilled Pork Sausage + White Peruvian Beans + Sautéed Spinach - \$12

Burrata + Roasted Scallions + Salsa Verde - \$14

Jumbo Prawn + Grilled Avocado + Spicy Tatemada Sauce - \$15

Charred Eggplant + Mixed Herbs + Za' atar + Croutons + Lemon - \$12

Golden beets salad + Quinoa + Cottage - \$12

LARGE

From The Charcoal Grill

Flat Iron / 12 oz - \$24

Free Range Chicken (bone-in) - \$15

Flank Steak / 12 oz - \$21

Wagyu Cheeseburger with bacon
and fries */8 oz - \$18

Chicken Milanese - \$19

Fish of the Day (Locally Caught) - MP\$

Black Rice + Squid + Bacon - \$24

SIDES

Mashed Potatoes - \$5

French Fries - \$6

French Fries Provençal - \$6

Wedge Salad + Herbs + Lime Vinaigrette + Nuts - \$6

Endive + Croutons+ Parmesan + Red Wine Vinegar - \$6

Roasted Brussel Sprouts + Black Garlic - \$9

Heirloom Tomatoes + Pine Nuts + Capers - \$6

Roasted Carrots + Fennel Seeds + Orange Zest - \$6

SPECIALS

From The Charcoal Grill

Prime Rib _____ \$75
(32 oz)

Short Rib _____ \$50

Whole Fish _____ MP\$

DESSERTS

Pavlova / Acai + Tropical Fruit + Hibiscus + Activated Charcoal + Labneh - \$12

Flan + dulce de leche+ whipped cream +hazelnuts crunch - \$12

Vegan Banoffee Pie / Coconut Dulce de Leche + Fresh Banana + Yogurt + Nut Crust - \$12

Homemade Ice Cream Sandwich (vanilla and chocolate ice cream with dulce de leche spread) - \$10

* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you suffer from medical conditions. Please notify us of any food allergies.
Gratuity is not included. 18% service charge will be added to parties of 6 or more.