



FOREPLAY

“chiquito pero picoso”

- 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”, beef ragu & cheese crema. **1290**
- OSTRICH TARTARE** raw fillet, spices & papadums. **1690**
- SMOKED FISH PATE** avocado, sichuan & tuber crisps. **1390**

From Latin America

with love...

- OYSTERS** 8 pcs, shucked to order, mignonette, house chili, chips. **2290**
- OUR CEVICHE** fish, tigers milk, avo, sweet potato & rice cracker. **1890**
- JIPIJAPA** white fish roll crudo, potatoes, peanut tigers & avo. **1890**
- HOUSE SARDINES** pickled in house, avocado, tomato salsa & toast. **1890**



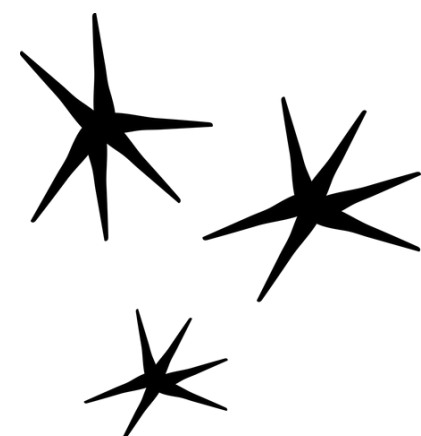
Handmade

fresh pastas & other shaping techniques.

- RAVIOLI** cheese and spinach filling, pecans, grapes, & sage. **1890**
- MUSHROOMS** grilled, morel sauce & butternut caramelle pasta. **2090**
- BEEF CHEEK** braised in spices and served with fresh cappellacci pasta, stuffed with potato, onion and sage. **2590**
- BEEF RAGU** aged beef, tomatoes & olives in pappardelle pasta. **2590**
- DUCK DIM SUM** steamed, chili & duck collagen broth. **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**
- **V. “TEMPEH”BURGER** barley & quinoa inoculated with tempeh spores in-house, smoked, Thai salsa, wine cheese & olive oil brioche bun. **1890**

add-ons: -cajun potato chips. **390** -small farm salad. **390**
-loaded fries with cheese, za’atar spice & béarnaise cloud. **890**

-FIREWOOD PIZZA

- FRENCH ONION SOUP** emmental cheese, parmesan & b. pepper. **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”

- C O L D -**TOMATOES** heirloom, black garlic, chilli, parmesan & toast. **1390**
- BEEETS & MELON** grapes, rocket, pistachio & stracciatella. **1550**
- D -**SMASHED CUCUMBER** cashews, pickled veg, tomatoes & leeks. **1490**
- SWEETCORN** esquite style, chipotle, onion & cheese. **1250**
- H O T -**CARROTS** tartine, filo pastry, honey glaze, sour cream. **1390**
- T -**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

-**CHICKEN LAKSA** **1980**
aromatic broth, coconut, spices and egg noodles.

-**MALA “dry” NOODLES** **1980**
dan dan style wagyu beef, sichuan “麻辣” & peanuts.

Fire & Coals

“JOSPER timing, pure intention”



only for connoisseurs...

-**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 ROAST** served with spiced guava mole sauce, beets & wine glazed pears. **2990**

-**SUDADO** fish & calamari saucy sudado, olives, lemon, coriander & coconut rice. **2890**

-**TILAPIA** from Kisumu, butterfly butchered, baked in the wood oven, garlic butter, chimichurri, lemon pearls. **2380**

-**KING PRAWNS** grilled jeera style, aromatics, chili, salsa criolla & coconut rice. **3450**

-**SOFT-SHELL CRAB** sambal, XO pepper sauce, chupe, lime & coriander. **4800**

-**BEEF PRIMES-**
sold by weight. **100g X 1200**

***PICANHA**
***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. 23% IN TOTAL **OK!**

