

# SALT & FIRE

AYIOS IOANNIS

Sourdough bread, herb butter, EVOO by Salt & Fire	9
Mix leaf salad with black truffle vinaigrette, parmesan & pickled mustard	13
Burrata with cherry tomatoes & fresh basil oil	14
Roasted cauliflower soup	14
Beef tartare, smoked spiced oil & egg yolk confit	29
Wagyu carpaccio, shitake vinaigrette, pickled shimeji	33
Gambero prawn on brioche citrus cream & Oscietra caviar	24
Charcoal baked Gillardeau oysters & garlic butter	18
Patagonian toothfish, creamy leeks, fennel and kale	75
Parmesan gnocchi, jamon iberico and parmesan cream	28
Duck confit, glazed vegetables, caramelised citrus jus	29
Foie gras on brioche & fig chutney	24
Braised veal cheeks, potato foam and veal jus	34
Short rib sliders, black garlic & house pickles	35
Cote de porc, caramelised mushroom pure, aromatic jus	33
<b>Black Angus</b>	
Fillet, Creekstone Farms Prime USA	75/250g
Ribeye, Creekstone Farms Prime USA	85/450g 113/600g
T-Bone, USDA Prime Creekstone Farms USA	165/1000g
<b>Wagyu</b>	
Ribeye, Gold label Snakeriver Farms USA	190/400g
Bone-in Ribeye, WX7 Rangers Valley AUS	345/950g
<b>Japanese Wagyu</b>	
Sirloin A5, Kagoshima Japan	110/200g
Fillet A5, Kagoshima Japan	140/250g
Ribeye A5, Kobe Japan	196/200g
Creamy spinach with slow roasted garlic	9
House Jus	8
Broccolini, wagyu fat and parmesan	10
Padron peppers	7
Morels sauce	7
Green peppercorns sauce	4

Ask your waiter for our doneness recommendation  
or choose between Blue-Rare-Medium-Well done